

Sheet1

CAT,C,50	SUB_CAT,C,	NAME,C,50	NUCODEI1,C,39	
DESSERTS	COOKIES	HARVEST DROP COOKIES	1 DES	3/4 CUP'S SHORTENING
DESSERTS	COOKIES	SUGAR COOKIES	2 DES	1 Cup butter or margin
DESSERTS	COOKIE	Three Layer Cookies	3 DES	1 cup butter
DESSERTS	COOKIES	PEANUT BUTTER COOKIES	4 DES	2 cups super chunky peanut butter
DESSERTS	FROSTING	Quick chocolate fluff frosting	5 DES	1 envelope dream whip
DESSERTS	COOKIES	BURBON BALLS	6 DES	1 cup Vanilla wafer crumbs
DESSERTS	PIE	BLUEBERRY, CHERRY, APPI	7 DES	1 CUP MILK
DESSERTS	FROSTING	HOSTESS TWINKEE FROSTI	8 DES	1 CUP MILK

Sheet1

I2,C,39

2 CUPS BROWN SUGAR

1 cup white sugar

1 1/4 cups Sugar

1 3/4 cup sugar

1 pkg. (4 1/2 oz.) choc. Inst. Pudding

1 cup chopped pecans

2 TBLS. MARGARINE OR BUTTER SO

1/3 CUP FLOUR

I3,C,39

2 EGGS

1 cup powdered sugar

1 tsp. Vanilla

4 egg whites, unbeaten

1 cup powdered sugar

1/4 TSP. ALMOND EXTRACT

1 CUP SUGAR

Sheet1

I4,C,39

1 CAN PUMPKIN PIE FILLING

1 cup mazola oil

1 Egg

I5,C,39

1 TEASPOON VANILLA

2 eggs

2 1/2 cups sifted flour

I6,C,39

1 TEASPOON LEMON EXT

1 teaspoon vanilla

1 1/2 tsp. baking powder

2 tbsp. cocoa

2 EGGS

2 STICKS -BUTTER OR MARGARINE

1/4 cup Burbon Whiskey

1/2 CUP BISQUICK BAKING MIX

1 TSP. VANILLA

2 1/2 tbsp. light corn syrps

1/4 CUP SUGAR

Sheet1

I7,C,39

3 1/4 CUPS FLOUR, DIVIDED

1 teaspoon cream of tarter

1/2 tsp. salt

I8,C,39

2 1/2 TEASPOON BAKING POWD

1 teaspoon baking soda

1 square unsweetened chocolate

I9,C,34

1 CUP CHOPPED DATES

1/2 teaspoon salt

1/4 cup nuts chopped fine

1 CAN (21 OZ.) CHERRY, BLUEBERRY, OR APPLE PIE FILLING

STREUSEL

Sheet1

I10,C,34

I11,C,34

1 CUP CHOPPED PECANS

4 cups flour (plus 1/4 cup)

2 tablespoons poppy seed's 1/4 CUP CANDIED CHERRYS CUT UP

CUT 2 TBLS. FIRM MARGA OR BUTTER INTO 1/2 CUP BISQUICK

I12,C,34

I13,C,34

BAKING MIX, 1/2 CUP PACKED BROWN SUGAR, AND 1/2 TSP. GROUND

Sheet1

I14,C,34

I15,C,34

I16,C,34

I17,C,37

I18,C,37

I19,C,37

CINNAMON UNTIL CRUMBLY.

Sheet1

I20,C,37

I21,C,37

I22,C,37

I23,C,34

I24,C,34

I25,C,34

I26,C,34

I27,C,34

I28,C,34

RECIPE1,C,7:

Sheet1

RECIPE2,C,79

CREAM TOGETHER SHORTENING AND BROWN SUGAR. BEAT IN EGGS ONE AT A TIME.ADD THE
Cream shortening, adding other ingredients in order give, form into small

1) Mix 1st. 7-Ingredients together. This is the dough, divide into three

1) Put into a bowl and mix. Bake at 350 degrees. 10 - 12 minutes.

1) Combine all ingredients in a deep narrow bowl. slowly beat until blended

1) Roll onto balls and cover with powdered sugar (Keep Refrigerated)

HEAT OVEN TO 400 DEGREES. GREASE PIE PLATE 10 X 1 1/2 IN. BEAT ALL
MILK, FLOUR (COOK AND LET STAND-COVER UNTIL COMPLETELY COOL.

Sheet1

RECIPE3,C,79

NEXT THREE INGREDIENTS. SIFT TOGETHER THREE CUPS FLOUR AND BAKING POWDER. STIR balls and flatten with glass dipped in sugar. Bake at 350 degrees for equal parts. Mix the 1st. part with candied cherries. Mix second part with

gradually increase beating speed and whip until mixture will form soft

INGREDIENTS EXCEPT PIE FILLING AND STREUSEL UNTIL SMOOTH, 15 SECONDS
ADD COLD FLOUR MIXTURE AND HEAT WELL THEN ADD 1 TEASPOON VANILLA

Sheet1

RECIPE4,C,79

INTO PUMPKIN MIXTURE. MIX REMAINING 1/4 CUP FLOUR WITH DATES AND STIR INTO 10 minutes .

melted chocolate and nuts. Mix third part with poppy seeds.

peaks, 4 to 6 minutes. Makes about 3 1/2 cups.

IN BLENDER ON HIGH OR 1 MINUTE WITH HAND BEATER. POUR INTO PLATE. AND BEAT AGAIN.

Sheet1

RECIPES,C,79

BATTER. STIR IN PECANS. DROP BY TEASPOONFUL ON TO A GREASED

2) Line a loaf tin with wax paper put each of the 3 parts on top of each other.

SPOON PIE FILLING EVENLY OVER TOP. BAKE 25 MINUTES. TOP WITH

Sheet1

RECIPE6,C,79

BAKE AT 350 DEGREES FOR 16 MINUTES. MAKES 7 1/2 DOZEN.

3) Let stand over night in the refrigerator.

BAKE UNTIL STREUSEL IS BROWN, ABOUT 10 MINUTES LONGER. COOL, REFRIGEIATE

RECIPE7,C,79

RECIPE8,C,7;RECIPE11,C,;

4) Next morning cut into thin slices and bake at 350 degrees for 10 minutes.

ANY REMAINING PIE.

Sheet1

RECIP12,C,RECIP13,C,RECIP14,C,RECIP15,C,RECIP16,C,RECIP17,C,RECIP18,C,

Sheet1

RECIPE19,C,RECIPE20,C,;BY,C,40	TEST,C,1	CAPAGE,N,2,0
		0 1
		0 1
Ralph & Edna Demlow		0 1
		0 1
		0 1
MYRTLE ARMS		0 1
LILLIAN HALAT		0 1
		0 1