

OLDER POPULAR RECIPES

Snickerdoodle Cookie Recipe ... Sandy Morris and Wanda McCreary (May 1979)

Beat together:

2 eggs, 1 cup butter, 1 ½ cups sugar, 2 ½ cups flour, 2 tsp. cream of tartar, 1 tsp. soda, 1/8 tsp. salt, and 1 tsp. vanilla

Chill dough. Roll in walnut size balls. "Shake" in Cinnamon Mixture: about 1 tsp. cinnamon and 1/3 cup sugar. Bake in 350 oven for 10 minutes

Apple Cheese Crumb Pie ... Unknown

INGREDIENTS:

4 tart apples

½ cup sugar

1 tsp. cinnamon

1 unbaked 9" pie shell

Pare and slice apples. Place in pastry lined pie pan (9-inch). Mix the 1/2 cup sugar with cinnamon and sprinkle over apples. Topping: Sift the 1/2 cup sugar with flour.

Cut in oleo and cheese until crumbly. Sprinkle over the apples

Bake in hot oven, 400 for 40 to 50 minutes. Serve hot with whipped cream

TOPPING:

½ cup sugar

¾ cup flour

1/3 cup oleo

½ cup sharp cheddar cheese, finely diced

Banana Split Cake ... Unknown

2 cups graham cracker crumbs

3 sticks margarine

2 cups powdered sugar

2 eggs

1 large can crushed pineapple (drained)

1 cool whip

Bananas

Crust: Mix graham crackers and 1 stick margarine in a 13 X 9 pan. Pat down.

Filling: Beat powdered sugar, eggs and 2 sticks margarine for 15 minutes. Spread over crumbs.

Cover with sliced bananas. Spread pineapple on bananas. Cover with cool whip. Refrigerate over night.

Zucchini Bread ... Nancy Alexander

3 eggs	¼ tsp.. Soda
1 cup oil	1 tsp. salt
2 cups sugar	3 tsp. Cinnamon
2 cups zucchini, grated	3 tsp. Vanilla
2 cups flour	1 cup pecans (or walnuts)

Mix sugar and oil, beaten eggs, zucchini, and dry ingredients that were sifted together.

Add vanilla and bake at 350 degrees 45 minutes to 1 hour.

Coconut / Pineapple Cake ... Angie Staggs

1 Duncan Hines Golden Butter Cake Mix	
½ C Wesson oil	Pineapple filling between layers:
½ C sugar	In a sauce pan combine:
4 eggs	1 small can crushed pineapple
1 carton sour cream	1/2 pkg. frozen coconut.
¼ C water	Stir until it comes to a boil and set aside to cool.
Mix & bake in 3 layers at 350 degrees	

7 Minute Icing

2 egg whites	8 Tbsp. water
1 ½ C sugar	1 tsp. white Karo
¼ tsp. salt	1 tsp. vanilla
¼ tsp. cream of tartar	1 C miniature marshmallows

Combine egg whites, sugar, salt, cream of tartar, water & corn syrup in top of double boiler. Beat over hot water on high burner, with electric mixer, until stiff peaks form.

Remove from heat, add vanilla & marshmallows. Beat until they dissolve. (Add them about 1 minute before removing from heat.) Ice cake and sprinkle top & sides with remaining coconut. Keep in refrigerator after 1st day.

Raisin Bars and Pumpkin Bars ... Nancy Rosenow

Raisin

$\frac{3}{4}$ C soft margarine, 1 C brown sugar, 1 $\frac{3}{4}$ C sifted flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp soda, 1 1.2 C rolled oats. Mix margarine with sugar, add dry ingredients, then oats. Press half of mixture into greased pan 13x9x2. Spread on filling. Pat on remaining crumbs. Bake at 400 20-30 minutes and cut into bars

Filling: 2 $\frac{1}{2}$ C raisins, $\frac{1}{2}$ C sugar, 2 Tblsp. Cornstarch, $\frac{3}{4}$ C water, 3 Tblsp. Lemon juice. Cook and stir frequently on low heat till thickened. Cool

Pumpkin

2 C sugar, 4 eggs, 2 C flour, 1 tsp cinnamon, 1 tsp. vanilla, 1 C salad oil, 2 C pumpkin, 2 tsp baking powder, 1 tsp. soda. Mix together and pour onto cookie sheets with sides. Bake 20-25 minutes at 350.

Cool and frost with 1 small pkg cream cheese, $\frac{3}{4}$ stick margarine, 1 tsp vanilla, 2 Tblsp milk and 3 C powdered sugar. Beat till smooth. Frost and cut into bars.

Peanut Butter Sandwich Cookies (Crunchy Style) ... Faine Wistrand

Peanut butter

Ritz crackers

Wilton's or Almond bark chocolate

Make sandwiches of ritz crackers and peanut butter.

Follow directions on package of chocolate to melt in double boiler. When completely melted, dip the "sandwich" into chocolate.

Place on wax paper to cool and solidify.

Millionaire Candy ... Jo Ann Alexander

60 Kraft caramels

1 qt chopped pecans

2 T cold water

1 t vanilla

1 Large Hershey bar

1/3 bar paraffin

Put caramels in top of double boiler and melt on low heat. Add vanilla and chopped pecans. Drop on buttered wax paper on cookie sheet, in small amounts. Leave over night in refrigerator.

Next day: Melt in double boiler 1 large (1#) Hershey bar. Add 1/3 bar paraffin. Dip candy in this and return to wax paper to cool.