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| ENGLISH PLUM PUDDING  *By Mrs. Hazel Cullen*  **Ingredients:**   |  |  | | --- | --- | | 2 c | Suet chopped fine | | 2 c | flour | | 3 tsp | Cinnamon | | 2 tsp | Nutmeg | | 2 tsp | Allspice | | 1 tsp | Cloves | | 2 tsp | Salt | | 1 lb | Seeded raisins |   **Directions:**  Mix all together and add enough cold water to make a dough that can be rolled. Cut into 4 pieces – 2 large – 2 small. Roll to about ½ in thickness and keep round. On one small piece, put all the butter and sugar on top that it will hold. Put second small piece on top; pinch and work all edges until firmly sealed. On one large piece put the 1st small one, upside down then cover with second large piece and continue to work and pinch all edges to be sure they are sealed. Put into a heavy cloth bag and boil in kettle of water 3 hours.  I use foil to wrap it loosely instead of the cloth bag and find I don’t lose any of the butter and sugar, if it happens to cook out.  Serve with a sauce made of brown sugar, water and butter, if needed. | |  |
| PRUNE DUFF WITH LEMON SAUCE (very good)  *By Elizabeth Badka*  **Ingredients:**   |  |  | | --- | --- | | 2 | Eggs, well beaten LEMON SAUCE | | ½ c | Melted butter 1 c water | | 1 c | Brown sugar (dissolved in butter) 1 c powdered sugar | | 1 heaping c | Cooked, mashed, drained prunes 5 TBSP butter or margarine | | 1 c | Flour 3 TBSP lemon juice | | Pinch | Salt 1 TBSP lemon rind | | 1 tsp | Soda 2 eggs | | 1 TBSP | Cold milk |   **Directions:**  Mix all together and steam in top of double boiler about 2 hours or until it is set and springs back. Keep water boiling slowly.  LEMON SAUCE  Cream butter and sugar, add grated rind and juice, drop by drop, beating constantly. Add well beaten yolks of eggs and water. Cook until it thickens a little. Pour into beaten whites and add a little vanilla and salt. Cornstarch may be added, if it is too thin. | | Chef hat man |
| FUDGE PUDDING  *By Mabel Behrns*  **Ingredients:**   |  |  | | --- | --- | | 1 c | Flour | | 2 tsp | Baking powder | | ¼ tsp | Salt | | ¾ c | White sugar | | 6 TBSP | Milk | | 1 ½ TBSP | Melted butter | | 1 tsp | Vanilla | | 1 c | Chopped nuts | | 1 c | Brown sugar | | 4 TBSP | cocoa |   **Directions:**  Sift dry ingredients together. Stir in vanilla & nuts.  Spread mixture in well buttered pan. Mix brown sugar & cocoa  Spread over batter. Pour 1 ¾ c hot water over mixture. Bake in a 350 deg oven 45 min. Use a square pan. | | Chef hat man |
| SCHAUM TORTE  *By Mrs. Laura Burt, Silver Creek, NY*  **Ingredients:**   |  |  | | --- | --- | | 4 | Egg whites | | ¼ tsp | Salt | | ¼ tsp | Cream of tartar | | 1 c | Sugar | | ½ tsp | Vanilla extract | | 2 12 oz pkg | Frozen strawberries |   **Directions:**  Take cooky sheet and cover it with brown paper, draw 2 8-in circles using an 8-in cake pan as a guide and grease or oil paper. Sprinkle lightly with flour. Start oven at 250 deg or slow.  Beat egg whites and salt until frothy then sprinkle in cream of tartar; beat until egg whites hold a point, add 2/3 c sugar gradually and continue beating vigorously, add vanilla & remaining sugar – gently fold in.  Spook ½ of meringue onto one circle neatly and remaining meringue on other circle. Bake 45 – 60 min or til meringues are golden in color and surface is hard when touched. Cool and remove from paper with spatula.  Defrost berries, whip cream stiff. At serving time, drain berries & put into whipped cream. Spoon half of filling between Torte layers and rest on top. Serves 6 to 8. (Foil can be used instead of brown paper) | |  |
| PUDDING SAUCE  *By Christine Walker*  **Ingredients:**   |  |  | | --- | --- | | 1 c | Brown (or granulated) sugar | | 1 good TBSP | butter |   **Directions:**  This is good on warm gingerbread or plum pudding.  Stir together. Pour over about 2 cups of hot water and thicken with cornstarch. Add any kind of extract preferred. Vanilla is good. | Chef hat man | |
| LEMON BISQUE  *By Mrs. Paul C. Hoffman*  **Ingredients:**   |  |  | | --- | --- | | 1 pkg | Lemon jello | | 1 lg can | Evaporated milk chilled | | 1 | Lemon – rind & juice | | ½ c | Sugar | | Pinch | Salt | | 1 pkg | Nabiscos |   **Directions:**  Dissolve jello in 1 ¾ cups of hot water. Whip milk. When jello begins to set, whip in jello, juice, sugar and salt. Roll Nabiscos into crumbs. Put ½ on bottom of pan, add whipped milk and jello and put other half of the crumbs on top. | Chef hat man | |
| PINEAPPLE TURNOVERS  *By Mrs. C. Klumpp*  **Ingredients:**   |  |  | | --- | --- | | 3 c | Sifted flour PINEAPPLE FILLING | | ¼ lb | Butter 1 #2 can crushed pineapple | | ½ tsp | Cream of tartar (level) 4 TBSP Minute tapioca | |  | 3 TBSP sugar |   **Directions:**  Mix as for a pie crust until mealy then add 1 cup of water and mix well. Roll out as for piecrust. Cut up ½ lb margarine and spread on dough. Roll lightly and fold over. Roll out 5 times, waiting 5 min between each, folding over each time. Chill 30 min.  Roll out dough in small squares and spread with Pineapple Filling then fold into squares or triangle. Brush with milk and sprinkle with granulated sugar. Bake on a cooky sheet at 425 deg 5 min then 400 deg for 20 or 25 min. | Chef hat man | |
| CHILDRENS SPECIAL FROZEN DELIGHT  *By Gladys Smith*  **Ingredients:**   |  |  | | --- | --- | | 2 tsp | Gelatin | | ½ c | Cold milk | | 1 tsp | Flour | | 1 c | Cream, whipped | | 2 tsp | Vanilla | | 2 ½ c | Milk | | 1 c | Granulated sugar | | 2 | Eggs | | Pinch | salt |   **Directions:**  Soak gelatin in ½ c milk for 5 min. Scald 2 ½ c of milk in top of double boiler. Add gelatin, sugar, flour, salt and well beaten egg yolks. Cook 10 min, stirring frequently. Pour into freezing trays, chill quick. When cool, fold in 2 well beaten egg whites, whipped cream and vanilla. Return to trays and freeze. May be beaten occasionally, if desired. | Chef hat man | |
| SCHNITZ UN KNEPP (Apples and Dumplings)  *By Martha Kuhlman*  **Ingredients:**   |  |  | | --- | --- | | 2 lb | Ham KNEPP | | 1 c | Dried apple slices 2 c flour | | ½ - ¾ c | Brown sugar 1 tsp salt | |  | 4 tsp baking powder | |  | 1 egg, beaten | |  | ½ c milk |   **Directions:**  Simmer ham in water about 1 hour. Add brown sugar and dried apples which have been soaked overnight in water to cover. Simmer 1 hour more. Meanwhile, make the Knepp (dumpling)  Sift flour, salt & baking powder together. Add beaten egg & milk. Stir only enough to blend. Drop by spoonsful onto hot ham and apples. Continue to cook, tightly covered about 20 – 25 min. | Chef hat man | |
| PINEAPPLE ICE BOX DESSERT  *By Mrs. Robert Grunder*  **Ingredients:**   |  |  | | --- | --- | | ½ c | Butter | | 1 ½ c | Confectioner’s sugar | | 2 | Eggs |   **Directions:**  Crush about 20 Vanilla wafers and line pie tin to form crust. Cream together about 10 min above ingredients.  Pour into pie shell. Whip ½ pint cream until stiff and 1 small can of crushed pineapple (drained). Pour on top of 1st layer. Sprinkle top with a few cooky crumbs and decorate with maraschino cherries. Place in refrigerator and chill at least 12 hours. | Chef hat man | |