

*In Loving Memory*  
*of*

*Alçada Hughes*  
**(our Granma)**

CHRISTMAS JUST SEEMS LIKE SUCH A PERFECT TIME  
TO SHARE GRANMA'S RECIPES. THIS IS JUST A FEW  
OF THEM THAT I PUT TOGETHER FOR US TO KEEP.  
WHEN I THINK BACK TO HOLIDAYS AND TIMES WE MET  
FOR SUNDAY DINNERS I ALWAYS REMEMBER GOOD FOOD.  
WHEN GRANMA FELT GOOD THERE WAS RARELY A TIME  
YOU WOULD LEAVE FROM A VISIT WITHOUT FIRST  
TASTING A "GOODIE" SHE HAD MADE.  
EXCUSE SOME OF THE SPELLING AND WORDING BUT I  
COPIED MOST OF THESE RECIPES THE WAY SHE HAD  
JOTTED THEM DOWN.  
HAPPY HOLIDAYS.....HAPPY MEMORIES!  
WITH LOVE,  
CONNIE HUGHES SCHOONOVER  
DECEMBER 1983

#### THIMBLE COOKIES

2½ sticks margarine	2 ¾ cups flour
2 cups sugar	1 tsp vanilla
2 eggs	½ tsp salt

Mix & chill. Make into cookies & cook 350 degrees.

#### HOLIDAY APPLE SAUCE CAKE

2/3 cups shortening	1 tsp cinnamon
2 cups light brown sugar	1 tsp allspice
2 eggs	½ tsp cloves
3 cups sifted flour	2½ cups apple sauce
4 tsp. baking soda	2 cups seedless raisens
1 tsp baking powder	½ cup walnuts

Cream shortening & sugar. Add eggs one at a time. Sift dry ingredients together 3 times--add alternately w/ apple sauce to cream mixture. Blend in ground raisens and nuts. Spread in greased & floured pan. Cook 30 to 35 min. Cool & frost.

#### 7 MINUTE FROSTING

2 egg whites unbeaten	½ cup sugar
½ cup white corn syrup	1 tsp vanilla

#### CHINESE CHEWS

1 cup sugar	½ tsp salt
¾ cup sifted flour	1 cup chopped dates
1 tsp baking powder	1 cup chopped nut meats
2 eggs, beaten	

Sift sugar, flour, baking powder, and salt into bowl. Stir in dates, nuts. Add eggs; mix thoroughly. Spread in greased pan (15½ x 10½ x 1 inch). Bake in 375 for 20 minutes. Cut into squares while warm and roll in powdered sugar. Makes 6 dozen.

#### POUND CAKE

1 Cup butter	3 cups sifted flour
2 Cups sugar	$\frac{1}{2}$ tsp baking soda
4 eggs	$\frac{1}{2}$ baking powder
1 tsp vanilla	$\frac{3}{4}$ tsp salt
1 tsp lemon extract	1 cup buttermilk

Cream butter, sugar, beat in eggs one at a time. Beat  $2\frac{1}{2}$  minutes. Add flavorings. Sift dry ingredients together. Add to egg mixture slowly with buttermilk. Beat  $3\frac{1}{2}$  min. Bake slow 350, 1 hr. and 10 min. Bake in a greased loaf pan 10 x 2 x 3.

#### SOUR MILK CHOCOLATE CAKE

$\frac{1}{2}$ cup shortening	1 cup sour milk
$1\frac{1}{2}$ cups sugar	1 sq. chocolate melted
2 eggs	1 tsp vanilla
2 cups flour	1 T. vinegar
$\frac{1}{2}$ tsp salt	1 tsp soda

Cream shortening & sugar together. Add eggs and beat well. Sift flour & salt together and add alternately with milk to shortening mixture. Add melted chocolate & vanilla. (Dissolve soda in vinegar and add to batter. Beat well.) Place in a tube pan or two 8 inch layer pans and bake in 350 degree oven for 50 minutes.

#### WHITE ICING

5 T. flour	$\frac{3}{4}$ cup white shortening
1 cup milk	$\frac{1}{2}$ cup butter
1 cup sugar	1 tsp. vanilla

Mix milk & flour together & cook over low heat until thick & smooth. Remove from heat & let cool. Cream together sugar, white shortening, butter & vanilla. Beat well. Add cooled flour & milk mixture and beat with mixer at high speed until very light & fluffy. Spread on cooled cake.

#### PEACH DELIGHT

2/3 cups of sugar  
1 T. baking powder  
2/3 cups of flour  
2/3 cups milk  
Mix together. Melt 1 stick margarine in pan. Pour mixture on margarine in pan.  
Peel 4 cups of peaches, sweeten to taste. Pour peaches over mixture. Bake 35 to 40 minutes in 350 degree oven.

#### CHOCOLATE FROSTING

2 T. butter melted  
1 1/2 cups confec. sugar  
2 T. cocoa  
1/4 tsp. vanilla  
milk  
Combine all ingred. Adding milk to make desired consistency

#### PINEAPPLE PIE

2 cups sugar  
2 cups water  
2 cups flour  
4 egg yolks  
drain juice from pineapple. Mix flour, water & juice together. Cook in double boiler until thick, then add eggs and pineapple and a little salt.  
Bake pie shell

#### APPLE SAUCE COOKIES

1/2 cup butter  
1 cup dry rolled oats  
3 eggs  
1 cup brown sugar  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. cloves  
1 cup apple sauce  
1 cup chopped walnuts  
1/2 tsp. soda

Melt butter in skillet. Add oats and simmer till lightly browned. Remove and cool. Beat eggs till lemon color. Add sugar slowly beat and blend with egg mixture. Sift the dry ingredients together, Add to batter slowly with apple sauce. Fold in nuts. Drop batter with tsp. on greased cookie sheet. Bake 350 degrees for 10 minutes. Makes 5-6 dozen.

#### ORANGE JELLO SALAD

2 (3oz.) boxes orange jello            2 c. boiling water

Mix jello in boiling water and let stand untill cold or slightly jelled.

ADD:

1 pint (2 cups) vanilla ice cream and ½ pint sour cream.

Mix all together and whip 3 minutes at med. speed, fold in 1 can of manderin oranges that have been drained and cut up.

Pour into bowl or pan and refridgerate untill set and ready to serve.

#### HOT CHICKEN SALAD

1 can cream chicken soup  
1 can bone white chicken (Separate with fingers)  
2 cups chopped celery  
2 T. mayonaise  
3 hard boiled eggs choped  
1 small package potatoe chips crushed  
1 small onion  
salt and pepper to taste.  
(can add bell pepper if you like)  
Bake 30 minutes in 350 degree oven.

#### STRAWBERRY PIE

3 cups strawberries            Bake pie shell  
PIE CRUST: ½ cup Crisco - 1 big cup flour - salt  
Cook ½ cups sugar, 3 T. cornstarch, cook till thick.  
Cut up strawberries, put some in crust, pour over strawberries. Serve with cream.

#### PINEAPPLE PIE

1 can crusehd pineapple            3/4 cup sugar  
2 or 3 T. corn starch            1½ cups can milk  
2 egg yolks            'little salt

Cook till thick

#### BAKE CRUST

½ cup Crisco - 1 big cup flour - salt

### MIRACLE CUSTARD PIE

2 cups milk	4 eggs
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup all-purpose flour
$\frac{1}{4}$ cup butter or marg., cut up	1 tsp. vanilla
$\frac{1}{4}$ tsp. salt	1 cup flaked coconut

In blender container combine milk, eggs, sugar, flour, butter or margarine, vanilla, and salt. Cover; blend about 10 seconds or till mixed (do not over-blend). Stir in coconut. Pour into a greased 9 inch pie plate. Bake in a 350 degree oven for 40 minutes or till knife inserted halfway between center and edge comes out clean. Cool, then chill.

### PEACH COBBLER

1 $\frac{1}{3}$ cups flour	1 $\frac{1}{2}$ tsp. baking powder
2 eggs	$\frac{1}{4}$ tsp. salt
1 quart peaches	1 cup water
1 $\frac{1}{2}$ cups sugar	1/3 cup milk

Cook the peaches, water and one cup of sugar till the peaches are tender; reserve one-half cup of the syrup, and place the fruit and remaining syrup in a deep baking dish. Sift the flour, salt and baking powder, add the remaining half cup of sugar, beat and add the eggs with the milk and the half cup of syrup. Mix to a smooth batter, pour over the peaches in the dish and bake in a moderate oven half an hour. Serve hot, with or without sauce.

### QUICK BREAKFAST PUFFS

2 eggs	1 cup milk
1 T. melted butter	1 $\frac{1}{2}$ cups flour
2 tsps. baking powder	$\frac{1}{2}$ tsp. salt

Beat the eggs very thoroughly and add the milk and butter. Sift the flour, salt and baking powder twice; add the liquid ingredients and beat two minutes. Pour into hot, well-greased muffin pans and bake 20 minutes in hot oven.

### ROLLS

1 cup milk	1 egg
$\frac{1}{4}$ cup shortening	3 cups flour
1 yeast cake	1 tsp. salt

Heat milk & pour over sugar and shortening. Crumble yeast cake and add beaten egg, then flour & salt. Mix well. Cover and let rise to double in bulk. Punch down and make into rolls. Let rise and bake 350 degrees. About 20 min.

### CORN MEAL MUFFINS

$1\frac{1}{2}$ cups flour	1 cup corn meal
4 tsp. baking powder	$\frac{1}{2}$ tsp. salt
$\frac{2}{3}$ cup shortening	$\frac{2}{3}$ cup sugar
2 eggs	2 cups milk

Sift baking powder, flour, corn meal & salt. Cream shortening, add sugar, cream, add eggs. Beat till light. add flour & milk. Cook in muffin tins 20 to 25 min. in 350 degrees.

### CORN PUDDING

1 can 1 lb. cream corn	1 can 13 ounce can milk
$\frac{1}{4}$ cup sugar	2 eggs
1 tsp vanilla	2 tsp. cornstarch
dash cinnamon & nutmeg	

Blend together. Pour in  $1\frac{1}{4}$  qt. casserole. Bake 350 degrees. Makes 6 to 8 S.

### SWEET POTATO PUDDING

$\frac{1}{2}$ cup melted butter	$\frac{1}{2}$ tsp. nutmeg
4 eggs	2 cups milk
1 cup sugar	1 lb. pared sweet potatoes
	1 tsp. vanilla

Melt butter in baking dish. Beat eggs lightly, add sugar, vanilla, nutmet and milk and mix. Shred potatoes lengthwise on fairly course grater. Add to liquid and mix. Place in buttered baking dish and bake one hour in 375 degree oven. Serves eight



#### SKILLET COOKIES

1 cup sugar	2 cups rice crispies
1 stick butter	1 box of chopped dates
1 egg	1 cup nuts

Cook 15 minutes, let cool. Pat cookies out and roll in coconut.

#### SKILLET COOKIES

2 T. butter	1 cup sugar
1 cup chopped dates	1/8 tsp salt
1 egg beaten	2 cups rice crispies
1/2 tsp vanilla	"confedy" sugar

Melt butter in skillet. Add dates stir, then add egg & sugar & salt. Stir till blended. Remove & add cereal & vanilla while warm. Drop by spoonfuls in confedy sugar. Cover well, then cool.

#### CACOONS

1 cup of butter	2 tsp vanilla
1/2 cup of sugar	2 cups flour
1 tsp salt	1 cup nuts

Mix butter & sugar, salt, flour, vanilla & nuts. Mix well. roll in tiny pieces & bake. Heat oven 350, cook 12 to 15 minutes till light brown then roll in powdered sugar.

#### PEANUT BLOSSOMS

1 3/4 cups of plain flour	1/2 cup peanut butter
1/2 cup sugar	1 egg
1 cup shortening	2 T. milk
1 T. vanilla	

Mix all ingredients on low speed. Take about a teaspoon at a time and make into cookies. Roll in white sugar & bake 375 10 - 12 minutes. Put chocolate kiss in middle when done.