



Dumbarton United Methodist Church

Seasonings of the Spirit

Desserts

Best Cheesecake
Linda Cooper's Pecan
Cheesecake
Cheesecake-like Dessert
Amaretto Cheesecake
Bacardi Rum Cake
Rum Cake
Harvey Wallbanger Cake
Sherry Nutmeg Cake
Banana Cream Cake
Banana Spice Cake
Apple Cake
Apple-Raisin Cake
Apple Chip Cake
Carrot Cake
Lemon Cake
Cocoa (or Lemon) Pound Cake
Pineapple-Upside
Down Cake
Seven-up Cake
Butter Nut Cake
Oatmeal Cake
Poppy Seed Cake
Gingerbread
Apple Gingerbread
Sour Cream Gingerbread
Mom's Angel Food Cake
Minnie Bartz's Angel Food Cake
Red Velvet Cake
Texas Cake
Silver White Cake
Festive Cake
Impossible Buttermilk Pie
Foolproof Piecrust
Banana Breeze Pie
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Grasshopper Pie
Bachelor Pie (Lemon & Chocolate)

Anne's Chocolate Pie
Fudge Sundae Pie
Mystery Torte
Chocolate Mousse
La Mousse Au Moka
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Pots de Creme
Baked Indian Pudding
Baked Lemon Pudding
Lemon Grapenut Pudding
Apple Pudding
Apple Sauce Casserole
Fruit Compote
Fruit Cup Dessert
Strawberry Puff
Baked Grapefruit
Raspberry Dessert,
Peach Clafouti,
Pavlova Cake
Pineapples and Kirsch
Strawberry Shortcut Cake
Korsh
Quick and Easy Fruit Cobbler
Apple Crisp
Mock Devonshire Cream
Dessert Cream

TOPPINGS, ICINGS and FROSTINGS

7-Minute Birthday Cake Frosting
Banana Frosting
Butter Cream Frosting
Minute Boil Fudge Frosting
Hot Fudge Sauce
Caramel Sauce
Cooked White Frosting
Cream Cheese Frosting
Easy Caramel Icing
Eggnog Sauce & Hard Sauce

THE BEST CHEESECAKE

Nancy Milton

-- *this has only 38 grams of carbohydrate per serving!*

Crust : 12 to 14 graham crackers, crushed
 ¼ c. butter

Cut butter into crackers until mealy. Press into 9-inch spring form pan.

<u>Cake:</u>	<u>Topping:</u>
12-oz. Philadelphia cream cheese	1 c. sour cream
2 eggs, beaten	3 T. sugar
¾ c. sugar	1 tsp. vanilla
2 tsp. vanilla	
½ tsp. lemon juice (optional)	

Beat cake ingredients a minute or so on low speed. Pour into crust; bake at 350° F. for 15 to 20 minutes. Remove and cool 5 minutes. Mix topping ingredients and pour over cheesecake. Return to oven, bake 10 minutes. Cool, then refrigerate at least 5 hours before serving.

LINDA COOPER'S PECAN CHEESECAKE PIE

Rochelle Applewhite

--*This is extraordinarily delicious!!*--

9-inch pie crust	1¼ c. pecans, chopped
1 8-oz. pkg. softened cream cheese	3 eggs
a c. sugar	¼ c. sugar
¼ tsp. salt	1 c. light corn syrup
1 tsp. vanilla	1 tsp. vanilla
1 egg	

Combine cream cheese, a c. sugar, salt, 1 tsp. vanilla and 1 egg. Blend well, spread in bottom of unbaked shell, which has been sprinkled with pecans. Combine remaining eggs, sugar, corn syrup and vanilla. Blend well. Pour slowly over pecans. Bake at 375° F. for 35 to 40 minutes until center is firm to touch.

CHEESECAKE-LIKE DESSERT

Jody McPherson

½ lb. crushed graham crackers	1 pkg. gelatin
½ c. butter or margarine	1 c. hot water
½ tsp. cinnamon	11 oz. cream cheese
1 can chilled evaporated milk	1 c. sugar
pinch of salt	1 tsp. vanilla

Mix together the graham crackers, butter or margarine, and cinnamon. Cover bottom and sides of a 9x13-inch pan, or a 10-inch spring form pan. Combine gelatin and water and chill until thick enough to whip. Cream the sugar and cream cheese. Whip the milk with pinch of salt. Combine the vanilla, sugar/cream cheese, milk, and the thick gelatin, and pour into crust. Chill.

AMARETTO CHEESE CAKE

Margaret Shea via Shirley Miekka

Crust:

2 c. graham cracker crumbs
¼ lb. butter, melted
¼ c. sugar

Mix together and spread into a 10-inch cheesecake pan.

Filling:	Topping:
4 8-oz. pkg. cream cheese	2 c. sour cream
4 eggs, large	¼ c. sugar
1 T. Amaretto liqueur	1 tsp. almond extract
1 tsp. almond extract	
1 tsp. vanilla	
1½ c. sugar	

Blend filling ingredients together except eggs. Add eggs 1 at a time, blending only until egg is mixed in well. Pour into crust and bake at 350° F. for 50 minutes. Let set for 10 minutes to cool. Mix topping ingredients together and spread over top of cake; bake 10 minutes more at 350° F. Sprinkle toasted slivered almonds on top. Refrigerate immediately.

BACARDI RUM CAKE

Norma Severns

1 c. chopped nuts
1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
4 eggs
½ c. water
½ c. oil
½ c. rum

Glaze:
1 stick margarine
1 c. sugar
¼ c. water
½ c. rum

Preheat oven to 325° F. Grease bundt pan with plenty of oil and sprinkle with flour. Mix all cake ingredients together. Beat 3 to 4 minutes. Pour into pan, bake for 1 hour. Cool. Melt margarine, stir in sugar and water. Boil for 5 minutes, stirring occasionally. Add rum after removing from heat. Use ½ on the bottom of the cake while cooling, then remove from pan and prick with a fork before drizzling the rest of the glaze on top.

RUM CAKE

Judy McFarland

1 pkg. vanilla pudding
1 box yellow cake mix
¾ c. salad oil
¾ c. rum
1 T. nutmeg
4 eggs, added one at a time
¾ c. mini chocolate chips (optional)

Glaze:
1 c. water
¼ c. rum
1 c. sugar

Combine all ingredients and beat well. Fold in chocolate chips at the end. Pour batter into a WELL greased and floured bundt pan. Bake at 350° F. for 45 minutes. Cool and remove from pan. Heat glaze ingredients to dissolve sugar. Pour glaze over cake and allow to soak for 24 hours before serving.

HARVEY WALLBANGER CAKE

Dan Figgins

1 pkg. yellow cake mix	¼ c. vodka
1 pkg. vanilla instant pudding	¼ c. Galliano liqueur
½ c. cooking oil	¾ c. orange juice
4 eggs	

Mix all ingredients together and beat for 4 minutes. Pour batter into greased and lightly floured bundt pan. Bake at 350° F. for 45 to 50 minutes. Allow to cool 15 minutes. Turn out onto cake plate. Dust with confectioners' sugar or frost with orange glaze.

SHERRY NUTMEG CAKE

Mary Palmer

1 pkg. yellow cake mix	¾ c. oil
1 pkg. instant vanilla pudding	¾ c. dry sherry
4 eggs	1 T. nutmeg

Put all ingredients in a mixing bowl and beat at high speed to very smooth. Pour into a well buttered ring mold, bundt pan or fancy high cake pan. Bake 1 hour at 350° F. Cool 15 minutes then turn out onto a cake plate.

BANANA CREAM CAKE

Virginia Lapham

6 c. shortening	1 tsp. baking soda
1½ c. sugar	4 T. buttermilk
2 eggs	1¼ c. banana pulp (3 to 4 ripe bananas)
2 c. flour	1 tsp. vanilla
½ tsp. salt	½ c. chopped walnuts

Cream shortening. Add sugar gradually and continue to beat until fluffy. Add beaten eggs and vanilla and beat until light. Sift flour; measure and sift again with dry ingredients. Add dry ingredients alternately with buttermilk. Beat thoroughly after each addition. Fold in banana pulp until well blended into mixture. Fold in chopped walnuts. Pour into greased layer pans (9-inch) and bake at 350° F. for 30 to 35 minutes. When cool, put whipped cream (or buttercream frosting) on bottom layer, then cover with sliced bananas. Place other layer on top and cover with whipped cream (or frosting).

BANANA SPICE CAKE

Jody McPherson

½ c. margarine	2¼ cake flour
1¼ c. sugar	1/8 tsp. cloves
2 eggs	1¼ tsp. cinnamon
1 tsp. vanilla	½ tsp. nutmeg
1½ c. bananas, mashed (4 to 5 very ripe bananas)	3½ tsp. baking powder
dash salt	½ c. wheat germ (opt.)

Preheat oven to 375° F. Cream together margarine, sugar, eggs and vanilla. Sift together flour, spices, baking powder; add wheat germ and stir. Add flour alternately in quarters with bananas in thirds. Bake 25 to 30 minutes at 375° F. Ice with banana frosting.

APPLE CAKE

Suzanne Gell

3 c. sifted flour	2 eggs
1 tsp. baking powder	2 c. sugar
1 tsp. soda	1 c. finely chopped nuts
1½ tsp. salt	
1 tsp. cinnamon	
¾ c. vegetable oil	
4 c. finely chopped apples (takes about 6 medium)	
1 tsp. vanilla	

Sift together flour, baking powder, soda, salt and cinnamon into a large bowl. Add oil, apples and vanilla. Beat by hand or at medium speed of mixer two minutes or until well blended. Beat eggs until light yellow in color. Gradually add sugar and continue beating until light and fluffy. Fold egg mixture into the apple mixture, blending thoroughly. Stir in nuts. Pour into lightly greased 10-inch tube pan. Bake one hour and 10 minutes in a moderate oven (350° F.), or until done to the touch. Serve with whipped cream, ice cream, Eggnog Sauce or Hard Sauce.

Eggnog Sauce for Apple Cake

¼ c. sugar	¼ tsp. vanilla
1 egg	1 tsp. rum flavoring (or 1 T. rum)
dash of salt	dash of nutmeg
½ c. whipping cream	

Gradually add 2 T. of the sugar to well beaten egg yolk. Beat egg white until stiff; gradually beat in remaining sugar and salt. Fold into egg yolk mixture. Whip cream until stiff and flavor with vanilla and rum. Fold into egg mixture. Chill. Sprinkle with nutmeg before serving.

Hard Sauce for Apple Cake

¼ c. butter

¾ c. confectioner's sugar

¼ tsp. vanilla

In mixer, beat butter until soft; gradually add confectioners' sugar; beat in vanilla. Refrigerate several hours or until firm.

APPLE-RAISIN CAKE

Dick Doyle
(with thanks to his mother)

½ c. shortening (not oil)

2 c. all purpose flour

2 c. white sugar

2 tsp. baking soda

2 eggs

2 tsp. nutmeg

2 tsp. vanilla

2 tsp. cinnamon

4 T. hot water

1 tsp. salt

4 to 5 cups peeled chopped apples (5 to 7 apples)

1 c. raisins

chopped nuts if desired

Cream shortening and sugar in large bowl. Beat in eggs and vanilla. Combine dry ingredients. Add half dry ingredients to creamed mixture and add 2 T. hot water. Blend well and add rest of dry ingredients and 2 more T. hot water. Mix well again. Batter will be heavy. Add apples, raisins and nuts. Spoon batter evenly into greased and floured 13x9x2inch pan.

Bake 55 to 65 minutes at 350° F. Cool and serve directly from pan with whipped cream or ice cream. (May also be baked in two smaller pans, but it takes the same time.)

APPLE CHIP CAKE

Nanette Rutsch

1 c. chopped nuts

3 eggs

3 c. diced, peeled apple

1 tsp. salt

3 c. flour

1 tsp. baking soda

2 c. sugar

1 tsp. vanilla

1½ c. oil (Wesson)

Dump together and mix well. Bake in tube pan at 350° F. for 1½ hours.

CARROT CAKE and ICING

Pam Kothenbeutel

3 beaten eggs	2 c. sugar
1¼ c. oil	2 c. flour
1 tsp. cinnamon	
1 tsp. vanilla	<u>Icing:</u>
1 tsp. salt	½ c. margarine , soft
2 c. shredded carrots	½ tsp. vanilla
1 c. walnuts	3 oz. cream cheese, soft
1 small can crushed pineapple with juice	½ box powdered sugar
2 tsp. baking soda	

Mix cake ingredients by hand. Pour batter into a 9x13-inch greased pan. Bake at 350° F. for 50 minutes and don't peek while baking! Whip icing ingredients together until fluffy and frost cake when cool.

LEMON CAKE WITH LEMON FILLING

Virginia Lapham

6 c. shortening	2½ tsp. baking powder
1¼ c. sugar	1 c. milk
2 eggs, beaten	2 tsp. lemon extract
2¼ c. flour	grated rind of 1 lemon
½ tsp. salt	

Cream shortening and add sugar gradually. Add beaten eggs and beat until light and fluffy. Sift flour, salt and baking powder together. Add dry ingredients, mixed with grated rind, alternately with milk and extract. Beat thoroughly after each addition. Pour into 2 layer pans. Bake at 350° F. for 30 minutes. Cool. Each layer of lemon cake may be split or sliced into 2 thin layers and lemon filling can be spread between them. A white frosting with lemon peel added may be used to top cake.

Lemon Filling:

grated rind of 3 lemons	1½ c. sugar	6 T. lemon juice
4 T. flour	2 eggs	2 tsp. butter

In a bowl, mix sugar and flour. Add lemon rind, lemon juice and beaten eggs. In a saucepan melt butter over low heat. Add other ingredients and stir until mixture boils. Cool.

COCOA (OR LEMON) POUND CAKE

Betty Lou Winslow

1 c. butter or margarine	3½ c. flour (for Lemon: 4 c.)
½ c. shortening	1 tsp. baking powder
3 c. sugar	½ tsp. salt
5 eggs	4 T. cocoa (or for Lemon: 2 tsp. lemon juice)
1 tsp. vanilla	1½ c. milk

Cream together first three ingredients. Add eggs, one at a time, beating after each addition. Add vanilla (and lemon juice if making lemon cake). Sift all dry ingredients together and add alternately with milk. Blend well. Bake in greased bundt pan in preheated 325° F. oven for 1½ hours. Let cool in pan for about 10 to 15 minutes, then turn out of pan to finish cooling.

Hint: An average lemon yields about 2½ tablespoons of juice.

PINEAPPLE UPSIDE-DOWN CAKE

Betty Lou Winslow

--This is a good quick dessert for a cold winter eve--

Melt ¼ lb. butter (1 stick) in oven-proof iron skillet. Sprinkle evenly with 1½ c. brown sugar. Arrange rings of pineapple and a few cherries or pecans on brown sugar. (Other fruits may be substituted for pineapple.)

Combine:

1 c. sugar	3 T. pineapple juice
3 eggs	1 c. flour
1 tsp. baking powder	

Pour batter over pineapple mixture in skillet and bake at 350° F. for about 30 to 35 minutes. Allow to rest 5 to 10 minutes before inverting onto serving plate.

7-UP CAKE

Betty Lou Winslow

--This cake always falls, and is always good!--

3 c. sugar	10 oz. 7-Up
2 sticks margarine	3 c. flour
½ c. Crisco	3 tsp. vanilla
5 eggs	1/8 tsp. almond flavoring

Cream sugar, margarine and crisco together. Add eggs one at a time beating after each addition. Add flavorings. Add flour and 7-Up alternately. Blend well. Bake in preheated 300° F. oven for 1 hour and 10 to 15 minutes. Makes one bundt pan and 1 loaf OR 3 loaves.

BUTTER NUT CAKE

Lyn Jenks Newberry

1 lb. butter	½ c. candied cherries
2 c. sugar	¼ c. candied pineapple
6 eggs	1 lb. pecans
4 c. flour	2 tsp. vanilla
1 tsp. baking powder	
¼ tsp. salt	

Cream butter and sugar. Add beaten eggs. Add 3 cups of the flour sifted with baking powder and salt. Mix remaining flour with cherries, pineapple, and nuts. Add vanilla. Grease and line with brown paper a tube cake pan. Pour in batter. Bake at 250° F. for 3 hours.

OATMEAL CAKE

Nancy Cude

Combine and let stand:

1 c. quick oats
1¼ c. boiling water

Cream:

½ c. shortening
2 eggs
1 c. white sugar
1 c. brown sugar

Topping:

1 stick melted butter
1 c. brown sugar
1 can angel flake coconut
1 c. chopped nutmeats
2 egg yolks or 1 egg
milk

Add:

½ tsp. cinnamon
½ tsp. nutmeg
1 tsp. vanilla -

Sift:

1½ c. flour
1 tsp. soda
½ tsp. salt

Whip up oats and add to creamed mixture. Add flour gradually. Bake in 13x9-inch pan at 350° F. for 25 minutes. -'

Mix topping ingredients together with enough milk (¼ c. or less) to spread. Top cake and return to oven and bake for 10 minutes more.

POPPY SEED CAKE

Jane Wilson

2 c. sifted flour
2 sticks butter
2 c. sugar
4 eggs, separated

a to ½ c. poppy seeds
1 tsp. baking soda
1 c. sour cream

Mix soda with sour cream and set aside. Cream butter and sugar; add egg yolks, one at a time. Add seeds, then sour cream alternately with flour. Beat egg whites until stiff. Fold into batter. Pour batter into greased and floured bundt or 10-inch tube pan. Bake at 350° F. for one hour.

Sprinkle with sifted powdered sugar after cooled.

GINGERBREAD

Jody McPherson

1 egg	¼ c. melted shortening
½ c. sugar	¼ c. molasses
dash salt	1 heaping cup flour
1 tsp. cinnamon	¼ c. wheat germ
½ tsp. cloves	2 tsp. baking powder
½ c. warm water	

Beat egg; add sugar, salt, cinnamon, cloves; then add melted shortening and molasses. Add flour, baking powder and wheat germ; then add water. Mix well. Bake in 8-inch square pan for 25 minutes at 375° F. (or longer). Recipe doubles for a 9x13-inch pan.

APPLE GINGERBREAD

Jim Quinn

½ c. butter	1 tsp. ginger
½ c. sugar	½ tsp. cinnamon
2 eggs	½ tsp. nutmeg
½ c. light molasses	¼ tsp. cloves
2 c. flour	1¼ cups grated pared apple (large apple)
1½ tsp. baking soda	½ c. milk
¾ tsp. salt	

Cream butter and sugar together. Beat in 1 egg at a time. Blend in molasses. Mix flour, baking soda, salt and spices. Add to creamed mixture alternately with milk beginning and ending with flour mixture. Stir in grated apples. Pour mixture into greased and floured 9x9x2-inch baking pan.

Bake in preheated 350° F. oven for 45 to 50 minutes or until cake tester comes out clean. Cool in pan for 10 minutes. Turn out on rack. Serve warm with whipped cream. Makes 9 to 12 servings.

SOUR CREAM GINGERBREAD

Suzanne Gell

½ c. soft butter or margarine	½ c. dairy sour cream _
½ c. light brown sugar, packed	1-c c. sifted cake flour (regular flour also works)
½ c. molasses	1 tsp. baking soda
2 eggs	¼ tsp. salt
1 tsp. ginger	

Cream butter and brown sugar until fluffy. Beat in molasses. Add eggs, one at a time, beating well after each addition. Add sour cream alternately with sifted flour, soda, salt, and ginger, beating until smooth. Grease a 9x9x2-inch baking pan and sprinkle the inside with granulated sugar. Pour in batter and sprinkle top with sugar. Bake in moderate oven (350° F.) about 30 minutes. Serve warm or cold.

MOM'S ANGEL FOOD CAKE DESSERT

Susan Shands

--Pretty good dessert- good for showers, birthdays, etc!!

angel food cake mix (I use Duncan Hines)	3 egg whites
1 envelope plain gelatin	3 T. sugar
¼ c. boiling water	1 pint whipping cream
sherry	fresh strawberries or peaches

Make cake from mix. Dissolve gelatin into boiling water. Cool. Add sherry to make ½ to a cup. Beat egg whites - VERY stiff. Add sugar VERY gradually. Whip cream stiff and fold into mixture. By teaspoonful, fold in gelatin mixture (very gradually, in dribbles). Pour over angel food cake. Put fresh strawberries or peaches over cake. This needs to be made the night before you serve it.

MINNIE BARTZ'S LARGE ANGEL FOOD CAKE

Jeff Hoover

--Jeff's famous angel food cake!!!--

2 cups egg whites beaten until foamy

(Note: MUST be at room temperature. Takes approx. 13 extra large or 16 medium eggs. Separate each egg separately and DO NOT use if any yolk is accidentally mixed in - yolks can be used for custards, etc.; DO NOT use plastic utensils!)

Add: ½ tsp. salt
 2 tsp. cream of tartar

Beat until stiff peaks form

Fold in:

 ½ c. sifted sugar
 1-a tsp. vanilla

TRIPLE sift mixture of 1-a c. sugar and 1-a c. flour. Gently fold into egg whites. Pour into ungreased angel food tin. Bake in preheated 350° F. oven for 1 hour. Remove from oven and invert pan to cool. There will be cracks on the surface of the cake.

VARIATIONS:

Chocolate flake: Add 2-½ grated squares of bitter or semisweet chocolate during last folding.

Orange: Add 1-a T. lemon juice in place of vanilla and 1 T. grated orange rind.

Peppermint: Add ½ c. crushed peppermint stick candy at the last minute.

Lemon Coconut: Add ½ c. shredded coconut and grated rind of 1-a lemon at the last minute.

Cocoa: Sift a c. cocoa with the flour/sugar mixture.

Almond: Add ½ tsp. almond flavoring and ½ tsp. vanilla in place of vanilla.

Maple-nut: Add 2 tsp. maple flavoring in place of vanilla. Fold in ½ c. chopped nuts last.

NOTE: These variations may also be used with commercial mixes. Add 1 or 2 fresh egg whites - at ROOM temperature!!

RED VELVET CAKE

Mittie Quinn

--This recipe is reportedly from the Waldorf Astoria and it cost the original owner \$100 to get it! It makes a beautiful Valentine's Day dessert. The extra work to make it is well worth it! Mmm!! The cakes can be made ahead and frozen, then thawed and frosted just ahead of serving time.--

2 tsp. vinegar	1 T. cocoa
2 tsp baking soda	2 tsp. vanilla
1 c. Crisco	8 T. red food coloring (4 1-oz. bottles)
3 c. granulated sugar	4 c. regular flour
4 eggs	2 c. buttermilk
2 tsp. salt	

Mix vinegar and baking soda together, let settle and set aside. Beat the next 6 ingredients together until light -- the more the better. Add food coloring, flour and buttermilk alternately, beating well after each addition and scraping frequently. Fold in vinegar and baking soda - DO NOT beat after this. Pour into lightly greased and floured pans (three 8-inch round tins). Batter should be about 10 inch thick. Bake in a preheated 350° F. oven for 30 minutes. Remove from oven; cool for 5 minutes and remove from tins. Cool thoroughly; refrigerate. Frost. (see recipe on next page)



COOKED WHITE FROSTING for RED VELVET CAKE

--Very rich and delicious on many cakes; will keep in the refrigerator for up to one week. This recipe makes enough to do between the cake layers only- add ½ again to frost the sides too.

1½ c. milk	½ stick margarine
a c. flour	1 c. granulated sugar
dash salt	1 tsp. flavoring (vanilla, almond, etc.)
½ c. Crisco	

Cook milk, flour and salt over low heat to pudding stage. Set aside and cool. Cream remaining ingredients together. Add to cooled pudding mixture. Beat well. Spread on cold cake. Sprinkle with flake coconut.

TEXAS CAKE

Jody McPherson

2 c. flour	2 eggs
2 c. sugar	1 tsp. vanilla
1 c. margarine	½ c. sour milk or buttermilk
¼ c. cocoa	1 tsp. baking soda
1 c. water	

Sift together flour and sugar into a large bowl. Bring to boil margarine, cocoa and water; cool slightly; pour over flour and sugar; mix well. Add eggs, vanilla, milk and soda; mix well. Pour into 18x12x1-inch or 17x11x¾-inch pan which has been greased and floured. Bake 30 minutes at 375° F. Spread icing over hot cake as soon as it comes from the oven.

Icing:	4 T. cocoa	6 T. milk
	½ c. margarine	1 box confectioner's sugar
	1 tsp. vanilla	¾ to 1 c. nuts (optional)

Mix icing while cake is baking. Bring to a boil cocoa, margarine and milk; remove from heat. Add sugar, (nuts), and vanilla. Mix well.

SILVER WHITE CAKE

Jody McPherson

2½ c. sifted cake flour	½ c. butter or margarine
3 tsp. baking powder	1 c. sugar
4 medium egg whites	1 c. + 2 T. milk
½ c. sugar	1 tsp. vanilla

Preheat oven to 375° F. Grease and flour two 8- to 9-inch round tins. Sift flour, baking powder 3 times. In small bowl, beat egg whites 'til foamy. Gradually add ½ c. sugar, beating only until mixture holds soft peaks. Set aside. In large bowl, cream shortening with 1 c. sugar until very light and fluffy - 2 minutes at least. At low speed beat in alternately: flour mixture in 4ths and milk and vanilla (combined) in thirds. Add egg whites and beat well. Bake at 375° F. for 25 minutes. Cool 5 minutes, then remove from pans. Cool completely before frosting with your favorite frosting. (I like my Butter Cream Frosting)

FESTIVE CAKE

Norma Severns

3 c. flour
2 c. sugar
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 c. chopped almonds
3 eggs
1½ c. vegetable oil
1 tsp. almond extract
2 c. chopped banana
8-oz. crushed pineapple

Mix and sift flour, sugar, baking soda, salt and cinnamon. Stir in almonds. Beat eggs slightly, combine with oil, extract, banana and undrained pineapple. Add to dry ingredients. Mix well but don't beat. Spoon into well-oiled tube pan. Bake at 325° F. for 1 hour, 20 minutes. Ice with cream cheese frosting.

RHUBARB PIE

Carolyn McIntyre

5 c. rhubarb, inch-long pieces
1 egg, well beaten
1 c. brown sugar, packed
pinch of salt
¼ c. flour, scant

Mix last four ingredients well. Pour over rhubarb and mix together, until most pieces are coated. Put into pie crust. Top with lattice top. Bake at 450° F. for 10 to 12 minutes. Finish baking at 375° F. for about 40 minutes.

GRASSHOPPER PIE

Lyn Jenks Newberry

Filling:
32 large marshmallows
½ c. milk
¼ c. green creme de menthe
3 T. creme de cacao
1½ c. whipped cream
semi-sweet chocolate chips
Chocolate cookie crust:
1½ c. chocolate cookie crumbs
¼ c. melted margarine

Mix crust ingredients and press firmly into bottom and sides of pie pan. Bake at 350° F. for 10 minutes. Heat marshmallows and milk over medium heat, stirring constantly until marshmallows melt. Chill until thickened. Blend in liqueurs. Beat cream until stiff. Fold marshmallow mixture into whipped cream. Pour into crust. Sprinkle with grated chocolate. Chill at least 3 hours.

BACHELOR PIE (CHOCOLATE)

W.O. Mills III

½ c. butter
2 squares unsweetened chocolate
3 c. Cool Whip
¾ c. sugar
2 eggs
ready-made graham cracker pie crust

Cream butter with sugar. Stir in melted and cooled chocolate. Add eggs one at a time, beating 5 minutes after each addition. Fold in 2 c. Cool Whip. Pour into pie shell. Chill until firm (about 2 hours). Decorate with remainder of Cool Whip.

ANNE'S CHOCOLATE PIE

Judy and Bruce Birch

8-oz. Hershey almond bar
24 large marshmallows
½ c. milk
½ pt. whipping cream, whipped
1 baked pie shell

Melt first three ingredients in a double boiler. Cool, then add whipped cream (reserve some for garnish). Pour into a pie shell and refrigerate. Garnish with whipped cream. Serves 8.

FUDGE SUNDAE PIE

Mittie Quinn

1 c. half & half
1 6-oz. pkg. chocolate chips
¼ tsp. salt
1 c. mini marshmallows
vanilla wafers
1 quart vanilla ice cream
½ c. pecans

Melt chips and salt in milk over low heat. Remove from heat and add marshmallows; stir until melted and smooth. Cool. Line sides and bottom of 9-inch pie pan with wafers. Spoon half of ice cream over bottom and cover with half of chocolate mixture. Repeat and put nuts on top. Freeze until firm - at least 5 hours.



MYSTERY TORTE

Ruth Glass

16 Ritz crackers
1 c. chopped nuts
(walnuts or pecans)
3 egg whites
½ tsp. baking powder
1 c. sugar
1 tsp. vanilla

Decoration:
½ pint cream, sweetened to
taste and whipped
chocolate curls

Chop crackers and nuts together, or whirl in a blender, until quite fine. Beat egg whites until stiff, gradually adding baking powder, flour (which have been sifted together). When whites are almost stiff, fold in nutcracker mixture all at once and add vanilla. Pour into lightly greased 8-inch pie plate and bake at 350° F. for 30 minutes. Cool. Refrigerate until serving time. Decorate as desired.

CHOCOLATE MOUSSE

Margarita Will

--Rita took this to small group dinners one year--MMM GOOD!

9-oz. Cool Whip
1 16-oz. Hershey Bar
1 4-oz. pkg. sliced almonds

Soften Cool Whip to room temperature. Melt chocolate bar in double boiler to runny stage. Allow to cool but still runny. Pour over Cool Whip and blend. Add almonds. Set in serving containers. Enough for 8 people.

LA MOUSSE AU MOKA

Susan Gilpin

--Coffee Mousse- from Eamon Mullen's "Tastes of Kenya"--

2¼ c. milk
4 egg yolks
2½ T. sugar
2 T. instant coffee powder
1¼ c. whipping cream, whipped

3 egg whites, beaten stiff
¼ c. coffee liqueur
chocolate sauce (optional)
whipped cream, for garnish

Bring the milk to a boil in a saucepan. Beat egg yolks and combine with sugar and coffee powder in another saucepan, and pour hot milk over the mixture, stirring continuously. Return to the stove and cook over very low heat without boiling, until the mixture coats the back of a spoon. Refrigerate until cold. Fold in the whipped cream. Fold in beaten egg whites. Stir in coffee liqueur. Pour into tall glasses and swirl with chocolate sauce if desired. Refrigerate 1 hour before serving. Garnish with whipped cream.

ENGLISH TOFFEE

Jody McPherson

-- a "sinfully rich chocolate dessert!--

1 c. vanilla wafer crumbs
½ c. butter or margarine
2 c. confectioner's sugar
2 squares unsweetened chocolate, melted

2 eggs
1 tsp. vanilla
1 c. toasted salted almonds, chopped

Generously butter a 2-quart glass baking dish and sprinkle ½ c. wafer crumbs over the bottom of the dish. Cream together butter and sugar; thoroughly beat in melted chocolate and eggs; then stir in vanilla and almonds. Spread carefully over crumbs and sprinkle top with ½ c. crumbs. Refrigerate overnight. May be served with whipped cream, but doesn't need it.

POTS DE CREME

Carolyn McIntyre

1½ c. half & half, scalded
1 c. chocolate chips
2 T. sugar

3 egg yolks
3 T. brandy (or 4 T. creme de menthe
plus 1 T. more sugar)

Put all ingredients except for half & half into blender. Blend to mix. Add the hot half & half to blender mixture, adding it in 2 or 3 portions, holding hand firmly on top of blender cover when blending. Blend thoroughly. Pour into pots de creme cups, cover and chill until set. Serves 6.

BAKED INDIAN PUDDING

Clare Beth VandeWater

--This is like that served in Boston's Durgin Park--

1 c. yellow cornmeal
½ c. black molasses
¼ c. granulated sugar
¼ c. lard or butter
¼ tsp. salt
¼ tsp. baking soda
2 eggs
1½ quarts hot milk

Mix all the ingredients thoroughly with ½ of the hot milk. Bake in a very hot oven until it boils. (Bake in a stone crock well greased on the inside.) Then stir in remaining milk, and bake in slow oven for 5 to 7 hours.

BAKED LEMON PUDDING

Jim and Mary Palmer

--A recipe that both our mothers cooked as we were growing up!

butter the size of an egg
1 c. white sugar
2 T. flour
2 eggs
grated rind of 1 lemon
juice of 1 lemon
salt
1 c. milk

Cream together butter and sugar. Add flour. Separate eggs. Beat whites until stiff and set aside. Add yolks to buttersugar mixture. Add lemon rind and juice to mixture along with a dash of salt. Mix batter until very smooth and gradually blend in milk. Gently fold in egg whites. Pour mixture in a casserole and place the casserole in a pan of water. Put both containers into a 350° F. oven for 1 hour.

LEMON GRAPENUT PUDDING

Carolyn McIntyre

¼ c. margarine	1 c. milk
1 c. sugar	juice of 1 lemon (3-5 T.)
2 eggs, separated	grated rind of 1 lemon
¼ c. grapenuts	¼ tsp. salt
2 T. flour	

Cream margarine and sugar. Add yolks and mix well. Add -- flour, grapenuts and rind; mix well. Add milk, salt and lemon juice. Mix well. Beat egg whites until stiff; fold into above mixture. Pour into 5 to 6 greased custard cups, or a greased loaf tin. Set in pan of hot water and bake at 350° F. for 40 to 45 minutes. The top of this pudding will come out looking like a sponge cake and underneath will be a pudding.

APPLE PUDDING

Jeff and Ellen Hoover

½ c. flour	1 egg, beaten
1 tsp. baking powder	¾ c. sugar
salt	1 c. dried apples, cut in small pieces
¼ c. nuts (optional)	1 tsp. vanilla

Sift flour, baking powder and salt. Mix in other ingredients. Pour into 8x8-inch pan. Bake in 325° F. oven for about 35 minutes or until lightly brown.

APPLE SAUCE CASSEROLE

Sookie Alvis

1 can or 2 c. apple sauce
2 eggs, beaten
1 c. graham cracker crumbs
nuts, cinnamon, nutmeg, raisins (optional)

1 c. sugar
1 c. milk
1 stick melted butter or margarine

Mix all ingredients and bake in 8x8-inch pan at 350° F. for 40 minutes.

BURGUNDY FRUIT COMPOTE

Barb Gilbert

1 pkg. dried prunes (not the largest size package)
1 pkg. dried apricots (not the largest size package)
1 16-oz. can chunk pineapple, drained
1 16-oz. can red cherries in dark syrup
1 c. red wine
1 8-oz. can mandarin oranges

Combine first five ingredients in a crock. Cover and bake at 350° F. for 1 hour. Make sure the juice covers the fruit. After cooking stir in the oranges. Serves 15.

FRUIT CUP DESSERT

Leah Johnson

1 c. flour
1 c. sugar
1 large can (1 lb. 14-oz.) fruit cocktail, drained
1 tsp. salt
1 egg
1 tsp. baking soda

Topping:
½ c. brown sugar
½ c. broken pecans

Mix all ingredients together. Put into ungreased 8-inch square pan. Cover batter with topping. Bake at 300° F. for 1 hour, 20 minutes. Serve plain or with whipped cream or ice cream.

STRAWBERRY PUFF

Lynn Walker

¼ c. margarine
3 eggs
1½ c. milk
strawberries

½ c. sugar
¾ c. flour
¼ tsp. salt

Put margarine in 9-inch pan. Put in preheated 425° F. oven. Beat eggs, milk, flour, salt, and 6 T. of the sugar together. Pour into pan. Bake at 425° F. for 30 minutes or until knife comes out clean. Put berries, mixed with remaining sugar, on the side and serve.

BAKED GRAPEFRUIT

Greg Brown

--You can serve this for breakfast or dessert!--

Cut a grapefruit in half and, if you want to, cut around each section to loosen it. Put a spoonful or so of honey in the middle of each grapefruit half and bake face up on a cookie sheet for 10 minutes at 350° F. If you like, add sunflower seeds to the top before serving.

RASPBERRY DESSERT

Margarita Will

1½ c. crushed vanilla wafers

1 c. chopped pecans

½ c. melted margarine

1 can raspberry or blueberry pie filling

2 eggs

1 c. powdered sugar

1 9-oz. Cool Whip

Layer wafers in the bottom of a 9x12-inch pan. Beat together margarine, eggs, and sugar. Pour over wafers. Pour the cup of pecans over these. Next layer- pie filling. Next layer- Cool Whip. Refrigerate for 6 hours or so. Serves about 16 people.

PEACH CLAFOUTI

Elaine Friebele

Sprinkle a well buttered 1½ quart shallow baking dish with 2 T. sugar. Distribute 3 c. sliced, peeled peaches over sugar. In a blender, blend 1 c. each of milk and light cream, 3 eggs, ¼ c. flour, and a pinch of salt. Blend for 2 minutes. Add 3 T. sugar and 1 tsp. vanilla, blend the mixture for a few seconds more and pour it over the fruit. Bake in preheated oven (375° F.) for 45 to 50 minutes, or until well puffed and golden. Sprinkle with sifted confectioners' sugar or vanilla sugar. Serve barely warm. Serves 8.

PAVLOVA CAKE

Geoff Jameson

--A New Zealand dessert- "Fluffy not Stuffy" named after the ballerina

3 egg whites	3 T. cold water
1¼ c. sugar	3 tsp. cornflower (starch)
1 tsp. vinegar	½ tsp. vanilla essence
pinch of salt	Topping fruit:
½ pt. whipping cream	kiwi, strawberries, raspberries, etc.

Beat egg whites until very stiff, add cold water and beat again. GRADUALLY add sugar, beat well after each addition. Add cornflower, salt, vinegar and vanilla and beat in. Pour onto prepared sheet: use flat pan/sheet; cut 10- to 12-inch diameter circle of wax paper. Grease lightly, sprinkle with water and disperse droplets with fingers, sprinkle lightly with sugar... this will prevent meringue from sticking. Place in preheated oven for 5 minutes at 350° F., then turn down to 250° F. for ½ hour and then down to 200° F. for an additional ½ hour. Pavlova will rise and crack on top - remove from oven, overturn on serving plate. Pavlova will sink slightly as it cools. When cool, cover with whipped cream and sliced tart fruits or decorations. Best if served immediately, although it can be kept for several hours. After a day it will become "rubbery."

PINEAPPLES AND KIRSCH

Susan Gilpin

--Serves 4- from Eamon Mullen's "Tastes of Kenya--

2 small pineapples	grated rind and juice of 1 lemon
1 c. sugar	3 T. kirsch
1¼ c. pineapple juice	1¼ c. whipping cream
¾ c. water	

Cut pineapples in half, lengthwise, leaving on the green tops. Remove fruit from the shells. Sprinkle insides of shells with 2 tablespoons sugar. Chill. In a pan, mash pineapple flesh with a fork. Add pineapple juice, water, the remaining sugar and lemon rind. Bring to a boil and simmer for 5 minutes. Strain and add lemon juice. Freeze for 4 hours. Later: Whip the cream. Beat the frozen mixture with a fork. Fold in whipped cream and kirsch. Return to the freezer for another hour. Just before serving, spoon mixture into shells.

STRAWBERRY SHORTCUT CAKE

Jackie Mayers

1 c. miniature marshmallows
2 10-oz. pkg. frozen strawberries, thawed
1 pkg. strawberry jello
1 pkg. strawberry cake mix
3 eggs
½ c. salad oil
¾ c. water

Grease a 13x9-inch pan. Sprinkle marshmallows over bottom. In bowl combine thawed strawberries and jello. Set aside. In large bowl blend cake mix, eggs, oil and water. Beat 2 minutes at highest speed. Pour over marshmallows. Spoon strawberry mixture over top evenly. Bake at 350° F. for 40 to 50 minutes until toothpick inserted in middle comes out clean. Cool completely. Invert onto serving dish - like an upside-down cake.

KORSH (Ukranian)

Jeff and Ellen Hoover

1 c. sugar
4 to 5 eggs
2 c. flour
1 T. baking powder
fruit slices

Beat together well the sugar and eggs. Add flour and baking powder and mix. (Mixture should be quite liquid.) Pour in 7x11-inch cake pan. Lay fruit slices, (canned peaches, peeled apples, etc.) on top and push part way into batter. Bake at 350° F. for 20 to 27 minutes or until browned.

QUICK and EASY FRUIT COBLER

Anale Yarbrough

Melt 3 T. oleo in bottom of an 8x8-inch casserole dish.

Mix:
½ c. sugar
½ c. flour
½ c. milk
1 tsp. baking powder
pinch salt
½ tsp. cinnamon
½ tsp. nutmeg

Pour batter over oleo. Pour on about 2 c. fruit of your choice - fresh or canned. Bake at 410° F. for 10 minutes and at 325° F. for 20 minutes.

APPLE CRISP

Susi Devrient

6 c. (2 lbs.) sliced apples
1 T. lemon juice
1 c. rolled oats
1 c. flour
1 c. brown sugar
1 c. butter

Arrange apples in greased baking dish and sprinkle with lemon juice to keep from discoloring. Mix flour, oats and sugar, cut in butter. Mix until this resembles coarse bread crumbs; then pour over apples. Bake at 375° F. for 25 to 35 minutes, or until apples are tender and topping is slightly browned. Serve with ice cream.

Hint: The best apples for baking are Jonathan, Rome Beauty and Northern Spy.

MOCK DEVONSHIRE CREAM

Suzanne Gell

1 pkg. (3 to 4 oz.) cream cheese, softened
1 c. (8-oz. carton) dairy sour cream
1 c. cream for whipping
2 T. confectioner's sugar

Combine all ingredients in blender container or medium-size bowl of electric mixer. Beat 1 minute in blender, slightly longer with mixer, or until fluffy-smooth. Chill. Spoon over your choice of fresh berries or sliced fresh or canned fruits. Makes 2½ cups.

DESSERT CREAM

Bart and Penny Finch

--Wonderful change from ice cream and heavenly with fruit ...fresh or canned. We often have this with the first summer berries... or in the winter with homecanned peaches ...Spiced are WOW!!!

16 oz. cream cheese, softened ½ c. white wine
½ c. sugar or vermouth
2 T. lemon juice

Smash everything in food processor or blender 'til smooth. Refrigerate 'til ready to serve. Prepare for countless compliments!

SEVEN-MINUTE BIRTHDAY CAKE FROSTING

Susan Shands

Loaf cake:

1 c. sugar
¼ tsp. cream of tartar
1 egg white
4 T. water
pinch of salt
6 marshmallows
1 tsp. vanilla

Layer cake:

1½ c. sugar
¼ tsp. cream of tartar
2 egg whites
5 T. water
2 pinches of salt
8 marshmallows
2 tsp. vanilla

Mix all ingredients together except marshmallows in top of double boiler. Cook over hot water beating at middle speed on electric mixer. Add marshmallows 2 at a time when frosting begins to thicken. Beat well until icing stands in peaks.

CREAM CHEESE FROSTING

Norma Severns

8-oz. softened cream cheese
½ c. soft butter
1 c. powdered sugar
1 T. instant cocoa

Cream sugar, butter, cream cheese and cocoa. Add milk if needed to make spreadable.

BANANA FROSTING

Jody McPherson

2 T. butter
¼ tsp. vanilla
2 c. confectioners sugar
1 large banana, mashed

Cream margarine; add vanilla and ½ c. sugar, blending well. Add banana and beat. Add remaining sugar gradually; beat until light and fluffy.

BUTTER CREAM FROSTING

Jody McPherson

1 c. sugar	2 egg whites
1/8 tsp. cream of tartar	1 tsp. vanilla
1/4 c. water	6 c. butter or margarine

Combine sugar, cream of tartar, and water in saucepan. Bring to boil and cook to soft ball stage (240° F.) Meanwhile, beat egg whites until stiff but not dry. Add syrup very slowly to whites, beating constantly. Add vanilla. COOL THOROUGHLY. Cream butter well. Add egg white mixture to shortening, 2 to 3 T. at a time, beating well after each addition. Will fill and frost two 8-inch layers.

Optional: Chocolate: Add 3 squares of baking chocolate melted and cooled to the above recipe.

NOTE: I often put 1 square of chocolate with a of the frosting for the middle of the cake, then frost top and sides with white. The recipe may be increased by a for 10-inch layer cake.

HOT FUDGE SAUCE

Jody McPherson

--Good for ice cream or any other delicacy--

1/4 c. cocoa	1/4 c. light cream
1/2 c. sugar	1 1/2 T. butter or margarine
1/2 c. light corn syrup	1/2 tsp. vanilla

Combine all ingredients except vanilla in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil. Boil briskly for 3 minutes, stirring occasionally. Remove mixture from heat and add vanilla. Serve warm.

CARAMEL SAUCE

Jody McPherson

1 c. whipping cream
2 c. brown sugar
3 T. butter or margarine

Combine all ingredients. Cook over low heat, stirring constantly until sugar melts and mixture simmers.

TWO ICINGS BY ANN

Ann Stevens

--"By making 'real' icing, I don't feel too guilty over using a cake mix!"--

Easy Caramel Icing

½ c. buttermilk	1 T. Karo (light corn syrup)
1 tsp. baking soda	2 c. white sugar
1-a+ stick butter or margarine	12 marshmallows

Combine in heavy saucepan or skillet (I use the bottom of my pressure cooker). Keep fire low - bubbling nicely. Cook to soft ball (mixture will gradually turn to dark brown). Remove from heat and cool slightly. Add 1 tsp. of vanilla and beat until cloudy. If mixture becomes too thick, add a little bit of milk or cream or soften over hot water.

Minute Boil Fudge Frosting

Place in saucepan:

¾ stick margarine
2 oz. unsweetened chocolate

Melt these two together and add:

1½ c. sugar	7 T. milk
1 T. corn syrup (Karo)	¼ tsp. salt

Bring slowly to a full rolling boil, stirring constantly and boil briskly for 1 (ONE) minute (1½ minutes on a rainy-or very humid day). Cool to lukewarm -- add 1 tsp vanilla and heat until thick enough to spread. If frosting becomes too thick, add a little cream or milk or soften over hot water.