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| DATE AND NUT BREAD  *By Mrs. J. G. Walker*  **Ingredients:**   |  |  | | --- | --- | | 1 c | White sugar | | 1 TBSP | Butter | | 1 | Egg | | 1 c | Boiling water | | 1 ½ c | Flour | | ¼ tsp | Salt | | 1 tsp | Soda | | 1 tsp | Vanilla | | 1 c | Walnuts, cut fine |   **Directions:**  Sift together flour, soda & salt.  Add walnuts and vanilla.  Combine all together and bake at low temperature 350 deg. | | Chef hat man |
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| BANANA NUT BREAD  *By Mabel Behrns*  **Ingredients:**   |  |  | | --- | --- | | 2 c | Sifted all purpose flour | | 2/3 c | Sugar | | 1 tsp | Baking powder | | 1 | Egg | | 1 c | Mashed banana | | ½ tsp | Soda | | 1/3 c | Water | | ½ tsp | Salt | | 1 tsp | Vinegar | | 3 TBSP | Non-fat dry milk | | ½ c | Chopped nuts | | 1/3 c | shortening |   **Directions:**  Sift flour, baking powder, soda, salt & milk. Mix sugar shortening and egg until fluffy then add bananas, water & vinegar. Stir to blend. Add dry ingredients and nuts. Mix and pour into well-buttered 9x5 in bread pan and bake in a 350 deg oven 1 hour or until loaf tests done. Let stand in pan 10 min. then turn to rack to cool. If baking in glass pan, reduce heat to 325 deg. | | Chef hat man |
| OATMEAL NUT BREAD  *By Mrs. E. H. Buddenhagen*  **Ingredients:**   |  |  | | --- | --- | | 1 c | Ground oatmeal | | 1 tsp | Baking powder | | 1 tsp | Soda | | 1 ¼ c | Sour milk | | 2 c | Sifted flour | | ¼ c | Sugar | | ¾ c | Light molasses | | 1 c | Raisins | | 1 c | nutmeats |   **Directions:**  Combine ingredients. Bake in a slow oven 325 deg. 1 hour. | | Chef hat man |
| DATE AND NUT BREAD  *By Mrs. Hattie Wasmund*  **Ingredients:**   |  |  | | --- | --- | | 2 c | Dates, chopped | | 2 tsp | Baking soda | | 2 c | Boiling water | | 2 TBSP | Shortening | | 1 tsp | Salt | | 2 c | Sugar | | 1 tsp | Vanilla | | 2 | Eggs | | 1 c | Chopped nuts | | 4 c | flour |   **Directions:**  Sprinkle soda over dates. Pour boiling water over this. Let stand while mixing other ingredients.  Mix sugar and shortening, add eggs, flour and date mixture. Add nuts and fill 5 #2 cans half full. Have cans greased and floured. Bake 1 to 1 ¼ hours at 325 deg. | | Chef hat man |
| NUT BREAD  *By Mabel Behrns*  **Ingredients:**   |  |  | | --- | --- | | 1 | Egg | | 1 c | Walnut meats, chopped | | ¾ c | White sugar | | ¾ tsp | Soda (omit when using sweet milk) | | 1 ¼ c | Sour milk (or sweet milk) | | 3 c | Pastry flour, sifted | | 4 tsp | Baking powder | |  | salt |   **Directions:**  Mix all together and bake in greased bread pan in a medium oven 350 deg about 1 hour or until loaf tests done. | | Chef hat man |
| QUICK DATE NUT BREAD  *By Jan Rubeck*  **Ingredients:**   |  |  | | --- | --- | | 2 c | Sifted flour | | ½ c | Chopped walnuts | | 4 tsp | Baking powder | | 1 | Egg | | 1 tsp | Salt | | 1 c | Milk | | 2/3 c | Sugar | | 2 TBSP | Salad oil | | ¾ c | Chopped dates |   **Directions:**  Sift together flour, baking powder, salt & sugar. Stir in dates and nuts so that they are thoroughly coated with flour. Combine egg, milk and shortening. Make a well in the center of the dry ingredients and add liquids all at once, stirring only until flour mixture is dampened. Pour batter into a well greased loaf pan and bake in a 375 deg oven 50 to 60 minutes. | | Chef hat man |
| CORN MEAL BREAD  *By Janice Bottoms*  **Ingredients:**   |  |  | | --- | --- | | 1 c | Corn meal | | 1 qt | Boiling water | | 1 large | Mixing spoon of shortening | | 1 c | Molasses | | 1 | Dessert spoon salt | | 1 | Yeast cake | | 1 c | Warm water |   **Directions:**  Scald corn meal by pouring boiling water over it. Stirring constantly. Add shortening, molasses, & salt. When luke warm, dissolve and add yeast & warm water.  Add enough white flour to make stiff dough. Knead well and set to rise. Knead once more, make into loaves, let rise and bake in hot oven 400 deg about 40 minutes. | | Chef hat man |
| BROWN BREAD  *By Mrs. Paul C. Hoffman*  **Ingredients:**   |  |  | | --- | --- | | 1 c | All-Bran | | ½ c | Seedless raisins | | 2 TBSP | Shortening | | ½ c | Molasses | | ¾ c | Boiling water | | 1 | Egg | | 1 c | Sifted flour | | 1 tsp | Baking soda | | ½ tsp | salt | | ½ tsp | cinnamon |   **Directions:**  Mix 1st 4 ingredients together. Add water & stir until shortening is melted. Add egg, beat well. Sift together flour, soda, salt & cinnamon, add to bran mix. Fill 2 greased cans (baked bean cans) about ½ full. Bake in 350 deg oven about 45 min. | | Chef hat man |
| JEW BREAD    **Ingredients:**   |  |  | | --- | --- | | 3 | Eggs | | 1 c | Brown sugar | | 1 sm pkg | Dates, diced | | 1 tsp | Vanilla | | 1 c | Nuts, cut up | | 7 TBSP | Flour | | 1 tsp | Baking powder | | ¼ tsp | salt |   **Directions:**  Combine all ingredients and pour into baking pan. Bake 20 to 25 min. in 350 deg oven. | | Chef hat man |
| CINNAMON SPIRAL BREAD  *By Angeline Ahlers*  **Ingredients:**   |  |  | | --- | --- | | ½ c | Warm water (not hot – 110 to 115 deg) | | 1 pkg | Active dry yeast | | 2 c | Lukewarm milk | | 2 c | Quick cooking rolled oats | | ¼ c | Brown sugar, packed | | 2 TBSP | Soft shortening | | 1 TBSP | Salt | | 1 c | Raisins | | 5 ½ - 6 c | Sifted flour |   **Directions:**  Dissolve yeast in water in mixing bowl. Stir in milk, oats, brown sugar, shortening, salt, raisins & ½ of flour. Mix with spoon til smooth. Add res of flour, mix with hand. Turn onto lightly floured board. Knead until smooth and elastic, about 5 min. Round up in greased bowl, bring greased side up. Let rise in warm place, 85 deg. Until double in bulk, 1 ½ to 2 hours. Divide dough into 2 parts. Round up each into a ball. Roll each into an oblong 15 x 8 inches.  Sprinkle with all except 2 TBSP of the mixture of 2 tsp cinnamon ½ c sugar  Roll up like jelly roll, sealing tightly at the ends. Place in 2 greased loaf pans, 9 x 5 x 2 ½ inc. Let rise until almost double in bulk, 40 to 50 min. Heat oven to 400 deg (moderately hot). Bake 35 to 40 min. Brush top of hot bread with corn syrup and sprinkle with rest of cinnamon sugar mixture. | |  |
| CLOVER LEAF ROLLS  *By Alice Galbraith*  **Ingredients:**   |  |  | | --- | --- | | 6 c | Unsifted flour | | ½ c | Shortening | | ½ c | Sugar | | 1 c | Boiling water | | 1 tsp | Salt | | 2 | Eggs | | 1 | Yeast cake (softened in 1 c cold water) |   **Directions:**  Put sugar & shortening together. Pour boiling water over and cool. Add eggs. Mix well, add yeast. Sift flour into mixture and heat thoroughly. Cover and place in refrigerator until ready to use. It will keep a week.  When ready to bake, cut off a little dough and make into small ball. Dip in melted butter. Put 3 balls in each muffin tin which has been well greased. Let rise until double in bulk. Bake in oven 400 deg about 15 min. | Chef hat man | |
| BUTTER DIPS  *By Florence Nordblum*  **Ingredients:**   |  |  | | --- | --- | | 1/3 c | Butter (for pan) | | 2 ¼ c | Sifted flour | | 1 TBSP | Sugar | | 3 ½ tsp | Baking powder (omit if using self-rising flour) | | 1 ½ tsp | Salt | | 1 c | milk |   **Directions:**  Heat oven to 450 deg. Melt butter in oven in oblong pan, remove when melted.  Sift dry ingredients into bowl, add milk. Stir slowly with fork until dough clings together. Turn out on well floured board. Knead lightly about 10 times. Roll out ½ in thick into rectangle 12 x 8 in. Cut in half lengthwise then crosswise about 16 strips. Dip each into melted butter. Place close together in 2 rows. Bake 15 to 20 min. Serve hot. Makes 32 Butter Dips. | Chef hat man | |

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| TOPSY-TURVY COFFEE RING  *By Esther Beuzenberg*  **Ingredients:**   |  |  | | --- | --- | | 1 cake | Compressed yeast (or 1 pkg active dry yeast) | | ¼ c | Lukewarm water | | ½ c | Warm buttermilk (or sour milk) | | 3 TBSP | Melted shortening | | 1/3 c | Sugar | | 1 ½ tsp | Salt | | 2 | Eggs well beaten | | 1/3 c | Firmly packed brown sugar | | 1 tsp | Cinnamon | | ¾ c | Seedless raisins | | 1/3 c | Chopped nuts |   Dissolve yeast in warm water. Combine buttermilk, shortening, sugar & salt. Cool to lukewarm. Blend in eggs and yeast. Add 3 cups sifted Pillsbury’s Best enriched flour, mix well. Place in greased bowl and cover. Let rise in warm place, 85 to 90 deg until double in bulk 1 ½ to 2 hours. Roll out dough on floured board to 20 x 12 in rectangle. Spread with ¼ c soft butter. Combine brown sugar, raisins, cinnamon & nuts.  Sprinkle over dough. Roll as for jelly roll. Cut into 2-in slices. Arrange slices, cut side down, in well greased 9-in tube pan. Let rise in warm place until double in bulk, 30 to 45 min. Bake in moderate oven 350 deg 35 to 45 min. Frost warm ring with Confectioner’s Sugar Icing – 1 c sifted confectioner’s sugar, 1 TBSP milk, ½ tsp vanilla. Combine. Beat until smooth. |  |
| FROSTY FRUIT LOAF (basic sweet dough)  *By Mrs. Agnes Brose*  **Ingredients:**   |  |  | | --- | --- | | 2/3 c | Milk, scalded | | ½ c | Sugar | | 6 TBSP | Shortening | | 2/3 c | Lukewarm water | | 2 TBSP | Sugar | | 2 pkg | Yeast | | 3 | Eggs beaten | | 3 c | Flour | | 1 c | Candied fruits |   **Directions:**  Add 1/2 c sugar & shortening to scalded milk. Cool to lukewarm, 2/3 c lukewarm water. Measure into bowl, sugar. Sprinkle in yeast. Let stand until dissolved. Stir, add lukewarm milk mixture. Add and stir in eggs. Add & stir in flour. Turn out onto floured board and knead. Place in greased bowl and brush top lightly with melted shortening, cover with towel.  Let rise in warm place, free from drafts until doubled in bulk, about 1 hour 25 min. Punch down and turn out on lightly floured board and divide into 3 loaves. Roll out each loaf into an oblong shape, sprinkle with candied fruits. Roll in fruit lightly with rolling pin. Fold both ends crosswise in center of dough. Seal edges and ends firmly, cover with towel. Let rise in warm place until double in bulk. Bake in 375 deg oven. |  |

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| FRENCH PEACH PIE  *By Mrs. Dorathea Ditcher*  **Ingredients:**   |  |  | | --- | --- | | 4 – 5 TBSP | Flour | | ¾ c | Sugar | | 1 c | Flour | | ½ c | Butter | | ½ c | Brown sugar | |  | Sliced peaches |   **Directions:**  Make pastry for one crust 9 in pie. Line pan with pastry. Slice enough peaches to fill pastry. Add flour & sugar. Sprinkle over top – flour, brown sugar & butter  Bake as for regular pie. Serve warm with whipped cream or ice cream. | Chef hat man | |
| COCONUT CREAM PIE  *By Angeline Ahlers*  **Ingredients:**   |  |  | | --- | --- | | 1/3 c | Sifted cake flour | | ½ c | Sugar | | 1/8 tsp | Salt | | 2 c | Milk, scalded | | 2 | Egg yolks, well beaten | | 1 tsp | Vanilla | | 1 c | Coconut, shredded | | 1 | Baked 9 in. pie shell | | 4 TBSP | Sugar | | 2 | Egg whites, stiffly beaten | | ½ tsp | vanilla |   **Directions:**  Mix flour, sugar and salt; add milk. Cook in double boiler until thickened, stirring constantly. Pour onto egg yolks. Return to double boiler and cook 10 min. Add flavoring and coconut. Pour into pie shell. Beat sugar into egg whites. Add flavoring. Pile on coconut filling. Place in slow oven 300 deg 10 to 12 min or until browned. | |  |

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| SOUR CREAM RAISIN PIE  *By Lavina Kuhlman*  **Ingredients:**   |  |  | | --- | --- | | 2 | Slightly beaten eggs | | ¾ c | Sugar | | ¼ tsp | Salt | | 1 tsp | Cinnamon | | ½ tsp | Nutmeg | | ¼ tsp | Cloves | | 1 c | Sour cream | | 1 c | Seeded raisins |   **Directions:**  Combine ingredients. Pour into 8-in pastry lined pie pan. Bake in hot oven 450 deg 10 min then in moderate oven 350 deg about 30 min or until the mixture doesn’t adhere to knife. | Chef hat man |
| BUTTERSCOTCH PIE  *By Dorothy L Brinkman*  **Ingredients:**   |  |  | | --- | --- | | 2 c | Dark brown sugar | | 6 TBSP | Cornstarch | | 4 TBSP | Flour | | ½ TBSP | Salt | | 3 c | Milk | | 3 to 5 | Egg yolks | | 6 TBSP | Butter | | ½ tsp | vanilla |   **Directions:**   1. Mix 1st 4 ingredients slowly add milk. 2. Cook overboiling water until thick. 3. Add to slightly beaten egg yolks. Continue to cook for 2 minutes. 4. Add butter and ½ tsp vanilla. 5. When cool, pour into baked crust and cover with meringue or whipped cream with ½ cup finely chopped pecans folded in. | Chef hat man |

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| FRESH PINEAPPLE PIE (Large)  *By Dorothy L. Brinkman*  **Ingredients:**   |  |  | | --- | --- | | 1 med | Pineapple, cut up in very small pieces | | ½ tsp | Salt | | 2 8-oz c | Sugar | | 5 | Egg yolks | | 2 large TBSP | Flour | | 2 large TBSP | Cornstarch | | 1 ¾ c | Cold water |   **Directions:**  Mix all together and cook about 10 min. Fill pre-baked pie crust shell or may be baked between raw pie crust. Cover one crust pie with meringue or whipped cream. Makes 1 pie and 12 tarts or 2 med. Pies. | Chef hat man |
| FANCY COCOANUT PASTRIES  *By Mrs. Walter Kinn*  **Ingredients:**   |  |  | | --- | --- | | ½ doz | Eggs | | 2 tsp | vanilla | | ¾ c | Sugar | | 1 | Grated cocoanut for 1 can moist cocoanut | | ½ can | Pet milk (for ¾ c heavy cream) |   **Directions:**  Beat eggs 20 min. Add sugar, milk or cream, vanilla and cocoanut. Pour into lined tins, filling ¾ full. Bake 40 to 60 min. When cool, frost around edges with rich Butter Frosting and spoon a dab of tart jelly in the center. | Chef hat man |