

recipe PECAN PIE

from MARTHA BABB

Serves _____

cooking time 45 min preheat oven to 350°

SPREAD 1 TBSP SUGAR AND 1 TBSP FLOUR
IN BOTTOM OF UNCOOKED PIE SHELL
BRING $\frac{1}{2}$ C SUGAR AND 1 C DARK KARO
SYRUP TO A BOIL. ADD 3 TBSP BUTTER
SLIGHTLY BEAT 3 EGGS AND POUR THE
SYRUP OVER THEM, BEATING RAPIDLY.
ADD A DASH OF SALT, 1 C PECANS AND
1 TSP VANILLA. POUR INTO PIE SHELL
BAKE 45 min OR UNTIL FIRM



Recipe for Foolproof chocolate Pie

From Libby Etheridge

1 1/2 cups Sugar

2 Eggs

1/4 cup ^{cocoa} sugar

1/2 cup Flour

1 stick Butter

1 1/2 cups Boiling Water

1 tsp. Vanilla

Friendship can't be beat!
separate + set aside egg whites for meringue.
Bake at 350° until whites are a
golden brown

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(Cook top ingredients together until mixture thickens) ^{Makes}

GRANDMA HARDYS PUMPKIN PIE. LOIS OVERTON

1 C BROWN SUGAR

1 CAN PUMPKIN

PINCH OF SALT

1/2 C EVAPORATED MILK

2 1/2 Tbsp CAKE FLOUR

2 1/2 C WHITE KARO SYRUP

2 1/2 C BUTTER, MELTED

2 1/2 C WATER

2 3 EGGS

1 TSP CINNAMON

2 1/2 TSP NUTMEG

2

COMBINE INGREDIENTS AND POUR INTO
UNBAKED PIE SHELL 9" OR 10". OR MAKES
2 8" PIES.

BAKE AT 425° 45 min



A Recipe For STRAWBERRY PIE - JOYCE CECIL

Ingredients

BAKE + COOL A PIE CRUST.

IN SAUCEPAN MIX 1C SUGAR + 1 T
CORNSTARCH. ADD 1 T WHITE KARD + 1 C
WATER. BOIL TO HARD BOIL. TURN OFF
+ LEAVE ON BURNER. SIFT 3oz

STRAWBERRY JELLO INTO THE SYRUP. STIR
IN + SET ASIDE TO COOL TO LUKEWARM. ADD
2C CUT UP BERRIES OR MORE IF DESIRED
ADD TO PIE SHELL. POUR SYRUP OVER + CHILL
TO SET. TOP WITH COOL WHIP

OLD TIME BREAD PUDDING E.A. BRIGGS

4 SLICES BUTTERED TOAST, CUT IN QUARTERS

$\frac{1}{2}$ C SEEDLESS RAISINS

$\frac{3}{4}$ 2 EGGS, SLIGHTLY BEATEN 1 C BOILING WATER

5 TABLESPOONS SUGAR, DIVIDED 1 TSP VANILLA EXTRACT

$\frac{1}{8}$ TSP SALT $\frac{1}{4}$ TSP GROUND CINNAMON

$\frac{1}{8}$ 1 C MILK

PLACE TOAST IN A GREASED $1\frac{1}{2}$ QT CASSEROLE. SPRINKLE
WITH RAISINS. COMBINE EGGS, 4 TABLESPOONS SUGAR
SALT, MILK, WATER, AND VANILLA. POUR OVER TOAST
LET STAND 10 MIN. SPRINKLE WITH CINNAMON AND
REMAINING SUGAR. BAKE AT 350° 30 TO 40 MIN OR
UNTIL A KNIFE COMES OUT CLEAN

Preparation Time

Serves

Recipe CREAM PUFFS

from LEXIE E. JONES serves MAKES 6

cooking time _____ preheat oven to _____

$\frac{1}{2}$ C WATER
2 $\frac{1}{4}$ C CRISCO SHORTENING
 $\frac{1}{2}$ C FLOUR
2 $\frac{1}{4}$ TSP SALT
2 EGGS

BRING WATER TO A BOIL. ADD SHORTENING
STIR UNTIL MELTED. BRING BACK TO A BOIL
AND QUICKLY ADD FLOUR AND SALT. STIR CONSTANTLY
ABOUT 2 MIN. COOL SLIGHTLY. ADD 2 LARGE EGGS,
BEATING AFTER EACH EGG. DROP ONTO A
(COVER)



Recipe MAMA HUGHES CUSTARD

from ALEDA HUGHES serves _____

cooking time _____ preheat oven to _____

1 QT MILK, HEATED
1 C SUGAR
1 TABLESPOON FLOUR
2 EGGS
1 TSP VANILLA

MIX SUGAR AND FLOUR. BEAT EGGS WELL
WITH A FORK. MIX EGGS WITH SUGAR AND FLOUR
BEAT WELL, ADD TO THE HOT MILK AND STIR
UNTIL IT BOILS A FEW MINUTES THEN COOL
WHEN COOL, ADD THE VANILLA



BAKING SHEET (6 PUFFS) BAKE AT 450° 10 min
REDUCE HEAT TO 350° BAKE 20 min LONGER
LET COOL IN OVEN WITH THE OVEN DOOR
PARTIALLY OPEN. *DON'T REMOVE FROM OVEN
UNTIL COMPLETELY COOL OR THEY WILL COLLAPSE

FILLING: 1 C SUGAR

3 TBSP FLOUR

1 C MILK

A FEW GRAINS OF SALT 1 LARGE EGG

MIX ALL INGREDIENTS IN A SAUCEPAN. STIR OVER
LOW HEAT CONSTANTLY UNTIL THICK. REMOVE FROM
STOVE. STIR IN 1 TSP VANILLA

FILL THE PUFFS, COVER, AND REFRIGERATE
MOTHER ALWAYS MADE 12 INSTEAD OF 6. THEY
WERE DAVID'S FAVORITE DESSERT. SHE ALWAYS TRIED
TO FIX THEM FOR HIS BIRTHDAY

VANILLA PUDDING - POLLY GURKINS

3 C SUGAR

4 2 TBSP CORNSTARCH

2 TBSP MARGARINE

DASH OF SALT

1 TSP VANILLA EXTRACT

2 C MILK

1 EGG, SEPARATED

MIX THE SUGAR, CORNSTARCH, SALT AND MILK
IN A SAUCEPAN. COOK OVER MEDIUM HEAT UNTIL
IT BEGINS TO THICKEN. WHIP THE YOLK WITH A
FORK, THEN TAKE SOME OF THE PUDDING OUT OF THE
POT AND STIR INTO THE YOLK. PUT IT BACK IN
THE POT AND COOK 2 min THEN ADD THE
MARGARINE AND VANILLA.

Recipe OLD FASHIONED RICE CUSTARD PUDDING

from KATHARINE HUGHES serves _____

cooking time $1\frac{1}{2}$ HRS preheat oven to 350°

3 EGGS

$\frac{1}{2}$ C SUGAR

$\frac{1}{2}$ 3 C MILK, SCALDED

$\frac{1}{4}$ TSP SALT

$\frac{1}{4}$ TSP VANILLA EXTRACT

$\frac{1}{8}$ TSP SCANT ALLSPICE

1 C COOKED RICE

1 C GOLDEN RAISINS

2 GROUND NUTMEG TO TASTE

(COVER)



A Recipe For RICE PUDDING K.H.

Ingredients

2 C COOKED RICE

3 C EVAPORATED MILK

$\frac{1}{4}$ C WATER

$\frac{1}{2}$ T VANILLA

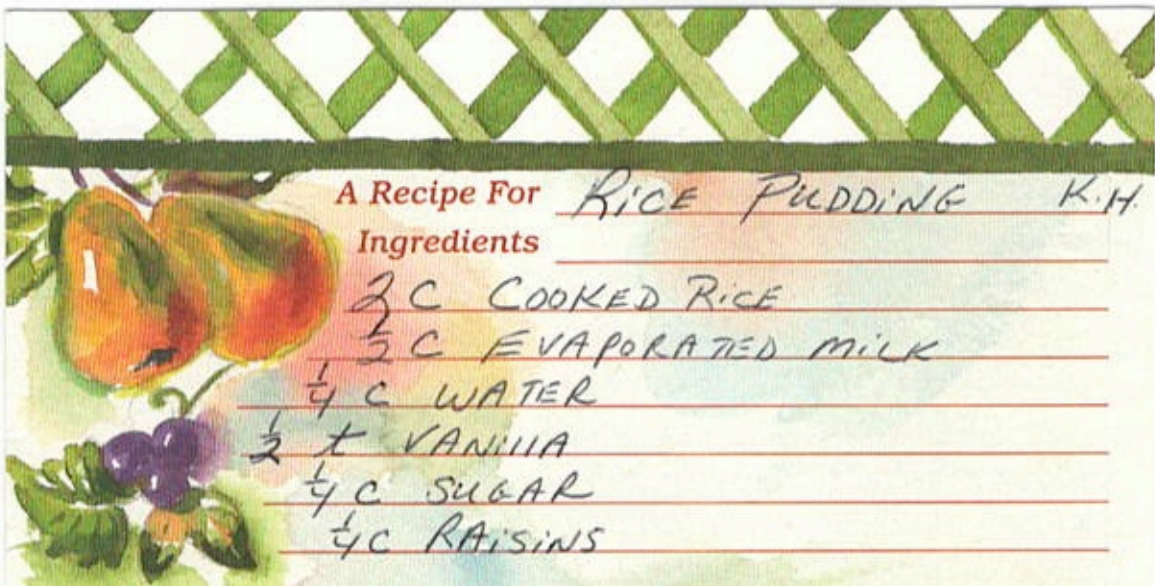
$\frac{1}{4}$ C SUGAR

$\frac{1}{4}$ C RAISINS

BRING LAST 5 INGRED TO A BOIL.

ADD RICE - LOWER HEAT - COOK UNTIL DONE

(COVER)



BEAT EGGS. ADD SUGAR. BEAT UNTIL SMOOTH
ADD THE SCALDED MILK, SALT, VANILLA AND
ALLSPICE. ADD THE COOKED RICE. AND RAISINS
STIR TO COMPLETELY BLEND. POUR INTO A
GREASED SHALLOW BAKING DISH. SPRINKLE WITH
NUTMEG. SET DISH IN A PAN OF HOT WATER
BAKE $1\frac{1}{2}$ HRS OR UNTIL THE CUSTARD IS SET

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OLD FASHIONED RICE PUDDING .K.

4C MILK 1t VANILLA
 $\frac{2}{3}$ C SUGAR OR DASH
 $\frac{1}{4}$ C UNCOOKED RICE (NOT INSTANT) OF NUTMEG
 $\frac{1}{2}$ t SALT OR GRATED RIND
OF 1 LEMON
 $\frac{1}{2}$ C RAISINS

COMBINE INGRED, EXCEPT FRUIT, IN A CASSEROLE.
BAKE UNCOVERED, 3 HRS AT 300°. STIR 3 TIMES
WITH A FORK DURING THE FIRST HR, SO RICE
WILL NOT SETTLE. AFTER THE FIRST HR, STIR
IN THE RAISINS

Preparation Time

Serves



A Recipe For APPLE CRISP - K.H.

Ingredients

4C SLICED APPLES $\frac{1}{2}$ C BROWN SUGAR
1 T LEMON JUICE $\frac{1}{2}$ T SALT
 $\frac{1}{3}$ C FLOUR 1 T CINNAMON
1 C ROLLED OATS $\frac{1}{3}$ C melted BUTTER

PUT APPLES IN GREASED SHALLOW BAKING DISH. SPRINKLE WITH LEMON JUICE. COMBINE DRY INGREDIENTS. ADD MELTED BUTTER. MIX WELL TIL CRUMBLY. SPRINKLE OVER APPLES + BAKE AT 375° 30 MIN OR TIL APPLES ARE TENDER.
(COVER)

Recipe CHERRY COBBLER - LOUISE GOODMAN

PREP TIME: _____ COOK TIME: 30 min 400° SERVES: _____

INGREDIENTS

1 CAN RED SOUR PITTED CHERRIES

1 C SUGAR

$\frac{1}{2}$ C SUGAR

$\frac{1}{2}$ TSP SALT

$\frac{1}{2}$ C FLOUR

$\frac{1}{2}$ TSP VANILLA

1 TSP BAKING POWDER

4 TBSP MARGARINE

$\frac{1}{2}$ C MILK

COOK CHERRIES AND SUGAR TOGETHER UNTIL THE SUGAR DISSOLVES. CREAM MARGARINE AND $\frac{1}{2}$ C SUGAR ADD FLOUR, BAKING POWDER, SALT, VANILLA AND MILK POUR BATTER INTO A GREASED BAKING DISH (12X7") POUR CHERRY MIX ON TOP. BAKE 30 MIN. SERVE HOT OR COLD

APPLE CRISP

6 APPLES PEELLED, CORED + SLICED

$\frac{1}{2}$ C WATER

1 C FLOUR

1 C DARK BROWN SUGAR

$\frac{1}{2}$ C OLEO

$\frac{1}{2}$ T CINNAMON

$\frac{1}{4}$ T NUTMEG

$\frac{1}{2}$ T SALT

PLACE APPLES IN GREASED 8X8" BAKING PAN
ADD WATER. COMBINE REST OF INGREDIENTS

DON'T STIR TOO MUCH. THEY SHOULD RESEMBLE
FINE CRUMBS. SPREAD OVER APPLES. BAKE AT 375°

Preparation Time 40-45 MIN. Serves ^{SERVE WITH ICE CREAM}

DIRECTIONS

BLACKBERRY (OR OTHER FRUIT) COBBLER

DEBBIE OVERTON

1 PINT BLACKBERRIES (USE MORE IF USING
ANOTHER KIND OF FRUIT)

1 STICK BUTTER

1 C MILK

1 C SUGAR

1 TSP VANILLA

1 C SELF-RISING FLOUR

POUR BERRIES IN BAKING DISH. MIX THE REST
OF INGREDIENTS, THOROUGHLY. POUR OVER
BERRIES. BAKE AT 375° 45 MIN

Recipe MOUNTAIN DEW APPLE COBBLER

from LEXIE

serves _____

cooking time _____

preheat oven to _____

2 GRANNY SMITH APPLES, WASHED, PEELED,
CORED AND EACH APPLE CUT INTO 8 PIECES
2 CANS CRESCENT DINNER ROLLS
2 STICKS BUTTER
2 C SUGAR
CINNAMON TO TASTE
1 12oz CAN MOUNTAIN DEW
CHOPPED PECANS, IF DESIRED
LIGHTLY GREASE A 9X13" BAKING DISH
WRAP 1 APPLE SLICE TO EACH CRESCENT
ROLL AND PLACE IN THE DISH (COVER)



A Recipe For

Ingredients

PEACH COBBLER (OR ANY OTHER FRUIT)

EILEEN JOHNSON

2 1/2 C FRESH PEACHES, SLICED
1/2 C SUGAR PLUS 1 C SUGAR
2 1 C SELF-RISING FLOUR
1 STICK MARGARINE
1 C MILK

MIX PEACHES WITH THE 1/2 C SUGAR. PUT IN A
9X12" BAKING DISH. MIX FLOUR WITH 1 C SUGAR
POUR OVER PEACHES. CUT BUTTER AND PLACE
ON TOP. POUR MILK ON TOP
BAKE AT 350° 35 TO 40 min

4 ROWS OF 4. SPRINKLE WITH CINNAMON.
MELT THE BUTTER, AND MIX WITH THE
SUGAR. (THE SUGAR WILL NOT BE DISSOLVED)
POUR OVER THE ROLLS. POUR THE MOUNTAIN
DEW OVER THE MIXTURE. DON'T STIR.
SPRINKLE WITH THE NUTS.
BAKE AT 350° 45 MIN
SERVE WITH A SCOOP OF ICE CREAM

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EASTER EGGS - LOUISE GOODMAN

1 LB OF BUTTER

2 2 LBS 10X SUGAR

1 C 2 CANNED CREAM

3 1 TSP VANILLA

CREAM BUTTER. ADD SUGAR, CREAM, AND
VANILLA.

FUR CHOCOLATE: HEAT 110° (NOT OVER THIS HEAT)
WAX HEAT 125°

Preparation Time

Serves

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Here's what's cookin' No-Bake Butter Balls Serves



Recipe from the kitchen of _____

Beat $\frac{2}{3}$ C. margarine until
creamy; add $\frac{3}{4}$ C. sugar and
beat well. Add 1 T. water,
 $\frac{1}{2}$ tsp. vanilla + 2 C. quick
Quaker oats, uncooked.

Blend well; chill. Shape into
small balls (flatten them somewhat).
Decorate with chopped nut meats, colored
sugar, or chocolate shot.

Store in refrigerator.

Makes 3 dozen cookies

recipe 2 MINUTE FUDGE

from KATHARINE HUGHES Serves **MAKES 36 SQUARES**

cooking time _____ preheat oven to _____

1 1LB BOX CONFECTIONERS SUGAR

$\frac{1}{2}$ C COCOA

2 $\frac{1}{4}$ TSP SALT

$\frac{1}{4}$ C MILK

1 Tbsp VANILLA EXTRACT

STIR TOGETHER UNTIL PARTIALLY BLENDED

PUT $\frac{1}{2}$ C BUTTER OVER TOP IN CENTER OF
THE ² BOWL. MICROWAVE ON HIGH 2 MIN

STIR VIGOROUSLY UNTIL SMOOTH

I ADD PEANUT BUTTER AND JUST
(OVER)



703

Bella

BASE THE AMOUNT ON TASTE. POUR ONTO
A PLATE AND LET COOL IN THE
REFRIGERATOR. ADD 1C CHOPPED NUTS
AFTER MICROWAVED IF DESIRED

FUDGE

K.H

3C SUGAR

1 ENVELOPE UNFLAVORED GELATIN 2 STICKS

1C MILK

MARGARINE

$\frac{1}{2}$ C LT. CORN SYRUP

3 SQS CHOC

COOK TO SOFTBALL STAGE 238°

ADD 2 T VANILLA + 1C NUTS

BUTTER PAN - STIR FREQUENTLY

REMOVE + COOL 25-30 MIN.

BEAT WITH WOODEN SPOON TIL THICK

Preparation Time

Serves

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SNOW CREAM - KATHARINE HUGHES

1 LARGE PAN CLEAN SNOW

1 CAN BORDEN'S CONDENSED MILK

3 CAN EVAPORATED MILK

$\frac{1}{4}$ C SUGAR

3 TSP VANILLA

Preparation Time

Serves

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A Recipe For FUDGE

K.H.

Ingredients

BY BETTY
LEBLANC

3C SUGAR

3T KARO WHITE

3 SQS. CHOC

1C EVAPORATED MILK

MIX & COOK. BOIL 1 MIN WITH TOP
COOK TO 234°. ADD 3T BUTTER,
& 1 T VANILLA. LET COOL - BEAT
TIL THICK

(COVER)

A Recipe For SNOW CREAM

Ingredients KATHARINE HUGHES

2 OR 3 EGGS, BEATEN

1C SUGAR

1 PINCH OF SALT

4C MILK

1 TABLESPOON VANILLA FLAVORING

MIX IN A SAUCEPAN AND STIR AND HEAT UNTIL
IT BUBBLES AT BOIL. REMOVE AND COOL IN
ICEBOX. WHEN COLD MIX WITH CLEAN SNOW
TO DESIRED CONSISTENCY

(COVER)

FUDGE

K.H

3C SUGAR

1 ENVELOPE UNFLAVORED GELATIN 2 STICKS

1 C MILK MARGARINE

$\frac{1}{2}$ C LT. CORN SYRUP

3 SQS CHOC

COOK TO SOFTBALL STAGE 238°

ADD 2 T VANILLA + 1C NUTS

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Preparation Time

Serves

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