



Desserts

 BLACK FOREST CAKE 

- 1 pkg chocolate cake mix
- 1 can cherry pie filling
- 1/4 cup sugar
- 2 T corn starch
- salt
- 1 t rum extract

Bake chocolate cake in two round layer pans. Put pie filling in pan; add sugar, corn starch, and dash of salt. Cook over medium low heat, stirring often until thick and clearish. Reduce heat and cook a little longer. Stir in rum extract and cool in refrigerator.

Butter Cream Filling:

- 1 cup margarine, softened
- 4 1/2 cups powdered sugar (1 box)
- 2 envelopes pre-melted unsweetened chocolate
- 3 egg yolks

Beat until smooth margarine, powdered sugar, and chocolate. Add egg yolks one at a time and beat well after each until light and fluffy.

Put one cake layer on plate and put about 1/2 cup of the butter cream in center. Put a border of butter cream, the same height as the center, around the edge making a trough. Fill in trough with cherry filling. Put next layer of cake on. Frost with remaining butter cream. Garnish with chocolate shavings. Keep in refrigerator until ready to serve. Then bring to room temperature.

Janet Marx

 CHOCOLATE CAKE 

Easy to make and great for picnics and large crowds.

2 cups flour
2 cups sugar
2 sticks oleo
4 T cocoa
1 cup water
1/2 cup buttermilk
2 eggs
1/2 t cinnamon
1 t baking soda
1 t vanilla



Mix flour and sugar lightly and set aside. In quart pan bring oleo, cocoa, and water to boil. Pour over flour and sugar. Mix well. Add buttermilk, eggs, cinnamon, soda, and vanilla; mix well. Put into greased and floured cookie sheet with sides. Bake about 20 mins at 350°.

Frosting:

4 T cocoa
1 stick oleo
6 T milk
1 box confection sugar
1 t vanilla
1 cup chopped nuts

Bring first three ingredients to boil in quart pan. Remove from heat and add remaining ingredients. Spread onto hot cake.

Malle McKinley

 CHOCOLATE CHIP CAKE 

1 cup brown sugar
1 1/2 cups white Karo syrup
1 stick butter
1 t vanilla
1 cup pecans
1 pkg (6-oz) chocolate chips
1 pkg dark chocolate cake mix
Whipping cream

Bring brown sugar, karo, and butter to a boil, cool. Add vanilla and pecans and pour into large greased cake pan. Sprinkle with chocolate chips. Prepare cake mix according to directions and pour over mixture in pan. Bake at 350° until cake is springy in center. Cool 2-3 mins. Turn upside down onto large cookie sheet. Serve with whipped cream.

Alice Swalm

STRAWBERRIES CHANTILLY

1 qt fresh whole strawberries,
washed and hulled
3 T Grand Marnier or Cointreau
Sugar to taste

Puncture whole strawberries with fork so they will absorb the liquid. Toss in the liquid and refrigerate. May be made a day ahead. Top with whipped cream before serving.

Carol Parmenter

* POPPY SEED CAKE *

1/2 lb butter
1 1/2 cups sugar
4 eggs, separated
1/2 pt sour cream with 1t soda
2 cups flour
3 t vanilla
2 oz poppy seeds

Cream butter, sugar, and egg yolks. Add sour cream and soda, flour, vanilla, and poppy seeds. Fold in beaten egg whites. Bake in ungreased bundt pan for 1 hour at 350°. Invert to cool. Serves 10-20.



Jean Heitchue

* CHOCOLATE CHOCOLATE CAKE *

1 pkg chocolate fudge cake mix
3-oz pkg chocolate fudge instant pudding
mix
4 eggs
1/2 cup water
1/2 cup oil
1/2 pt sour cream
1 12-oz pkg chocolate chips

Mix all ingredients. Pour into lightly floured bundt pan. Bake at 350° for 55-60 mins. When cool, remove from pan and sift with powdered sugar. Serves 10-12.

Jean Heitchue

 COFFEE-NUT CAKE 

- 2 cups sugar
- 2 cups flour
- 1 cup oil
- 1 cup milk
- 2 eggs
- 3 T strong coffee
- 2 t baking powder
- 1/2 cup chopped nuts

Mix all ingredients except nuts and beat at high speed for 2 mins. Add nuts. Bake 25-30 mins at 350° in greased and floured sheet pan or 2 layer pans.

Mocha Frosting:

- 1 3-oz pkg cream cheese, softened
- 1/4 lb butter, soft
- 3 cups confectioners sugar, sifted
- 2 T strong coffee
- 4 T cocoa
- 1 t vanilla

Beat all ingredients until fluffy. Use as filling and frosting.

Marilyn Clark

 COFFEE-NUT TORTONI

1 cup heavy cream, whipped
 1/4 cup sugar
 1 T instant coffee
 1 t vanilla
 1/8 t almond extract
 1 egg white
 1/4 cup almonds, finely chopped
 1/4 cup coconut, flaked

Fold sugar and extract into whipped cream. Beat egg white to soft peaks, then add 2 T sugar and beat until stiff. Toast almonds and coconut in 350° oven. Fold beaten egg white and half of nut mixture into whipped cream. Spoon entire mixture into baking cups or muffin tins. Sprinkle remainder of nut mixture on top and freeze until firm. Serve chilled. Makes 10-12.

Jean Heichue

 CHARLOTTE RUSSE

1 cup Port or Sherry
 1 T gelatin
 2 cups whipping cream
 1/2 cup pdrd sugar
 1 cup almonds, chopped
 1 T butter
 1/4 lb lady fingers

Soften gelatin in 1/4 cup wine. Heat remaining wine to simmer and dissolve gelatin therein. Let cool. Whip cream; add sugar and stir in gelatin and wine. Brown almonds lightly in butter. Line serving dish with lady fingers, pour in mixture, sprinkle almonds on top and chill 2-3 hours. Serves 10-12. Light and lovely and easy to cut in half.

Bette Walker

 RUM CAKE 

1/2 cup chopped pecans or walnuts
1 box yellow cake mix
1 pkg instant vanilla pudding mix
1/2 cup rum
1/2 cup water
1/2 cup oil
4 eggs

Hot Rum Mixture: boil in saucepan 2-3 min.

1 cup sugar
1 stick margarine
1/4 cup rum
1/4 cup water

Grease and flour tube or bundt pan. Crumble nuts in bottom. Put cake and pudding mixes in large bowl. Add rum, water, oil and eggs. Mix 2 minutes. Pour into cake pan. Bake at 325° for 50-60 min. Remove from oven and immediately pour on hot rum mixture. Cool at least 30 min. before removing from pan.

Note: cake will be high and puffed after baking, but will gradually sink and become like a pound cake after the hot rum mixture is poured on.

Gail Gell

 APPLESAUCE CAKE

1/2 cup butter or shortening
 1 cup sugar
 1 egg, beaten
 1 t vanilla
 1 cup dates, chopped
 1 1/2 cups applesauce
 1 cup seeded raisins
 1 cup chopped nuts
 1 t salt
 1 1/2 t cinnamon
 1 t cloves
 2 cups flour
 2 t baking soda (dissolved in
 some water)

Cream butter and sugar, add egg and other ingredients. Bake at 350° for 55 min.


Margaret Wyckoff

 APPLE CAKE

6 apples, peeled and sliced
 3 cups flour
 2 cups sugar
 1 cup salad oil
 4 eggs
 1/3 cup orange juice
 3 t baking powder
 2 1/2 t vanilla
 1 t salt
 cinnamon and sugar mixture

Beat all items except apples and sugar-cinnamon mixture. Put half of batter in a greased tube pan; arrange 1/2 apples over the batter and sprinkle with cinnamon-sugar. Cover with remaining batter, top with apples and sprinkle with cinnamon-sugar. Bake at 350° for 1 1/2 hours.

Marilyn Clark

 LEMON CAKE 

3 cups sifted all-purpose flour
2 t double-acting baking powder
1/2 t salt
1/2 lb butter or margarine
2 cups sugar
4 eggs
1 cup milk
Finely grated rind of 2 lemons
(save juice)

Butter 9x3" tube pan and dust lightly with fine dry bread crumbs. Set oven at 350° to preheat.

Sift together flour, baking powder, and salt; set aside. In large mixing bowl cream butter then add sugar and beat 3 mins. Beat in eggs one at a time. Alternately add dry ingredients and milk (flour first and end with milk). Stir in lemon rind. Pour into pan and level. Bake at 350° for about 1 hour and 10 mins. Let stand in pan about 3 mins then invert.

Put glaze on while cake is still hot.

Lemon Glaze:

1/3 cup lemon juice
3/4 cup sugar

Mix together and brush over hot cake until absorbed. (Takes time.) Let cake cool completely for at least 3 hours.

Ginny Larson

 CARROT CAKE 

2 cups flour
2 t baking powder
1 1/2 t baking soda
1 t salt
2 t cinnamon
2 cups sugar
1 1/2 cups oil
4 eggs, slightly beaten
2 cups carrots, grated
1 8-oz can crushed pineapple,
drained
1/2 cup chopped nuts

Sift flour, caking powder, soda, salt, and cinnamon together. Add sugar, oil, and eggs. Mix well and add carrots, crushed pineapple, and nuts. Bake ingreased 15x10" pan for 30-40 mins at 350°. This may also be baked in a greased bundt pan at 350° for 1 hour.

Frosting:

1/2 cup butter
1 8-oz pkg cream cheese
1 lb powdered sugar
2 t vanilla

Beat the above ingredients until smooth and creamy.

Alice Swalm

 INDIVIDUAL CHEESECAKES 

5 eggs
1 cup sugar
1 t vanilla
3 8-oz pkgs cream cheese, softened

Mix above ingredients with mixer until smooth.
Pour into foil cupcake cups. Fill 2/3 full.
Place on cookie sheet and bake 25 min. at 350°.

1 cup sour cream
1/2 cup sugar

Mix and dab onto cheesecakes. Return to oven
for 5 min. Top with piece of fresh fruit or pie
filling of your choice. Makes 25-28.

Marilyn Clark

 FRUIT AND CAKE 

1 package chocolate cake mix
1/4 cup oil
2 eggs
1/2 cup water
1 can (20-23 oz) cherry pie filling

Pour oil into 13x9" pan; tilt to cover bottom.
Put cake mix, eggs and water into pan. Stir
until blended. Spread batter evenly into pan.
Spoon pie filling onto batter and fold into
batter just enough to create marbled effect.
Bake at 350° for 35-45 min. Cake may be
served with whipped cream or ice cream. Serves
16.

Helen Wiese

CHEESECAKE

Crust:

8 T sugar
8 T butter, soft
1 egg
1 cup flour
1 t baking powder

Cream butter and sugar; then add egg and flour. Mix together until firm -- a soft dough. Spread with finger tips to fit into a 10 1/2 by 13" pan.

Cream Cheese Filling:

3 8-oz pkgs cream cheese
1 cup sugar
5 eggs, separated
5 T flour
2 t vanilla or lemon
3 1/2 cups milk
Cinnamon

Cream cheese, sugar, and egg yolks. Add flour, milk and vanilla slowly until cheese is all dissolved. Fold cheese into egg whites which have been beaten stiff. Fold until smooth. Pour into crust and sprinkle with cinnamon. Bake at 350° for one hour.

Mary Engleman

 CHEESECAKE 

Mix together and line 10" springform pan:

- 1 1/2 cups graham cracker crumbs
- 1/4 lb butter, melted

Filling:

- 2 lbs cream cheese, cubed
- 4 eggs, separated
- 1 cup sugar plus 2T
- 1 t vanilla

Beat egg yolks in large bowl until light yellow color. Add sugar, vanilla, and cream cheese. Beat until smooth. Fold in beaten egg whites. Pour into crumb-lined springform pan.

Bake at 350° (not pre-heated) for 45 min. Remove cake from oven and allow to rest for five min. Spread following topping mixture over cake and return to oven and bake another 15 min. at 475°:

- 1 pt sour cream
- 2 T sugar
- 1 t vanilla

Cool cake in pan and refrigerate for at least several hours before serving. Serves 10-12.


Peggy Burns

 FRESH BERRY PIE 

- 4 cups fresh washed berries
(blueberries, strawberries,
raspberries, etc.)
- 1 cup sugar
- 3 T corn starch
- Whipped cream
- 1 baked pie shell

Line baked pie shell with nicest berries. Mash remaining berries and add sugar and corn starch. Bring to a boil and cook until stiff. Let cool and pour over the berries in the shell. Serve with whipped cream, vanilla yoghurt, or ice cream.

Alice Swalm

 LEMON PIE 

- 5 eggs, separated
- 1 cup sugar
- 2 lemons
- 1/4 t cream of tartar

Beat yolks, sugar, juice, and grated rind of lemons. Cook stirring constantly until thick. Cool to room temperature. Beat egg whites with cream of tartar until stiff. Fold 3/4 of total mixture into yolks. Pour into baked pie shell. Add a little sugar to remainder and top the pie. Seal edges and brown at 350°.

Pat Cope

 CRANBERRY CHIFFON PIE 

1/2 cup sugar
1/4 cup flour
1 envelope unflavored gelatin
1 pint cranberry juice cocktail
3 egg whites
1/3 cup sugar
1/2 cup heavy cream, whipped
1 baked 9" pastry shell

Combine sugar, flour, and gelatin in saucepan. Add cranberry juice; stir to blend. Cook over medium heat, stirring constantly until thickened and bubbly. Cool. Chill until mixture mounds when spooned. Beat egg whites until mixture is stiff and glossy. Fold into cranberry mixture. Fold in whipped cream. Pile into pastry shell and chill several hours. Garnish with green grapes and additional whipped cream.

Marilyn Clark

 APPLE CAKE PIE 

1/2 cup sifted cake flour
3/4 cup light brown sugar
1 t baking powder
1/2 t salt
Dash mace and cinnamon
1 egg
1/2 t vanilla
1 cup chopped tart apples
1/2 cup chopped walnuts

Mix flour, sugar, baking powder, salt and spices. Stir in unbeaten egg and vanilla. Fold in apples and nuts. Turn into an 8-in. greased pie pan. Bake at 350 for 25-30 minutes or until brown and crusty. Serve with whipped cream or ice cream.



Dorothy Mason

 STRAWBERRY PIE 

Fresh strawberries
Mint Jelly
1 baked pie crust
Whipped cream, lightly sweetened

Arrange strawberries in pie shell. Pour over mint jelly which has been gently heated until melted. Cool. Serve with whipped cream.

Bette Walker

 PLUM PIE 

1 unbaked pie crust
1 1/2 lbs. Italian prune plums
1/2 cup sugar


Wash, halve and pit prunes. Toss in sugar to coat. Arrange decoratively in crust.

Topping: 1 egg
1/3 to 1/2 cup sugar (depending on
tartness of fruit)
2 1/2 T flour
Cinnamon, salt, squirt of lemon juice

Mix together and dribble on top of
plums.

Bake at 400 for 15 minutes. Reduce to 350 and
bake 45 minutes longer or until golden on top.
May also be made with peaches, apples, or
rhubarb. Rhubarb will require one cup of
sugar.

Janet Marx

 EASY PIE CRUST 

For one crust:

- 1 cup flour
- 1/3 cup oil (Crisco)
- 3 T milk

For two crusts:

- 2 cups flour
- 1/2 cup oil
- 1/4 cup milk

Add oil and milk together to flour. Mix gently with fork. Roll out between two pieces of wax paper. Bake according to pie recipe.

Marilyn Clark

 FRENCH TOPPING FOR APPLE PIE 

- 1/4 cup brown sugar, firmly packed
- 1 T light cream
- 2 T soft butter
- 1/3 cup coarsely chopped pecans

Combine ingredients using fork or pastry cutter. When pie is done, spoon pecan mixture evenly over top of warm pie.
Bake at 425° for 5 mins. Serve warm.

Jan Marx

 * MINCEMEAT PARFAIT PIE *

2/3 cup sugar
 1/4 cup water
 1 egg white
 1 1/2 t vanilla
 1 t lemon juice
 1/2 t cinnamon
 1/2 cup mincemeat
 1/2 cup chopped pecans
 1 cup cream, whipped
 1 baked pie shell

Beat first five ingredients together in small bowl at high speed until soft peaks form. Add cinnamon, mincemeat, and pecans to whipped cream. Fold into first mixture. Pour into pie shell and freeze for 4-6 hours, uncovered. (This is our traditional Christmas Day dessert and Dick's favorite pie.)

Marilyn Clark

 * CREAM PIE *

1/2 cup sugar
 2 T cornstarch
 2 egg yolks, beaten with a little water
 2 cups milk
 1 t vanilla
 1 T butter
 1 baked pie shell

Cook first three ingredients over medium heat in heavy saucepan. Do not boil. Add remaining ingredients and cook over medium heat until thickened. Pour into baked pie shell and cover with meringue.

Variations. Chocolate - add 3 T cocoa; Mocha - add 3 T cocoa and 1 t mocha extract; Coconut - add 1/2 cup coconut.

Marilyn Clark

 GRASSHOPPER PIE

- 16 Hydrox cookies - chocolate
- 3 T melted butter
- 3/4 cup milk
- 30 large marshmallows
- 5 T Creme de Menthe
- 3 T Creme de Cocoa
- 1/2 pint whipping cream

Remove cream filling from cookies and then roll them. Add butter. Put in 9" pie pan as crust.

Place milk and marshmallows in double boiler; stir until smooth. Let cool thoroughly or it will separate. Add whipped cream and liqueurs. Chill.

Gail Gell

 DERBY PIE

- 1 cup sugar
- 1/2 cup flour
- 2 eggs, beaten
- 1 stick butter, melted and cooled
- 1 cup English walnuts
- 1 cup chocolate chips
- 1 teaspoon vanilla
- 1 9" unbaked pie shell

Mix sugar and flour, add eggs and butter. Add English walnuts and chocolate chips and vanilla. Pour into unbaked pie shell and bake 30 min at 350°. You may have to bake it longer since ovens vary. Test with toothpick. Should be chewy but not runny. Serve warm.

Janet Marx

 COLD LEMON SOUFFLE 

5 egg yolks
3/4 cup fresh lemon juice
1 1/2 cups sugar
1 rounded T grated lemon rind
1 envelope unflavored gelatin
1/4 cup cold water
5 egg whites
pinch cream of tartar
pinch salt
1 cup heavy cream

Put egg yolks, 3/4 cup sugar, lemon juice, and rind into sauce pan (non-aluminum). Cook over low heat, stirring constantly until thick enough to coat spoon (180° on candy thermometer). Remove from heat. Sprinkle gelatin over cold water to soften. Add gelatin mass to yolk mixture and stir until gelatin is dissolved. Place pan into bowl containing ice cubes and water and stir until syrupy and mixture begins to set. Beat egg whites with cream of tartar and salt until soft peaks form. Slowly add remaining 3/4 cup sugar and beat until whites are thick and shiny. Beat cream until soft peaks form. Take 1 cup egg white and stir into yolk mixture. Pour this over remaining whites and fold together. Then fold in cream. Pour into 8-cup souffle and chill 4 hours or overnight. Garnish with whipped cream rosettes and fresh strawberries, blueberries or raspberries. Serves 8-10.

Doris Mair

 LEMON DESSERT 

1 cup flour
1/2 cup walnuts
1 stick butter, melted

Mix together and pour into 9x13" pan; pat down. Bake 15 min at 350°. Cool.

1 cup powdered sugar
8 oz cream cheese
2 T lemon juice
2 cups Cool Whip

Mix together powdered sugar and cream cheese. Add lemon juice and Cool Whip. Fold together and layer onto the walnut crust above. Set in refrigerator.

2 3 1/2-oz pkgs instant lemon pudding mix
3 cups milk

Mix together and beat. Pour onto layers above and cool in refrigerator for several hours. Top with 1/2 pint cream, whipped and sweetened.

Alice Swalm

 BAKED PEARS

1 large can pears
 butter
 brown sugar, dark
 white wine to equal 1/2 of pear
 juice
 1 cup whipping cream
 1 T powdered sugar
 1/3 cup dry sherry
 nutmeg

Arrange pears, cut sides up in shallow
 baking dish. Dot with butter, sprinkle with
 brown sugar, and pour in mixture of wine and
 pear juice. Bake at 400° until brown.

Beat cream with sugar until stiff. Fold in
 sherry (if desired) and sprinkle with nutmeg.
 Serve pears warm, accompanied by sauce.

Bette Walker

 SHERRIED FRUIT COMPOTE

1 large can sliced peaches
 1 large can pineapple chunks
 1 large can pears, cut in pieces
 1 small can applesauce
 1 can of pie filling
 1/4 cup Sherry

Drain fruit and put in casserole. Add 1/4
 cup of sherry. Bake for 30 mins at 350°.

Apricots, raisins, prunes, nuts or coconut
 flakes can be added if desired.

Mary Engleman

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 LEMON SQUARES
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1 cup flour
 1/2 cup butter
 1/4 cup confectioners sugar
 2 eggs
 1 cup sugar
 1/2 t salt
 2 T lemon juice

Mix first three ingredients; press into ungreased 8-9" square pan. Bake 20 mins at 350°. Beat eggs until light. Add sugar, salt, lemon juice and pour over hot crust. Bake about 25 mins or until no imprint shows in center. Cool and cut into 1" squares.

Pat Cope

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 FLAN-FLAN
 * * * * *

Make caramel sauce in 8" round cake pan.

1/2 cup sugar
 a pinch of water

Heat, stirring constantly until mixture becomes golden. Let cool in bottom of pan.

Custard:

1 14-oz can Carnation condensed milk
 1 13-oz can evaporated milk
 3 eggs
 1 t vanilla

Mix and heat first two ingredients (do not boil) for 5 mins. Lightly beat eggs and vanilla; mix with milk. Pour on top of cooled caramel. Bake in oven in pan of water at 350° for 45 mins. Inserted knife should come out clean. Cool and invert onto dish.

Carol Parmenter

 TRIFLE 

2 cups Custard Sauce
1 t unflavored gelatin
2 dozen ladyfingers or 1 layer
sponge cake cut into fingers
1 cup strawberry jelly or jam, divided
rind of 1 lemon, grated and divided
1 cup dry sherry, divided
3 T brandy, divided
fresh fruits in season, divided
1 doz macaroons crushed, divided
2 cups whipping cream
1/2 cup slivered almonds, toasted

Prepare Custard Sauce. Add 1 t unflavored gelatin, softened to custard while cooking, if desired.

Coat 1/2 of the ladyfingers with 1/2 cup strawberry jelly, place in the bottom of a crystal bowl 8" in diameter and 3 1/2" deep, and sprinkle with 1/2 lemon rind.

Sprinkle liberally with 1/2 cup sherry and 1/2 cup brandy. Cover with layer of 1/2 of the fresh fruit and 1/2 of the macaroons. Allow to stand an hour or so. Pour 1/2 of the Custard Sauce over top, repeat layers of ladyfingers, jelly, lemon rind, sherry, brandy, fresh fruit and remaining macaroons. Repeat custard layer. Chill.

Just before serving, top with whipped cream and slivered almonds.

Margaret Wyckoff

 COFFEE DROP COOKIES 

1/2 cup butter, softened
1/2 cup sugar
1 egg
2 T instant coffee
1 1/2 cups flour
1/4 cup milk
1/2 cup walnuts, chopped

Beat butter with sugar at medium speed until light. Add egg; beat until light and fluffy. Dissolve coffee in 2 T hot water. Stir into butter mixture. Beat in flour and milk alternately. Stir in nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake 8-10 mins at 375°. Cool.

Glaze -

2 1/4 cups sifted powdered sugar
1/4 cup cold coffee
3 T butter, melted
1 T cocoa

In small bowl add sugar and coffee alternately to butter, stirring until smooth. Stir in cocoa. Frost cookies.

Marilyn Clark

 DATENUT BARS 

1 cup walnuts
1/2 cup dates
3/4 cup sifted all-purpose flour
3 eggs
1 1/2 cups brown sugar, firmly packed
3/4 t baking powder
1/4 t salt

Preheat oven at 350°. Grease, line with paper and grease again a 10x10" pan. Chop nuts coarsely. Pit dates and chop. Add flour and mix with fingers until dates are coated and mixed with nuts. Set aside.

Beat eggs, add sugar gradually and beat until fluffy. Sift together remaining flour, baking powder and salt. Add to egg mixture and stir until well mixed. Stir nuts and dates into the batter.

Spread mixture in pan and bake for about 20 mins or until cake rebounds to the touch. Cool slightly, turn out of pan and cut into bars.

Charlotte Reith

 CHOCOLATE CHIP GIANTS

1 1/2 cups unsifted flour
 1 t soda
 1/4 t salt
 4 T butter
 1/4 cup shortening
 1/2 cup sugar
 1/4 cup dark brown sugar
 1 egg, large
 1 t vanilla
 1/2 cup chopped walnuts
 1/4 cup flaked coconut
 3/4 bag chocolate chips

Mix together first three ingredients. Cream together shortenings and sugars. Add egg and vanilla. Blend flour mixture into creamed mixture and add nuts, chocolate chips, and coconut. Divide dough into 12 equal parts and flatten into 3 1/2" rounds. Place on greased sheet and bake on lowest shelf for 10-15 min. at 375. Remove when they look underbaked. Makes 12.

Pat Cope

 SEVEN LAYER COOKIES

1 stick melted butter
 1 cup Graham cracker crumbs
 1 cup coconut
 1 pkg (6-oz) chocolate chips
 1 pkg (6-oz) butterscotch chips
 1 can Eagle Brand condensed milk
 1 cup chopped nuts

Layer ingredients evenly in order given in 9x13 in. pan. Bake 30 min. at 350. Cool and cut into squares.

Mary Engleman

 CHRISTMAS JEWEL COOKIES

- 1 cup butter or margarine
- 1 cup sifted powdered sugar
- 1 unbeaten egg
- 1 t vanilla
- 2 1/2 cups sifted flour
- 2 cups candied cherries (red & green)
- 1 cup chopped pecans

Cream butter and sugar; add egg, vanilla, then flour. Mix in cherries and pecans. Form into 3 logs. Roll in waxed paper and chill at least 3 hours. Slice thinly and bake 15 mins at 325°. (Logs can be stored in freezer at least one month.)

Marilyn Clark

 MACAROONS

- 14 oz bag coconut flakes
- 1 can (14 oz) Borden Eagle condensed milk
- 2 t vanilla

Combine all ingredients, mixing well. Drop from teaspoon 1" apart on well-greased baking sheets. Decorate with halved candied cherries or sprinkles if desired. Bake at 350° for 10-12 mins or until lightly browned. Removed at once from baking sheets using moistened spatula. Makes about 5 dozen.

Variations. Fold in 4 squares melted semi-sweet chocolate before baking or add 1 cup raisins, chocolate chips, pecans or almonds.

Mary Engleman

CHERRY CHEWS

1 cup flour
1 cup rolled oats
1 cup brown sugar
1 t baking powder
1/4 t salt
1/2 cup butter

Mix ingredients together and press into
9x13 pan. Bake 10 min at 350°.

2 eggs
1/2 t almond flavoring
2 T flour
1 t baking powder
2 t salt
1 cup flaked coconut
1 cup marashino cherries, chopped
1 cup nuts, chopped

Beat together eggs, sugar, and flavoring.
Add and mix flour, baking powder and salt.
Then add coconut, cherries, and nuts. Bake 25
mins at 350°. Cool and glaze with mixture of:

3/4 cup powdered sugar
1 t warm water
1/2 t almond flavoring

Pat Cope