Recipe

My Favorite Recipe

No-Bake Cookies

from: Mom serves: few

Use heavy medium sized pan - 1 stick butter - 1/2c. evaporated milk - 1/2c. cocoa - 2c. sugar - dash salt - 1 tsp vanilla - Bring to boil. Remove from heat add 1/2c. p. butter + 2-2 1/2c. quickoats.

German Choc. Icing

1 c evaporated milk
1 c sugar
3 egg yolks
1/2 c. butter
1 t. vanilla
1 1/3 c. coconut
1 c. nuts

Cook and stir until thick about 12 minutes

Stir in, mix til thick. Spread on cake

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Candys Cake

(1 Can Cherry Pie filling, 1 large can crushed pineapple)
1 Box white Cake mix
2 Stick oleo
1 pkg. nuts (large)

Sprinkle cake mix over fruit mixture, slice oleo cuts place on top of ~~fruit~~ Cake mix then sprinkle with nuts.

Bake 400° to 450° — 30-40 min.

Candy Mayfield

Overnight Cinnamon Rolls

2 pkg frozen dinner rolls (12 per pkg)
* 1 (3¾ oz.) box butterscotch pudding (not instant)
½ to 1 c. chopped nuts (I prefer pecans) toasted
½ c. melted butter
½ c. brown sugar
* 1 tsp sugar - 1 tsp cinnamon

Grease 9 x 13 pan. Place frozen rolls in pan. Mix dry ingredients*. Sprinkle over rolls. Mix butter and brown sugar; pour over rolls. Spray or grease a sheet of foil, place over rolls. Set pan in cold oven overnight. In morning, remove foil and bake at 350° for 30". Do not preheat oven. When done turn out on cookie sheet.

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Toasted Pecans

4 c. pecan halves or chopped
1/2 c. melted butter
1/2 tsp salt

Spread pecans in jellyroll pan - 15x10x1. pour butter over pecans - sprinkle on salt. Bake 325° for 20 to 25" stirring @ 10" Spread out on paper towels to drain, cool completely. Store in airtight container or bag. Will keep 2wks (or put in fridge)

I use these in all of my recipes calling for nuts.

Do the same to your walnuts!

Oatmeal

2 1/2 c. water
1 c. old fashioned oats
1 Granny Smith apple (cut up)
1/4 to 1/2 c. dried cherries
1/2 c. walnuts chopped
1/4 c. ground + toasted flax seed
(toast & grinding)

Cook until thickened over med. heat. Add to taste: butter, honey, milk, cinnamon
ENJOY!

I got this recipe from a bed (n) breakfast in the Colorado mountains. We had been on a trip with Linda + Lendell out west. We had stayed on a ranch that was once owned by the lady who had played Kitty on the old show named Gunsmoke.

Dutch Baby Pancakes

Baked in a large hot oven proof skillet. To serve, slide pancake from the skillet onto round serving platter, and present it apple side up. Sprinkle with lemon juice + powder sugar. [We make this almost every Sunday morning in Nebraska.]

Heat oven to 400°. Heat skillet over high heat, add 2 to 4 tbsp butter, when melted add 1 Granny Smith apple, cored + sliced med. to thin, turn heat to med-high - cook until softened + lightly golden. Stir in 1/3 c. honey + 1/4 tsp cardamom remove from heat. Whisk together 3 large eggs, 3/4 c. milk, 3/4 c. all-purpose flour + 1/4 tsp salt until smooth, pour over apple mixture Bake 10", sprinkle mixture of 3 Tbsp brown sugar, 1/4 tsp cinnamon, 1 1/2 tbsp cut up butter over pancake, Bake another 10". until puffed + brown.

Orange Glazed Blueberry Scones

Preheat oven 400°

In large bowl sift 2c. flour 1 tbsp b. powder, 1 tsp salt, 1/3 c sugar mix thoroughly. Cut in 1/4 c. unsalted butter (cut in chunks + chilled). The butter should be coated ⊂ flour and resemble crumbs. In another bowl mix 3/4 c buttermilk and 1 egg, then add flour mixture, mix just to incoporate, do not overwork. Roll 1 pint fresh blueberries in flour to coat, fold blueberries into batter, drop large tbsp⁽ of batter onto ungreased cookie sheet - Bake 15" to 20" until brown. Cool - Drizzle on orange glaze 2 Tbsp Unsalted butter, 2c. powdered sugar, sifted - 2 oranges juiced + zested - cook in double boiler until thickened - remove from heat, beat til smooth + slightly cool.

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Southern Biscuits

Preheat oven 450°

In large mixing bowl combine 2c. flour, 4 tsp b. powder, 1/4 tsp baking soda + 3/4 tsp salt, using fingertips, rub 2 tbsp butter + shortening into dry ingredients until mixture looks like crumbs (the faster the better, don't let fats melt) - make a well in center, pour in 1 c. butter milk (chilled). Stir just until dough comes together, will be sticky. Turn dough onto floured surface, dust top c flour, gently fold dough over on itself 5 or 6 times. Press into a 1" thick round. Cut out biscuits c 2" cutt. Place on baking sheet so that they just touch, may brush tops c melte. butter. Bake 15" to 20" or until tall + light gold on top.

Whoops don't forget your gravy!!. Call me!

Easy Overnight French Toast

Combine 4 large eggs (lightly beaten), 3/4 c. milk, 1 Tbsp sugar, 1/2 tsp vanilla, 1/4 tsp cinnamon. Pour in 11 x 7 x 1 1/2-inch baking dish. Arrange 8 (3/4" thick) slices French bread over egg mixture turning once to coat. Cover + chill 8 or overnight (8 hours).
Melt 1 tbsp butter in med skillet over med heat, arrange 4 slices in skillet. cook 3" to 4" on each side or until lightly browned.

Don't rush cooking these by turning up the heat it should cook at a lower temp.

Homemade Syrup

Bring 1 c. water to boil in small pan, add 2 c. sugar + 1/2 tsp maple flavoring, boil, stirring (constantly) 2 minutes.

Holiday Drink

3 c. pomegrante juice
½ c. honey
2 T. lime juice
Chill

Make ice cubes ≈ 2 c. OJ

Mix above just ā serving

Then Add: Sparkling grape juice - 1 bottle or to taste.

Cheese Bowl

Beat together - 3 pkgs cream cheese (softened) & small sour cream then add: 1c. chopped roasted pecans, 1 bunch chopped green onions, 1c. bacon bits, 1-2c. shredded cheddar cheese, season to taste ~ garlic powder, salt, pepper, worcestershire sauce, etc. put in bread bowl, cover with foil, put in 250° oven for 20" to 30" serve with bread chunks, veg, crackers.

Homemade Applesauce

10 tart apples, peeled, cored and chopped
3/4 c. brown sugar
1/2 c. apple cider
1/8 t. nutmeg
1/8 t. salt
1-1/2 tsp cinnamon

Combine all ingredients, cook over med. heat, 40 to 50 min. Stirring occasionally

Very Good!

Chinese Cabbage Salad

1 head Chinese Cabbage (Bok Choy)
or 1 large pkg shredded Cabbage
1 bunch green onions, chopped
2 pkgs Ramen noodles
4 T. sunflower seed kernels
1/3 c. slivered almonds
1/4 c. butter

Break noodles into pieces, melt butter in skillet, Add noodles & next 2 ingr. Brown lightly, cool on paper towels.

Dressing
1/2 c. sugar
1/2 c. olive or Wesson oil
1/4 c. red wine vinegar
1 T. soy sauce
In sm. sauce pan bring sugar, oil, vinegar & soy sauce to a boil, dissolve sugar. Cool completely. Just before serving toss all ingr. together

May add cooked - diced chicken

Ribbon Salad

1 3oz pkg lime jello - fix as directed - put in 9x13 glass dish - chill til firm

1 3oz lemon gelatin - 1 c. boiling water - 1 c. minature marshmellows - mix til dissolved (cool) - cream in 8oz cream cheese + 2c. cool whip - pour on top of gelatin - chill til firm

1 3oz pkg cherry jello - fix as directed - (cool) - pour over top - chill til firm

Can do this

For middle layer - drain small can crushed pineapple, use juice, add enough water for 1c. liquid - add pineapple to mixture - fold in

For Thanksgiving can use orange & lemon for top + bottom layer - orange & green. Be creative!

Cranberry Salad

Process 4 c. cranberries, 4 oranges, 3 apples until ground. Combine with 1 15 oz can crushed pineapple, 1 c. chopped pecans and 4 stalks celery finely chopped; mix well. Dissolve 3 or 4 3-oz pkg. cherry jello stir (1½ c) in boiling (water) + 2½ c. sugar. Add to fruit mixture, mix well. Spoon into dish or mold. Chill 8 hours or ever night.

Dissolve jello in 1½ c. boiling water - stir in sugar until dissolved. Sorry I messed up.

Red Skin Potatoes (Mashed)

8 to 10 lg. redskin potatoes unpeeled and quartered, place in a large pot and cover with water, bring to boil, cook until fork-tender, about 20". drain, mash, add 1/2 t. onion powder, salt to taste, 1 tbsp. horseradish, 8 oz cream cheese (softened), 1/2 c. sour cream (room temp), Mix until fluffy; serve.
Top w/ butter! May replace horseradish with garlic.

Ravioli With Butter + Parmesan

2 pkg mushroom or cheese ravioli (11oz)

1 c. unsalted butter
1/2 c. fresh basil leaves or baby spinach
6 Tbsp toasted pine nuts
1/2 tsp grated nutmeg
2/3 c. grated Parmesan

Cook ravioli in large pot boiling salted water until just cooked through, about 5". Drain + put on platter.

Meanwhile cook butter in heavy med. sauce pan over med-high heat until pale golden, about 4". Add basil leaves + cook until lightly fried, about 2". Add pine nuts. Pour over ravioli. Grate nutmeg, Sprinkle Parmesan over dish, then serve.

This dish is really great!

Rice Almond Casserole

1/4c. oil or butter
2/3c. brown rice
1/3c. wild rice
1 med onion (chopped)
1 glove garlic
1/4c. almonds (chopped)
salt
3c. chicken broth

Stir fry first 6 ingredients until golden brown. Salt to taste. Place in casserole and cover with chicken broth. Bake 350° for 1 1/2 or until all liquid is absorped. Serve with soy sauce. May add diced chicken or vegetables.

Crispix Mix® Original

When it comes to snacks, this original version is a sure-fire crowd pleaser.

Prep Time: 10 minutes
Total Time: 55 minutes
Servings: 18

Ingredients:

- 7 cups Kellogg's® Crispix® cereal
  Buy Now
- 1 cup mixed nuts
- 1 cup pretzels
- 3 tablespoons butter or margarine, melted
- 4 teaspoons Worcestershire sauce
- 2 teaspoons lemon juice
- 1/4 teaspoon garlic salt
- 1/4 teaspoon onion salt

Directions:

1. In 13 x 9 x 2-inch baking pan combine KELLOGG'S CRISPIX cereal, nuts and pretzels. Set aside.

2. Stir together remaining ingredients.

Nutrition Facts

Nutrition Facts
Serving Size 1/2 Cup (27g)
Servings Per Container 18

Amount Per Serving
Calories 120 Calories from Fat 60

	% Daily Value*
Total Fat 6g	**10%**
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 190mg	**8%**
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 3g	

Vitamin A 2% • Vitamin C 0%
Calcium 2% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fats • Carbohydrate 4 • Protein 4

Drizzle over cereal mixture. Stir until evenly coated.

3. Bake at 250°F for 45 minutes, stirring every 15 minutes. Spread on paper towels. Cool completely. Store in airtight container.

MICROWAVE DIRECTIONS:
1. In large microwave safe bowl combine KELLOGG'S CRISPIX cereal, nuts and pretzels. Set aside.

2. Stir together remaining ingredients. Drizzle over cereal mixture. Stir until evenly coated.

3. Microwave at high for 4 minutes, stirring after 2 minutes. Spread on paper towels. Cool completely. Store in airtight container.

Microwave cooking times may vary.

NOTE
Dry roasted mixed nuts can be used in place of regular mixed nuts.

Light butter or reduced calorie margarine can be substituted for

Dipped Candy

1 pkg powdered sugar 2 lbs
1 can sweetened condensed milk
1 stick butter - softened

Mix together til smooth
Then add:

12 maraschino cherries chopped (I use more)
1 c. chopped pecans
2 c. coconut

Ref. 1° - make into balls, put on wax paper in large pans - freeze 1°

Dip in melted 18 oz. choc. chips + ½ bar wax (paraffin)

Put in air tight containers

powdered sugar - 1 pound = 4 c.

Meringue

Combine and boil 2 Tbsp cornstarch, 1/2 c. sugar, + 1/2 c. water, when thickened, cool to lukewarm and add to 3 beaten egg whites, beat til stiff + glossy. Bake 350° 12-15 min or until delicately brown.

Seperate egg whites when eggs ~~fir~~ cold, before you beat the egg whites let them reach room temperature.

This meringue will not shrink. No more weeping meringue.

May double this recipe.

I usually triple this recipe and make 2 pies. I like lots of meringue.

Crunchy Crust

Melt 1/2 c. butter; add 3/4 c. flour, 1/2 c. chopped nuts, 1/2 c. quick rolled oats, 2 Tbsp sugar; press into pie plate, Bake 400° for 12 to 15 min.

No Roll Pie Crust

Mix 1 c. white flour, 1/2 c. wheat flour, 1 Tbsp wheat germ, 1 tsp salt, 1 1/2 tbp sugar in pie plate, stir 2 Tbsp milk into 1/2 c. oil, add to flour mixture, press with fingers along sides + bottom of pie plate. Bake 400° for 10-15 min.

I use this crust c my pecan + pumpkin pies!

Flakey Pie Crust

⅔ c. salad oil
⅓ c. boiling water
¼ t. salt
2 c. flour

Mix first 3 ingredients well add flour. Mix well. Divide and roll between waxed paper.

Favorite Chocolate Pie

Mix together:
4 Tbsp cocoa
1 c. sugar
3 Tbsp cornstarch

Add:
2½ c. milk
3 egg yolks (beaten)

Cook until thick. Add 1 tsp vanilla, 1 Tbsp butter, pour into baked pie shell. Can use meringue or Cool Whip for topping.

Can use Crunchy crust - tastes wonderful!

May top with whipped topping, cover ¿ chopped up snickers

Old Fashioned Coconut Pie

In saucepan combine 1/4c. flour and 1c. sugar, add dash of salt, 2c. milk, 3 egg yolks beaten, mix well, cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Reduce heat, cook & stir 2 minutes. Remove from heat add 1 1/2t. vanilla and 1 c. coconut. Pour into baked pieshell, put meringue on top, sprinkle on 1/4 c. coconut, bake 350° for 12-15 minutes.

Louisiana Swamp

Cake:
1 German choc. cake mix
3 large eggs
3/4c. water
1/2c. liquid coffee
1/3c. veg. oil

Preheat oven 325°. Mix cake ingredients well and pour into 11x15 pan. Bake 20" or until cake begins to leave sides of pan.

Filling:
3 (7oz) jars marshmellow creme
1 c. broken pecans

Spoon small dollops of creme all over hot cake, be careful not to spread around. Sprinkle on pecans.

Swamp Topping:
1 (12oz) choc. chips
1 Tbsp butter
1 can milk choc. frosting
1/3c. liquid coffee
1 t. almond extract

Micro. melt chips in 8 cup glass container 2' on high. Stir, then stir in butter, frosting, coffee + flavorings til ribbony smooth. Pour over filling unevenly, just dollop so you can still see the nuts + marshmallow.

Can make in 9x13 pan, take out enough

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German Chocolate Frosting

1 c. evaporated milk
1 c. sugar
3 egg yolks
1/2 c. butter

→ Cook and str until thick, about 12 minutes

1 tsp vanilla
1 1/3 c. coconut
1 c. nuts

→ Str in, mix til thick, spread on cake

Rave Coconut Cake

Blend in large bowl 1 pkg cake mix (yellow), 1 small pkg vanilla instant pudding, 1½c. water, 4 eggs, ¼ c. oil, beat 4 minutes, Stir in 2 c. flake coconut + 1c. chopped, + toasted walnuts pour into 3 greased + floured cake pans. Bake 350° for 35 min. or til done. Cool in pans 15 min - cool on racks

Frosting

Melt 2 Tbsp butter in skillet add 2c. coconut stir constantly over low heat until golden brown. Spread on paper towels to drain + cool. Cream 2 Tbsp butter with 1 pkg cream cheese, add 2 tsp milk beat in 3½c. sifted conf. sugar gradually, blend in ½ tsp vanilla. Stir in 1 ¾ c. coconut we made sprinkle on rest of coconut.

I found it better to double recipe or [illegible] ?

Monster Cookies

12 eggs
2 lbs brown sugar
4 c. white sugar
1 Tbsp vanilla
1 Tbsp white syrup
8 t. Soda
1 lb butter
3 lbs peanutbutter
18 c. oatmeal
1 lb chocchip
1 lb m+ms

Mix in dishpan. Drop by large Tbsp or ice cream scoop + flatten. Bake 12" at 350°

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1 Tbsp cornstarch = 2 Tbsp flour
3½ c. powdered sugar = 1 lb
3½ Tbsp cocoa + ½ tsp butter = 1 oz chocolate
5 whole eggs = 1 c.
3 tsp = 1 Tbsp 8 Tbsp = ½ cup
2 c. = 1 pint 1 oz = 2 Tbsp

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