

# BREADS

and

# DESSERTS



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## BREADS AND DESSERTS

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\* New Recipe Added in 2009

## *Breads*

### **DINNER BISCUITS**

#### **INGREDIENTS**

- 2 c all-purpose flour
- 1 tsp salt
- 4 Tbsp sugar
- 4 tsp baking powder
- 6 Tbsp vegetable shortening
- 2/3 c milk
- 1/4 c melted butter

#### **DIRECTIONS**

Sift flour, salt, sugar, and baking powder together.

Add shortening and use pastry blender to mix until it looks like coarse crumbs.

Add milk to flour mixture and stir until it forms a soft dough.

This will make 10 large biscuits.

Break off a piece of the dough; dip it in flour and shape the biscuits with your hands.

Lightly grease a baking pan.

Bake at 425° for 10 to 15 minutes.

Remove from oven and spoon melted butter over hot biscuits while they are still in the baking pan.

*Aunt Lula Jane Bertrand, Elton, LA*

## HOMEMADE BREAD OR ROLLS

### INGREDIENTS

- 5 c lukewarm water
- 2 pkg yeast
- 1 c sugar
- 1 c cooking oil
- 3 Tbsp salt
- Less than 5 lbs all-purpose flour

### DIRECTIONS

Mix all ingredients in a large mixing bowl. Using a dough hook, if available, and mix until smooth.

Empty onto a floured cloth and knead until smooth.

Put into a large, lightly oiled bowl. Cover and let rise until at least doubled.

Cut into rolls or loaves. Put into greased baking pans. Let rise again.

Bake at 350° to 375° until done.

*Julia D. Bertrand, Elton, LA*

## BEER BREAD

### INGREDIENTS

- 3 cups flour
- 1-1/2 tsp salt
- 4-1/2 tsp baking powder
- 1/4 c sugar
- 1 12-oz can beer
- 1 c coarsely grated, sharp Cheddar cheese
- 2 Tbsp butter or margarine, melted
- 1 egg

### DIRECTIONS

Spray loaf pan with Pam.

Mix flour, salt and baking powder together in a large mixing bowl.

Add beer and mix well (it may foam).

Add cheese and work into dough.

Put into loaf pan. Let rise for 20 minutes.

Combine butter and egg in a small bowl. Gently brush the top of the loaf with this mixture.

Bake at 375° for 45 minutes.

Let it cool slightly before removing from the pan and slicing.

Serve warm with butter or margarine.

*Ginger Bertrand, Kingwood, TX*

## COFFEE ROLLS

### INGREDIENTS

- 1 pkg "Rich" frozen rolls
- 1/2 c chopped pecans
- 1 stick margarine

#### Mix together:

- 1/2 c brown sugar
- 1 pkg butterscotch pudding and pie filling (not instant)
- 1 tsp cinnamon

### DIRECTIONS

Spray Bundt pan with Pam.

Sprinkle 1/3 of mixture and 1/4 of nuts in bottom of pan. Place rolls on mixture, layering, then sprinkle remainder of mixture.

Melt 1 stick of margarine and pour over all.

Cover with plastic wrap and leave on counter overnight.

Bake at 350° for approximately 30 minutes.

Cool for 10 minutes; turn out on serving plate.

Enjoy!

*Julie Bertrand, Elton, LA*

## COOL-RISE REFRIGERATOR ROLLS

### INGREDIENTS

- 1 pkg active dry yeast
- 1 c lukewarm water
- 1/4 c sugar
- 1 tsp salt
- 3-1/2 to 4 c flour
- 2 Tbsp salad oil
- 1 whole egg

### DIRECTIONS

Soften yeast in warm water. Add sugar, salt, and 1/2 of flour; beat thoroughly.

Add egg and oil; beat again.

Add rest of flour and beat until smooth (you may have to mix this by hand).

Place in an oiled bowl, being sure to turn dough so top of dough has oil on it also (this prevents it from drying out). Cover with a damp cloth and waxed paper.

Place in refrigerator (can be kept 3 or 4 days) and let it rise several hours (I let mine rise overnight).

About two hours before baking, punch down. Knead for about one minute. Roll out to 1/4" in thickness and cut into desired shapes.

Let rise, covered, in warm place until doubled (about 1-1/2 hours).

Bake at 400° for 12 to 15 minutes.

*Ginger Bertrand, Kingwood, TX*

## CINNAMON ROLLS

### INGREDIENTS

- Cool-rise refrigerator roll dough (see recipe in this cookbook)
- 2 Tbsp butter or oleo
- 1/2 c brown sugar
- 2 tsp cinnamon
- 2 Tbsp raisins

#### ICING:

- 1 c powdered sugar
- Milk
- 1/2 tsp vanilla

### DIRECTIONS

Roll cool-rise refrigerator dough into an oblong, 9" x 15".

Spread with 2 Tbsp softened butter or oleo. Sprinkle with 1/2 cup brown sugar and 2 tsp cinnamon. Sprinkle 2 Tbsp raisins over this.

Roll up tightly, beginning at wide side.

Seal well by pinching edges of dough together along side at ends of roll.

Cut into 1" slices.

Place in greased pie or cake pans, leaving about 1/2" space between each.

Let rise until double.

Bake at 375° for 20 to 25 minutes.

Ice while still warm. Moisten powdered sugar with milk to make a spread, then add vanilla.

These may be frozen after baking and reheated for serving.

*Ginger Bertrand, Kingwood, TX*



## MEXICAN CORN BREAD

### INGREDIENTS

- 1-1/2 c corn meal
- 1/2 c all-purpose flour
- 3 tsp baking powder
- 1 tsp salt
- 1 c buttermilk
- 1/3 c salad oil
- 2 eggs
- 3 jalapeno peppers
- 3 Tbsp bell pepper
- 1/4 c onion
- 1 (17 oz) can cream-style corn
- 1-1/4 c grated cheese (Cheddar or Colby)

### DIRECTIONS

Preheat oven to 350°. Also preheat a greased, cast-iron skillet.

Mix dry ingredients in large mixing bowl.

In a pitcher or blender, measure buttermilk, salad oil, eggs, peppers, and onions. Chop only long enough to mince vegetables.

Add to dry ingredients, corn, and 1 cup cheese.

Pour into the preheated cast-iron skillet.

Sprinkle remaining cheese on top.

Bake at 350° for 35 to 40 minutes.

*Aunt Ilva Bertrand Bryant, Rayville, LA*

## MONKEY BREAD

### INGREDIENTS

- 1 c sugar
- 1 stick oleo
- 2 tsp vanilla
- 3 tsp cinnamon
- 3/4 c sugar
- 3 cans biscuits
- Chopped pecans (optional), about 1 cup

### DIRECTIONS

Bring 1 cup sugar, oleo, and vanilla to a boil; keep warm.

In a plastic bag, mix 3/4 cup sugar and cinnamon. Cut biscuits into fourths. Shake one can of biscuits in bag of sugar and cinnamon mixture.

If using pecans, place 1/3 of pecans in a well-greased tube pan, then place each biscuit piece in pan.

Pour 3 Tbsp of syrup over biscuits.

Put second and third can of biscuits in pan using the preceding layering method (nuts, biscuits, syrup).

Pour remaining syrup over top.

Bake 30 minutes at 350°.

Cool for 5 minutes and turn out onto a platter.

Serve with coffee or enjoy as a snack.

*Barbara Basham, Houston, TX*

## ORANGE SLICE MUFFINS

### INGREDIENTS

- 4 c flour
- 1/2 tsp salt
- 1 lb orange slice candy
- 1 lb chopped dates
- 2 c chopped walnuts or 1-1/2 c pecans
- 3-1/2 oz can flaked coconut
- 1 c oleo
- 2 c sugar
- 4 jumbo or extra large eggs
- 1 tsp soda
- 1/2 c buttermilk

#### Glaze:

- 1 Tbsp orange rind (fresh)
- Powdered sugar
- Orange juice

### DIRECTIONS

Sift flour with salt.

Mix 1/2 of flour/salt mixture with orange slices and chop orange slices twice. Add dates, nuts, and coconut.

Cream together oleo and sugar.

Add eggs, one at a time, and beat well.

Combine soda and buttermilk.

Alternately add buttermilk and flour/salt mixture to egg mixture.

Add candy/nut mixture and mix well. Note: Fill muffin cups to rim.

Pour into greased mini muffin cups.

Bake at 325° for 10 to 15 minutes or until done.

When slightly cool, dip muffins into a glaze made of orange rind, powdered sugar, and orange juice.

Allow muffins to dry before storing in a tightly sealed container.

*Martha Cirilli, Alpharetta, GA*

## POPPY SEED BREAD

### INGREDIENTS

- 3 eggs
- 1-1/2 c milk
- 1-1/8 c salad oil
- 2-1/4 c sugar
- 3 c flour
- 1-1/2 tsp salt
- 1-1/2 tsp baking powder
- 1 to 2 Tbsp poppy seeds
- 1-1/2 tsp vanilla
- 1-1/2 tsp almond extract
- 1-1/2 tsp butter flavoring

#### Glaze:

- 1/4 c orange juice
- 3/4 c sugar
- 1/2 tsp vanilla
- 1/2 tsp almond extract
- 1/2 tsp butter flavoring

### DIRECTIONS

Mix together well the eggs, milk, oil and 2-1/4 cups sugar.

Add flour; salt; baking powder; poppy seeds; and vanilla, almond and butter flavoring.

Put into 2 greased loaf pans.

Bake at 350° (on middle rack) for 1 hour .

Make a glaze by boiling orange juice, sugar and remaining flavorings.

Pour small amount of glaze down center of hot loaves.

Allow remaining glaze to cool slightly and thicken. Glaze top of loaves.

## PUMPKIN NUT BREAD

### INGREDIENTS

- 3/4 c pumpkin
- 1/2 c water
- 1 egg
- 1 tsp cinnamon
- 1/2 tsp mace
- 1 (1 lb 1oz) pkg quick nut bread mix

### Icing:

- Rum to taste
- Milk or water
- 1 tsp vanilla
- Sifted powdered sugar

### DIRECTIONS

Mix first 6 ingredients in a mixing bowl until moistened (do not beat).

Turn into greased 9" x 5" x 3" pan.

Bake at 350° for 50 minutes or until toothpick inserted in center comes out clean.

Remove from pan.

When slightly cool, glaze bread with rum icing.

To make icing, mix rum, milk or water, vanilla, and sugar together until it forms a spreadable icing.

## RAISIN BRAN MUFFINS

### INGREDIENTS

- 4 eggs
- 1 c corn oil
- 2-1/2 c sugar
- 4 tsp baking soda
- 2 tsp salt
- 5 c all-purpose flour
- 1 qt buttermilk
- 15 oz box Kellogg's Raisin Bran cereal

### DIRECTIONS

Mix together eggs, oil, and sugar.

Add baking soda and salt.

Add flour and buttermilk.

Stir in raisin bran.

Let set overnight in refrigerator.

Bake in greased muffin pans at 400° for 12 to 15 minutes.

#### Notes:

—This batter will keep up to one month in the refrigerator and may also be frozen.

—Don't increase the amount of cereal as the muffins will be too dry.

Chris' variation: Use 3 cups of sugar (instead of 2-1/2 cups) and 5 tsp baking soda (instead of 4 tsp).

*Jean Barger, Spring, TX*

*Chris Sweeney, Kalamazoo, MI*

## STRAWBERRY NUT BREAD

### INGREDIENTS

- 2 (10 oz) pkg frozen, sliced strawberries
- 4 eggs
- 1 c cooking oil
- 2 c sugar
- 3 c flour
- 1 Tbsp cinnamon
- 1 tsp baking soda
- 1 tsp salt
- 1-1/4 c chopped nuts

### DIRECTIONS

Defrost strawberries.

Beat eggs in a bowl until fluffy; add cooking oil, sugar, and defrosted berries.

Sift together flour, cinnamon, soda, and salt in a mixing bowl.

Add strawberry mixture to flour mixture and beat until well blended.

Stir in nuts.

Pour into greased and floured loaf pans.

Bake at 350° in oven for 1 hour and 10 minutes.

Turn loaves out of pans and cool on racks.

This bread slices best when chilled. It's great sliced thin, spread with whipped cream cheese, and served for lunch.

## AIMEE'S PANCAKES

### INGREDIENTS

- 1 egg
- 3/4 c and 2 Tbsp milk
- 2 Tbsp vegetable oil
- 1 c flour
- 1/2 tsp salt
- 2 Tbsp baking powder  
(this is correct...2 Tbsp)
- 2 Tbsp sugar
- 1/2 tsp vanilla or almond  
flavoring (optional)

### DIRECTIONS

Combine egg, milk, and oil. Add dry ingredients. Beat with an electric mixer until smooth. Add flavoring, if desired.

Bake on an ungreased pancake griddle using about 1/4 c batter per pancake. Makes 12 small pancakes.

Note: This recipe was selected for publication in the Neiman-Marcus cookbook, Pigtails and Frog Legs (© 1993), when Aimee was 10. The following notes appeared with our submission:

*Ginger's note: These are a favorite on Saturday mornings when we have lots of time to be lazy. We also dye the batter green on St. Patrick's Day and make these in the shape of shamrocks. It guarantees good luck for the rest of the year.*

*Aimee's note: These pancakes are wonderful with melted butter and jam or syrup. They are almost moist inside and the flavor never changes (even when Mom dyes them green)!*

The Four Seasons Hotel—Houston liked the recipe so much that they featured it on their room service menu when the cookbook was published.

*Ginger Bertrand, Kingwood, TX  
Aimee Bertrand, Houston, TX*



## DAD'S SOUR CREAM WAFFLES

### INGREDIENTS

- 1 pt heavy sour cream
- 3 eggs, beaten separately
- 1-1/4 c flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 3 Tbsp butter or oil

### DIRECTIONS

Sift flour. Add baking powder, salt, and baking soda. Sift again.

Beat egg whites until stiff, but not dry; set aside.

Beat egg yolks; add sour cream and mix with dry ingredients with rotary beater only enough to blend them.

Add melted butter (or oil).

Fold in the beaten egg whites last. Overbeating will toughen the waffle.

Bake waffles.

Serve with syrup, or if you want a real treat, just sprinkle them with powdered sugar, then squeeze lemon juice to wet the sugar. Enjoy!

*The Brewsters, Camarillo, CA*

## *Cakes*

### **ALMOND JOY CAKE**

#### **INGREDIENTS**

- 24 large marshmallows
- 1-1/2 c Pet evaporated milk, divided
- 2-1/2 c sugar, divided
- 1 box chocolate cake mix (the kind that calls for oil and eggs)
- 14 oz coconut
- 1 stick margarine
- 1 c chopped nuts
- 1-1/2 c chocolate chips

#### **DIRECTIONS**

Preheat oven to 350°.

Grease and flour an 11" x 17" x 1" jellyroll pan.

Melt marshmallows in 1 cup evaporated milk and 1 cup sugar. Remove from heat while still white and lumpy.

Prepare cake mix as directed on box. Pour into prepared pan and bake for 15 minutes.

Add coconut to marshmallow mixture and spread on hot cake.

Bring to a boil 1-1/2 cups sugar, 1/2 cup milk, and 1 stick margarine. Remove from heat; add chocolate chips and nuts. Stir until blended and spread over marshmallow mixture.

*Rose Marie Marvin, Houston, TX*

## APPLE CAKE

### INGREDIENTS

- 3 c chopped apples, cored (but unpeeled)
- 1/2 c raisins (optional)
- 1 c chopped pecans
- 3 c all-purpose flour
- 2 c sugar
- 1-1/2 tsp soda
- 1 tsp salt
- 1 tsp cinnamon
- 2 eggs, well beaten
- 1-1/4 c cooking oil
- 1-1/2 tsp vanilla
- Heavy cream, whipped for topping

### DIRECTIONS

In a large bowl, combine apples, raisins, and nuts; toss together.

In another bowl, combine dry ingredients thoroughly.

Beat eggs, oil, and vanilla together.

Add dry ingredients to fruit mixture and stir with a large spoon until well mixed.

Add egg mixture and mix well.

Bake at 350° in a greased-and-floured 9" x 13" loaf pan for 60 to 75 minutes or in a greased-and-floured Bundt pan for 1-1/2 hours.

Cool and serve with whipped cream or dust with powdered sugar.

*Ruth Echols, Houston, TX*

## APPLE CRANBERRY DESSERT

### INGREDIENTS

- 3 c peeled apple slices
- 1-1/2 c fresh cranberries
- 1/2 c sugar
- 1 tsp cinnamon
- Lemon juice
- 1/4 c softened butter
- 1/2 c flour
- 1/2 c brown sugar

### DIRECTIONS

Mix apple slices, cranberries, sugar, and cinnamon.

Place in a buttered 1-1/2-qt casserole.

Sprinkle with a few drops of lemon juice.

Blend butter with flour and brown sugar until mixture is crumbly. Sprinkle over apple-cranberry mixture. Sprinkle with additional cinnamon.

Bake in a 350° oven for one hour. Serve warm.

*Charmaine Rice, Kingwood, TX*

## WHITE ANGEL FOOD DESSERT

### INGREDIENTS

- 1 (8 oz) pkg Philadelphia cream cheese, softened
- 1 c milk
- 1/4 c confectioners sugar
- 1 (9 oz) container of Cool Whip
- 1 angel food cake (small)
- 2 cans Comstock peach pie filling

### DIRECTIONS

Spray a 13-1/2" x 9" x 2" Pyrex dish with Pam.

Beat cream cheese, milk, and sugar. Fold in Cool Whip.

Break angel food cake into small pieces and line dish with cake.

Layer half of the cream mixture on top of cake. Top with peach filling.

Add remaining cream mixture.

Let set 8 hours or overnight.

Freezes well. If frozen, defrost 15 to 20 minutes before serving. Serves 8 to 10.

*Karen L. Murphy, Hollister, MO*

## BUTTERMILK POUND CAKE

### INGREDIENTS

- 3 c sugar
- 1 c butter or oleo
- 5 eggs, separated
- 1/3 tsp baking soda
- 1 c buttermilk, divided
- 1 tsp vanilla
- 3 c all-purpose flour

### DIRECTIONS

Cream sugar and butter.

Add egg yolks, one at a time, beating well after each.

Dissolve soda in 2 Tbsp warm water, then add to 1/2 cup buttermilk; add to creamed mixture.

Add vanilla.

Sift flour and salt together. Alternately add flour and remaining buttermilk to rest of mixture.

Fold in well-beaten egg whites.

Pour into a greased-and-floured tube or Bundt pan. Bake at 350° for approximately one hour.

*Aunt Ilva Bryant, Rayville, LA*

## CARROT CAKE

### INGREDIENTS

- 1-2/3 c sugar
- 1-1/4 c salad oil
- 4 eggs
- 2 tsp soda
- 1 tsp salt
- 2 c flour
- 1-1/2 tsp cinnamon
- 2 jars (bigger jars) Junior carrots

### Cream Cheese Icing:

- 8 oz cream cheese, softened
- 1/4 c butter, softened
- 2 tsp vanilla
- 2 c powdered sugar

### DIRECTIONS

Cream together sugar, oil, and eggs.

Add soda, salt, cinnamon, and flour (sifted together).

Add carrots.

Bake in a 9" x 13" greased-and-floured pan at 350° for 30 minutes.

When cool, mix together cream cheese, butter, vanilla, and powdered sugar. Frost with cream cheese mixture.

*George Phares, Kingwood, TX*

## CARROT CAKE

### INGREDIENTS

- 1-1/2 c salad oil
- 2 c sugar
- 2 c grated carrots
- 4 eggs
- 2 c flour
- 2 tsp cinnamon
- 2 tsp soda
- 1 tsp salt

### Icing:

- 1 (8 oz) pkg cream cheese
- 1 stick oleo
- 1 box powdered sugar (or more; Ginger uses about 1-1/2 boxes)
- 1 tsp vanilla
- 1 can well-drained, crushed pineapple

### DIRECTIONS

Cream oil and sugar together.

Add carrots and mix well.

Add eggs, one at a time, mixing well.

Stir in flour, cinnamon, soda, and salt.

Pour into three buttered layer pans.

Bake at 350° for 25 to 30 minutes.

Cool in pans about 5 to 10 minutes and remove to waxed paper to finish cooling.

To make icing, cream cheese and oleo together. Add sugar and vanilla, then pineapple.

Spread between layers and over completely cooled cake.



## CHEESECAKE

### INGREDIENTS

- 3 (8 oz) bars cream cheese
- 4 eggs
- 1-1/2 c sugar
- 1 tsp vanilla or almond extract
- Zwieback teething toast, crumbled
- 1 can cherry pie filling

### DIRECTIONS

Generously butter a springform pan and shake with Zwieback crumbs.

Mix the remaining ingredients really well and pour into pan.

Bake at 350° for 45 to 50 minutes or until the top cracks.

Remove from oven and top with a can of cherry pie filling.

Refrigerate. This also freezes well.

*Sybil Roos, Houston, TX*

## CHEESECAKE CUPCAKES

### INGREDIENTS

- 3 (8 oz) bars cream cheese
- 3 eggs
- 2/3 c sugar
- 1 Tbsp vanilla
- 1 box vanilla wafers
- 1 can pie filling (any flavor)

### DIRECTIONS

Beat cream cheese, eggs, sugar, and vanilla with electric mixture until thin.

Place one vanilla wafer in the bottom of a paper muffin cup. Note: Be sure to use a muffin pan.

Pour cheese mixture over wafer until cup is 2/3 full.

Bake at 350° for 15 to 20 minutes until top cracks.

Top with your favorite pie filling while hot.

*Sally Whitney, Ft. Collins, CO*

## GEORGE'S CHEESECAKE

### INGREDIENTS

- 1-1/4 c graham cracker crumbs
- 1/4 c sugar
- 1/4 c melted butter
- Cinnamon to taste
- 1 lb cream cheese
- 4 large eggs or 3 extra large eggs
- 1/2 sugar
- 3/4 tsp vanilla

#### Topping:

- 1 pt. sour cream
- 1/4 c. sugar
- 1/2 tsp vanilla

### DIRECTIONS

Mix together graham cracker crumbs, 1/4 cup sugar, butter, and cinnamon.

Line the bottom of a 9" greased cake pan with crumb crust mixture.

Combine cream cheese, eggs, 1/2 cup sugar, and 3/4 tsp vanilla and beat at low speed for 3 minutes.

Pour over crust.

Bake at 375° for 20 minutes. Let cool 20 minutes.

Mix together sour cream, 1/4 cup sugar, and remaining vanilla. Spread over cake.

Refrigerate 24 hours before serving!

Note: To make this in a 9" x 13" pan, use 1-1/2 recipes.

*George Phares, Kingwood, TX*

## QUICK CHEESECAKE

### INGREDIENTS

- 2 (8 oz) pkg cream cheese
- 3 eggs
- 2/3 c sugar
- 1/2 tsp vanilla

### Topping:

- 8 oz sour cream
- 3 Tbsp sugar
- 1 tsp vanilla
- Comstock fruit pie filling (if desired)

### DIRECTIONS

#### Cheesecake:

Beat first four ingredients together until creamy (no lumps) for 3 to 4 minutes.

Pour into a greased 9" pie plate and bake for 25 to 30 minutes in a 350° oven.

Cool pie for about 20 minutes.

#### Topping:

Mix together sour cream, sugar, and vanilla with a spoon or a fork. Put on cooled pie, then put pie back in a 350° oven for 10 minutes.

If desired, add Comstock topping after all baking has been done.

*Midge McLernon, Dumfries, VA*

## CHOCOLATE CHEESECAKE

### INGREDIENTS

- 1-1/2 c fine graham cracker crumbs
- 1/2 c butter
- 2 c plus 3 Tbsp sugar, divided
- 1-1/2 lb soft cream cheese
- 3 eggs
- 1/2 lb semi-sweet chocolate
- 3 Tbsp heavy cream
- 2 c sour cream, divided
- 1/4 c dark rum
- 3/4 tsp cinnamon
- 3/4 tsp almond extract
- 1 c confectioners sugar
- Approximately 1 c fresh strawberries

### DIRECTIONS

Mix the graham cracker crumbs with the butter and 3 Tbsp of the sugar, working it together with your fingers until it is all well blended. Press the mixture evenly onto the bottom of a 10" springform pan, using a potato masher to make a flat crust.

Beat the cream cheese with an electric mixer until it's fluffy, then gradually beat in the ↗

### DIRECTIONS, CONTINUED

remaining 2 cups of sugar and the eggs. Continue beating until the mixture is perfectly smooth (or mix these ingredients in a food processor until perfectly smooth).

Melt the chocolate together with the heavy cream in a small saucepan and beat the mixture into the cheese, along with 1 cup of the of the sour cream. Add the rum, cinnamon, and almond extract and beat for a few more minutes.

Pour the cheese mixture into the prepared pan and bake in a preheated 350° oven for 55 minutes. The sides will probably puff up higher than the center. Allow the cake to cool and carefully remove the sides of the pan. With a long knife, slice the uneven edges off the top. You can smooth the sides and trimmed top with a butter knife until it's even.

Beat together 1 cup sour cream and confectioners sugar; spread it over the top of the cake, but not down the sides. Clean and hull the strawberries and slice them in half lengthwise. Arrange the strawberries, cut side down and tips pointing toward the center, in a sold ring around the edge of the cake. Chill the cake until serving, at least 1-1/2 hours. Serves 12 to 14 generously.

*Marsha Springer, Houston, TX*

## SOPAPILLA CHEESECAKE

### INGREDIENTS

- 2 (8 oz) pkg refrigerated crescent dinner rolls
- 2 (8 oz) pkg cream cheese
- 1 c sugar
- 1 tsp vanilla extract or almond extract (we use both!)
- 1/2 c margarine or butter, melted
- 1/2 c cinnamon sugar

### DIRECTIONS

Using a 9" x 13" baking pan, unroll one package of crescent rolls and line the bottom of the pan. Pinch the seams together and flatten the rolls.

Mix together the cream cheese, sugar, and extract(s). Spread over the crescent rolls.

Unroll the other can of crescent rolls and place on top of the cream cheese mixture.

Pour one stick of melted margarine or butter over the top. Sprinkle with about 1/2 cup of cinnamon sugar.

Bake at 350° for 30 minutes.

Ginger's note: This can be served warm, but is easiest to serve if chilled in the refrigerator first.

*Jinna Danser, Mansfield, TX*  
*Rebecca Bertrand, College Station, TX*

## DEATH BY CHOCOLATE

### INGREDIENTS

- 1 box chocolate cake mix
- 1 c Kahlua
- 4 boxes chocolate mousse (Jell-O brand); if you cannot find this, substitute chocolate pudding
- 2 (12 oz) tubs whipped topping
- 6 to 8 Skor or Heath candy bars, crumbled

### DIRECTIONS

Bake cake according to package directions for a 9" x 13" sheet cake.

As soon as you remove the cake from the oven, prick the top of the cake with a fork, then pour Kahlua over the cake.

Let the Kahlua soak in; it can be left overnight.

Make the chocolate mousse filling according to the package directions (do not use the crumb crust mixture).

To assemble cake:  
Crumble 1/2 of cake and place it on the bottom of a large glass bowl.

Layer 1/2 of the mousse, then 1/2 of the whipped topping, and 1/2 of the candy bars.

Repeat layers.

Ginger's variation: Add roasted chopped nuts when adding the candy bars.

Serves 18.

*Lorraine Bertrand, Elton, LA*

## CHOCOLATE ALASKA

### INGREDIENTS

- 1 chocolate pound cake
- 9 small or 7 large egg whites
- 1/4 tsp salt
- Pinch cream of tartar
- 3/4 c sugar
- 1 pt chocolate fudge ice cream
- 1 pt chocolate almond ice cream
- 1/4 c coconut, shredded
- Chopped nuts (optional)

### DIRECTIONS

Slice the chocolate pound cake into 1/2" slices.

Whip egg whites with salt and cream of tartar until they have reached the soft peak stage. Slowly add sugar and continue whipping until stiff peaks form.

Cover the bottom of an oval baking dish (about 12 to 15" long) with slices of cake. Spoon chocolate fudge ice cream onto cake slices.

Place cake slices around side of baking dish. Spoon chocolate almond ice cream into baking dish until full.

Place remaining cake slices over top of the ice cream. Cover completely with whipped meringue. Smooth meringue, mounding into an oval shape, being careful to seal the edges well so the meringue covers everything.

Mix coconut with some of the top of the meringue. Brown quickly in a preheated 450° oven for 3 to 5 minutes.

Serve immediately. Slice and lift out in portions. Top with nuts, if desired.

*Robin Murov, Williamsburg, VA*



## CHOCOLATE-FILLED CUPCAKES

### INGREDIENTS

- 1 (8 oz) pkg cream cheese, softened
- 1/3 c sugar
- 1 egg
- 1/8 tsp salt
- 1 pkg chocolate chips
- 1/2 c nuts
- 1 regular dark chocolate cake mix

### DIRECTIONS

Mix cream cheese, sugar, egg, and salt with a fork. Add chocolate chips and nuts.

Mix cake as directed.

Fill cupcake 1/3 to 1/2 full of batter. Top each cupcake with 1 Tbsp of cream cheese mixture.

Bake as directed on cake mix package at 350°.

*Carolyn Mire, Houston, TX*

## CHOCO-NUT CAKE

### INGREDIENTS

- 6 oz semi-sweet chocolate chips
- 3/4 c chopped pecans
- 1 box chocolate cake mix
- 4 eggs
- 1/2 c Mazola oil
- 1 tsp vanilla extract
- 1 (3-1/2 oz) pkg instant chocolate pudding mix
- 1 (8 oz) container sour cream

### DIRECTIONS

Toss chocolate chips and pecans in 1 Tbsp of the dry cake mix.

Beat remaining ingredients together for 3 minutes, then fold in chips and pecans.

Pour into greased and floured Bundt or tube pan. Bake 50 minutes at 350° or until cake tests clean.

Makes 10 servings.

*Mrs. Henry Owen Barger, Sr., Cordova, TN*

## CHOCOLATE CHERRY CAKE

### INGREDIENTS

- 2 eggs
- 1 (21 oz) can cherry pie filling
- 1 chocolate cake mix

#### Topping:

- 1 c sugar
- 1/3 c milk
- 5 Tbsp margarine
- 6 oz chocolate chips

### DIRECTIONS

Beat eggs; stir in pie filling and cake mix. Mix by hand.

Bake in a 9" x 13" greased pan at 375° in a preheated oven for 25 minutes. Cool cake in pan.

Bring topping ingredients (sugar, milk, and margarine) to a boil and boil for 1 minute. Remove from heat and stir in chocolate chips. Stir until smooth and spread on cooled cake.

Note: Spread hot frosting quickly before it hardens.

*Lee Ann Blanchard, Albuquerque, NM*

## CHOCOLATE CHIP CREAM CHEESE TUBE CAKE

### INGREDIENTS

- 1 c butter or oleo
- 1 (8 oz) pkg cream cheese
- 1-1/2 c sugar
- 4 eggs
- 2-1/4 c unsifted flour
- 2 tsp baking powder
- 1/4 tsp salt
- 2 tsp vanilla
- 12 oz semi-sweet chocolate chips

### DIRECTIONS

Cream together oleo and cream cheese.

Add sugar and beat until light and fluffy.

Add eggs, one at a time, beating well after each.

Mix together flour, baking powder, and salt and stir into preceding mixture.

Stir in vanilla and chocolate chips.

Bake in greased and floured 8" tube pan or Bundt pan at 300° for one hour.

*Sybil Roos, Houston, TX*

## COCONUT CAKE

### INGREDIENTS

- 1 box yellow cake mix
- 1 c buttermilk
- 4 eggs
- 1 stick oleo
- 1 tsp vanilla

### Frosting:

- 3 egg whites
- 2-1/4 c sugar
- 3 oz white Karo syrup
- 3 oz water
- 2 cans coconut, divided

### DIRECTIONS

#### Cake:

Mix together cake mix, buttermilk, 4 eggs, oleo, and vanilla.

Bake at 350° about 25 to 35 minutes (until done).

Cool cake.

#### Frosting:

Beat egg whites until stiff.

Cook sugar, syrup, and water in a small saucepan to a soft ball stage.

Gradually add syrup to egg whites, beating well.

Add 2/3 of coconut to icing and ice cake.

Sprinkle remaining coconut on top of cake.

*Harriet Cook, Shreveport, LA*

## CHOCOLATE TRIFLE

### INGREDIENTS

- 4 (1 oz) sq unsweetened chocolate
- 1 Tbsp butter
- 3 Tbsp water
- 4 egg yolks
- 4 egg whites, stiffly beaten
- 1/2 c sugar
- 1 angel food cake
- 1 (12 oz) container Cool Whip

### DIRECTIONS

Melt chocolate with butter and water in a double boiler or microwave. Remove from heat.

Beat egg yolks, one at a time into the melted chocolate mixture.

Beat in sugar.

Fold stiffly beaten egg whites into chocolate mixture.

Cut cake into small squares.

In a trifle bowl, soufflé bowl, or any similar dish, layer half the cake, chocolate mixture, and cool whip.

Repeat in that order; chill.

*Carol Coleman, Houston, TX*

## COCONUT SOUR CREAM CAKE

### INGREDIENTS

- 1 pkg white cake mix
- 1 (8 oz) carton sour cream
- 3 eggs
- 1 can Coco Loco
- 1/4 c cold water

### Frosting:

- 8 oz cream cheese, softened
- 1 box powdered sugar
- 1 tsp vanilla
- 1 tsp milk
- 1 package frozen coconut

### DIRECTIONS

Mix cake mix, sour cream, eggs, Coco Loco, and water.

Pour into a greased-and-floured 13" x 9" pan.

Bake at 350° for 50 to 55 minutes.

Cool on rack.

When cool, mix cream cheese, powdered sugar, vanilla, and milk and frost the cake.

Sprinkle 1 package frozen coconut over the cake.

*Becky Pilgrim, Humble, TX*

## COFFEE CAKE

### INGREDIENTS

- 1/2 pt sour cream
- 1/2 c salad oil
- 1 pkg Jell-O instant lemon pudding mix
- 4 eggs
- 1 pkg yellow cake mix
- 2 tsp cinnamon
- 1/4 c brown sugar
- 1/4 c white sugar
- 1/2 c chopped nuts

### DIRECTIONS

Mix cake mix, eggs, oil, pudding mix, and sour cream together on high speed for 5 minutes.

Grease a springform or tube pan and pour 1/2 of the batter into the pan.

Mix together cinnamon, sugars, and nuts.

Sprinkle half of the nut mixture on batter, then pour in rest of the batter and top with remaining nut mixture.

Bake in a greased-and-floured Bundt or tube pan at 350° for one hour or until toothpick inserted into center comes out clean.

*Ginger Bertrand, Kingwood, TX*



## INDIVIDUAL FRUIT CAKES

### INGREDIENTS

- 3 Tbsp butter, melted
- 1-1/4 c flour
- 1/2 tsp salt
- 2 tsp baking powder
- 1 lb dates, cut into small pieces
- 1 lb red cherries, cut into small pieces
- 1/2 lb green candied cherries, cut into small pieces
- 4 slices candied pineapple, cut into small pieces
- 2 lb pecans, cut up (7-1/2 c)
- 4 eggs
- 1 c sugar
- 3/4 c bourbon whiskey
- 1/4 c vanilla

### DIRECTIONS

Mix together butter, flour, salt, and baking powder. Pour over fruit and mix well.

Beat 4 eggs until light and fluffy. Add sugar, bourbon whiskey, and vanilla. Mix together well and add to fruit mixture.

Bake at 350° for 15 to 20 minutes in muffin tins lined with wrappers.

MMMM...the best fruitcake ever!

*Aunt Carolyn Murov, Shreveport, LA*

## CAJUN GINGERBREAD

### INGREDIENTS

- 3/4 c Steen's cane syrup
- 3/4 c brown sugar
- 3/4 c salad oil
- 2 eggs
- 2-1/2 c flour plus 1 tsp baking powder
- 2 tsp ginger
- 1-1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ground cloves
- 1 tsp baking soda, dissolved in 1 c boiling water

### DIRECTIONS

Mix all ingredients together well.

Bake in a 9" x 13" pan at 350° for 40 minutes.

Byron's variation: Dust with powdered sugar when cool.

*Julia D. Bertrand, Elton, LA*

## GOOEY BUTTER CAKE

### INGREDIENTS

- 1 pkg yellow cake mix
- 1/2 c melted butter
- 3 eggs
- 1 box powdered sugar
- 8 oz cream cheese

### DIRECTIONS

Mix cake mix, butter, and 1 egg with fork and press into the bottom of a greased 9" x 13" pan; set aside.

Beat powdered sugar, cream cheese, and eggs for five minutes.

Pour over crust mixture.

Bake at 350° for 30 to 40 minutes.

Sprinkle additional powdered sugar on top.

*Jean Barger, Spring, TX*

## DOUBLE CHOCOLATE BUTTER CAKE

### INGREDIENTS

- 1 pkg chocolate cake mix
- 2 sticks butter, divided
- 3 eggs, divided
- 8 oz cream cheese
- 3 to 4 Tbsp cocoa powder
- 1 box powdered sugar
- 1 tsp vanilla
- 1 c chopped nuts

### DIRECTIONS

Grease a 9" x 13" pan.

Mix cake mix, 1 stick melted butter, and 1 egg with a fork. Press into the bottom of the greased pan ; set aside.

With a mixer, beat cream cheese until smooth. Add remaining 2 eggs and cocoa powder. Lower speed and add powdered sugar. Beat until well mixed.

Slowly add 1 stick melted butter and vanilla. Beat until smooth.

Stir in nuts.

Pour over crust mixture.

Bake at 350° for 30 to 40 to 50 minutes. Be careful not to overcook. The center of each piece should be a little gooey.

Cool the pan on a rack. Cut into small squares and enjoy!

Note: You can sprinkle additional powdered sugar on top before serving.

*Teresa Llewellyn, Gaithersburg, MD*

## HEAVENLY HASH CAKE

### INGREDIENTS

- 2 sticks butter or oleo
- 4 heaping Tbsp cocoa
- 2 c sugar
- 4 eggs
- 2 c pecans, chopped
- 2 Tbsp vanilla
- 1-1/2 c self rising flour

#### Icing:

- 1 bag marshmallows, cut in halves (do not use miniature)
- 1 box powdered sugar
- 4 Tbsp cocoa
- 4 Tbsp butter or oleo, melted
- 1/2 c milk

### DIRECTIONS

Melt 2 sticks of butter. Add 4 Tbsp cocoa and mix well.

Add next five ingredients in order given. Stir, do not beat ingredients together.

Pour into a greased-and-floured 9" x 13" pan.

Bake at 350° for 25 to 30 minutes. Do not remove from pan when done.

#### Icing:

Cut marshmallows and have ready before cake is done. As soon as you remove cake from oven, top with marshmallows (cut side down), cramming them as close together as possible.

Combining remaining ingredients and pour over marshmallows. Let set before cutting into squares.

## HUMMINGBIRD CAKE

### INGREDIENTS

- 3 c flour
- 2 c sugar
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 3 eggs, beaten
- 1-1/2 c salad oil
- 1-1/2 tsp vanilla
- 1 (8 oz) can crushed pineapple (do not drain)
- 2 c walnuts or pecans, chopped and divided
- 2 c chopped bananas

### Icing:

- 8 oz cream cheese
- 1 stick oleo
- 1 tsp vanilla
- 1 box powdered sugar
- Nuts for garnish

### DIRECTIONS

Combine dry ingredients in a large mixing bowl.

Add eggs and oil, stirring until dry ingredients are moistened (do not beat).

Stir in vanilla, pineapple, 1 cup nuts, and bananas.

Spoon into three greased-and-floured 9" cake pans or a Bundt pan.

Bake at 350° for 25 to 30 minutes for cake pans or for 1 hour and 15 minutes for Bundt pan.

Cool in pans 10 minutes, then remove.

Cool completely if icing.

George's variation: Also add 1 cup raisins to cake batter. George does not ice his cake.

### Icing:

Mix together cream cheese, oleo, vanilla, and powdered sugar. Spread between layers and over cake and garnish with nuts.

*Julia D. Bertrand, Elton, LA  
George Phares, Kingwood, TX*

## MASHPAIN—A SWEET, SOUTHERN CAKE

### INGREDIENTS

- 2-1/4 c flour
- 1/2 c shortening
- 1-1/2 c sugar
- 1/2 tsp salt
- 2-1/2 tsp baking powder
- 1 c milk
- 2 eggs
- 1 tsp vanilla

### DIRECTIONS

Beat shortening and sugar thoroughly; add eggs.

Alternately add flour and milk.

Add salt, baking powder, and vanilla; mix well.

Pour into a greased 13" x 9" x 2" baking pan. Bake 35 minutes at 350°.

To eat in the Bertrand tradition:  
Cube cake in small squares. Put in glass and put about 1 Tbsp sugar over. Fill glass with milk and eat with a spoon.

Note: This is also good when used for strawberry shortcake.

*Julie and MawMaw Bertrand, Elton, LA*

## OLD SOUTH CHOCOLATE CAKE

### INGREDIENTS

#### Cake:

- 3 oz unsweetened chocolate
- 1/3 c water
- 3/4 c butter, softened
- 2-1/4 c firmly packed brown sugar
- 2 eggs
- 1 tsp vanilla
- 2-1/4 c unsifted cake flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 c water

#### Whipped Cream Praline

#### Frosting:

- 1/2 c dark brown sugar
- 1/4 c Frangelico or praline liqueur
- 2 c whipping cream
- 1 tsp vanilla
- 1 c pecans, chopped and toasted
- 1/2 c sifted powdered sugar (optional)

### DIRECTIONS

#### Cake:

In the top of a double boiler, melt chocolate with 1/3 cup water. Stir constantly over low heat. When melted, set aside to cool. Cream butter and sugar in a large mixer bowl. Add eggs and vanilla; beat well. Add chocolate and blend well.

Combine flour, baking soda, and salt. Add dry ingredients a little at a time, alternating with 1 cup water. Beat until blended.

Pour batter into two greased-and-floured 8" square pans. Bake at 350° for 35 to 40 minutes or until cake tester comes out clean. Cool 10 minutes and remove from pans. When completely cool, frost with Whipped Cream Praline Frosting.

#### Frosting:

Soften the brown sugar in the microwave (1 minute on HIGH). Heat the liqueur in the microwave (30 seconds on HIGH). Combine the brown sugar and microwave and mix until smooth. Cool.

Whip cream until stiff. Add vanilla to whipped cream, then fold in brown sugar syrup; add pecans. Stir in powdered sugar, if desired, for a sweeter frosting. Frost Old South Chocolate Cake between layers and on sides and top.

*Robin Murov, Williamsburg, VA*



## PRALINE CAKE

### INGREDIENTS

- 1 c packed brown sugar
- 1/2 c sour cream
- 2 Tbsp butter or oleo
- 2 tsp cornstarch
- 1/2 tsp vanilla
- 1-1/2 c sifted flour
- 2/3 c sugar
- 1 c graham cracker crumbs
- 3 tsp baking powder
- 1/2 c butter or oleo
- 1 pt vanilla ice cream, softened
- 2 eggs beaten
- 1/2 c chopped pecans

### DIRECTIONS

Combine brown sugar, sour cream, 2 Tbsp butter, and cornstarch in a 2-qt saucepan. Cook over medium heat until thick and bubbly. Remove from heat; stir in vanilla and set aside.

Stir together flour, sugar, graham cracker crumbs, and baking powder; set aside.

Melt 1/2 cup butter in 3-qt saucepan over medium heat. Remove from heat. Stir in ice cream until well blended.

Add dry ingredients and eggs to ice cream mixture; stir until well blended.

Spread batter in a greased 13" x 9" x 2" baking pan. Spoon 1/2 cup of brown sugar mixture over batter. Bake in a 350° oven for 30 or until cake tests done.

Stir pecans into remaining brown sugar mixture and carefully spread over hot cake.

Cool in pan on rack.

Serves 16.

*Julia D. Bertrand, Elton, LA*

## PUMPKIN CAKE

### INGREDIENTS

- 1 tsp soda
- 3 c flour
- 1 tsp allspice
- 1 tsp nutmeg
- 1 tsp cinnamon
- 1 tsp baking powder
- 3 c sugar
- 1 c shortening
- 3 eggs
- 1 (No 2) can pumpkin
- 1 tsp vanilla

### DIRECTIONS

Mix soda, flour, allspice, nutmeg, cinnamon, and baking powder together.

Cream sugar and shortening, then add eggs.

Add this to dry mixture and cream well.

Add pumpkin and vanilla.

Mix and pour into a greased, floured, and lined tube pan.

Cook 1-1/2 hours at 350°.

*Carolyn Mire, Houston, TX*

## SEVEN-UP CAKE

### INGREDIENTS

- 3 sticks butter or oleo
- 3 c sugar
- 5 eggs
- 3 c flour
- 2 Tbsp lemon extract
- 3/4 c Seven-up (sprite will not work)

### DIRECTIONS

Cream together butter and sugar.

Add eggs, one at a time, and cream well after each.

Add flour, lemon extract, and Seven-up.

Beat well for at least 10 minutes on medium speed.

Bake in greased-and-floured pan (tube or Bundt) for 1-1/4 hour at 325° or until toothpick inserted in center comes out clean.

Cool in pan one hour.

Remove from pan and dust with powdered sugar.

*Sybil Roos, Houston, TX*

## SKI CAKE

### INGREDIENTS

- 1/2 c butter
- 1 c sugar, divided
- 2 c cake flour
- 3 tsp baking powder
- 1 c milk
- 1 tsp vanilla
- 2 eggs, separated

### Frosting:

- 1/2 c butter
- 1-1/2 c powdered sugar
- 2 egg yolks
- 2/3 c shaved unsweetened chocolate

### DIRECTIONS

Grease and flour 2 round cake pans.

Preheat oven to 350°.

Cream butter and 1/2 cup of the sugar.

Add remaining ingredients, except eggs.

Separate eggs, reserving yolks for frosting.

Beat egg whites and remaining sugar to stiff peaks. Fold into batter.

Pour into prepared pans. Bake 25 to 30 minutes or until cake springs back when touched lightly in center.

Cool completely.

Frosting:

Mix butter, powdered sugar, and egg yolks.

Refrigerate frosted cake.

When cool, drizzle with melted, unsweetened chocolate.

Keep refrigerated until serving time.

*Diana Hanson, Kingwood, TX*

## SOUR CREAM CAKE

### INGREDIENTS

- 1/2 c pecans
- 1 Tbsp cinnamon
- 2 Tbsp brown sugar
- 2 sticks margarine
- 2 c sugar
- 2 eggs
- 1/2 pt sour cream
- 1 tsp vanilla
- 1/4 tsp salt
- 1 tsp baking powder
- 2 c flour

### DIRECTIONS

Preheat oven to 350°.

Grease Bundt pan well.

Crush pecans; mix with cinnamon and brown sugar. Sprinkle 1/2 of this mixture over bottom of pan.

Cream margarine and sugar.

Add eggs, one at a time, then sour cream, then vanilla.

Sift together the salt, baking powder, and flour.

Mix the margarine and egg mixture with the flour mixture and pour 1/3 of the batter in the Bundt pan.

Sprinkle remaining sugar, cinnamon, and pecan mixture over dough, then add remaining batter.

Bake 1 hour.

Cool 10 to 15 minutes. Turn pan over to remove cake.

*Lorraine Bertrand, Elton, LA*

## SOUR CREAM POUND CAKE

### INGREDIENTS

- 1/2 tsp salt
- 1/4 tsp baking soda
- 3 c flour
- 6 large eggs, separated
- 3 c sugar, divided
- 1/2 lb butter
- 1/2 pt sour cream
- 1 tsp vanilla extract

### DIRECTIONS

Sift together salt, soda, and flour and set aside.

Beat egg whites, adding one cup sugar just before peak stage, then beat until peak stage and set aside.

In large bowl, cream butter and two cups sugar.

Add vanilla and egg yolks to sugar mixture.

Add flour and sour cream alternately ( if mixture gets too stiff, thin with 3 Tbsp milk).

Fold egg whites into batter using spatula (do not use mixer).

Pour into greased-and-floured tube pan.

Place in a cold oven.

Bake at 350° for one hour and 10 minutes or until cake springs to touch.

*Pam Hackmeyer, Mobile, AL*

## STRAWBERRY CLOUD CAKE

### INGREDIENTS

- 1 pkg frozen strawberries, thawed and drained
- 1 pkg white cake mix
- 4 eggs
- 3/4 c strawberry juice and water
- 1 (3 oz) pkg strawberry Jell-O
- 1/2 c salad oil
- Fluffy frosting mix, if desired

### DIRECTIONS

Drain berries; measure juice and add sufficient water to make 3/4 cup.

Combine cake mix, Jell-O, and eggs; beat with mixer on low speed for 2 minutes.

Add oil and liquid (juice and water) and beat for an additional 2 minutes. The batter will be thin. Fold in drained strawberries.

Pour into greased and floured tube pan or two round cake pans.

Place in a 350° oven and bake 35 minutes or until done; cool.

Frost with a fluffy frosting tinted pink, serve without frosting, or top with sliced strawberries and whipped cream.

Note: The flavor will mellow as it stands. You may wish to bake this the day before serving.

*Carolyn Mire, Houston, TX*

## ST. TIMOTHY'S COFFEE CAKE

### INGREDIENTS

- 1 c butter or oleo
- 2 c sugar
- 1/2 tsp vanilla
- 2 eggs
- 2 c flour (unsifted)
- 1 tsp baking powder
- 1 tsp cinnamon
- 1/4 tsp salt
- 1 c chopped nuts
- 1/2 c golden seedless raisins
- 1 c sour cream
- 1 to 2 tsp cinnamon sugar

### DIRECTIONS

Preheat oven to 350°.

Grease and flour a 12-cup Bundt pan or 10" tube pan.

In a large bowl, mix butter until soft. Add sugar gradually and continue to beat until light and fluffy. Mix in vanilla. Add eggs, one at a time, beating well after each.

Combine flour, baking powder, cinnamon, and salt. Add nuts and raisins to flour mixture and coat well.

Add dry ingredients to creamed mixture, alternately with sour cream. Blend well (the batter looks like whipped cream and honey).

Spoon into prepared pan.

Sprinkle with cinnamon sugar.

Bake one hour or until toothpick inserted into center comes out clean.

Cool in pan for one hour.

Remove and sprinkle with more cinnamon sugar, if desired.

*Julia D. Bertrand, Elton, LA*



## VIENNA PRATER CAKE

### INGREDIENTS

- 2 eggs, separated
- 1 c sugar
- 1 c flour
- 3 tsp ground chocolate
- 1 tsp baking powder
- 1/2 c hot water
- Vanilla extract

### Filling:

- 2 eggs
- 1 c milk
- 3 Tbsp sugar
- 1 c chopped nuts
- 3 Tbsp rum

### DIRECTIONS

Beat 2 egg yolks with 1 cup sugar.

Sift together flour, chocolate, and baking powder. Add to egg/sugar mixture.

Beat white of 2 eggs until stiff, then fold this into the egg/sugar/flour mixture.

Add vanilla.

Pour into two buttered 9" pans.

Bake at 400° for about 10 to 15 minutes.

### Filling:

Mix eggs, milk, and sugar together with an egg beater. Put in a saucepan on low flame; watch carefully and let thicken.

Add nuts and rum.

Cool, then put between layers of cake.

Sprinkle top of cake with powdered sugar.

*Mrs. Charles G. "GG" Friedenthal,  
Shreveport, LA*

## WILLIE MAE'S CAKE

### INGREDIENTS

- 2 c flour
- 2 c sugar
- 1/2 tsp salt
- 1 c oleo (or 1/2 c oleo and 1/2 c shortening)
- 1 c water
- 3 heaping Tbsp cocoa
- 2 eggs, beaten
- 1 tsp vanilla
- 1 tsp soda
- 1/2 c buttermilk

### Icing:

- 1 stick oleo
- 3 heaping Tbsp cocoa
- 1 box powdered sugar
- 1 tsp vanilla
- Milk
- 1 c chopped nuts

### DIRECTIONS

Combine flour, sugar, and salt in mixing bowl.

Bring oleo, water, and cocoa to a boil in a saucepan.

Add to dry mixture, then add eggs, vanilla, soda, and buttermilk.

Beat well with a whisk until mixed.

Bake in a 13" x 9" sheet pan (greased and floured) at 350° for 20 to 25 minutes. Ice as soon as you remove from the oven.

### Icing:

Cook oleo and cocoa in saucepan until mixed.

Add powdered sugar, vanilla, and enough milk to make a spread; add nuts.

Spread on warm cake.

*Willie Mae Taylor, Shreveport, TX*

*Susan Bradley, Brownwood, TX*

# *Candy*

## **APRICOT BALLS**

### **INGREDIENTS**

- 1-1/2 c dried apricots, chopped or ground (preferably in a food processor)
- 2 c flaked coconut
- 1/2 c finely chopped nuts
- 2/3 c sweetened condensed milk

### **DIRECTIONS**

Mix all ingredients thoroughly.

Roll into small balls.

Roll in powdered sugar.

Store in tightly sealed container.

*Julia D. Bertrand, Elton, LA*

## **BOURBON BALLS**

### **INGREDIENTS**

- 1 stick oleo or butter, softened
- 1 lb box powdered sugar
- 4 Tbsp bourbon
- 1 c chopped nuts
- 1 box Baker's semi-sweet chocolate squares
- 1" (or less) Gulf Wax
- Roasted pecan halves

### **DIRECTIONS**

Mix oleo or butter, sugar, bourbon, and chopped nuts together.

Roll into bite-size round balls (dust hands with extra sugar to make this easier).

Place balls on a cookie sheet, but do not let them touch.

Refrigerate overnight, then melt chocolate and Gulf Wax together until smooth (it should not drip) in a double boiler.

Keep mixture on low and use toothpicks to dip the bourbon balls into chocolate.

Top each ball with a pecan half.

This makes about 90 to 100 balls.

The balls may be shipped for holiday gifts.

## CRÈME DE MENTHE SQUARES

### INGREDIENTS

- 1-1/4 c butter or oleo, divided
- 1/2 c unsweetened cocoa powder
- 3-1/2 c powdered sugar, sifted, divided
- 1 egg, beaten
- 1 tsp vanilla
- 2 c graham cracker crumbs
- 1/3 c green crème de menthe
- 1-1/2 c semi-sweet chocolate chips

### DIRECTIONS

Bottom layer:

In saucepan, combine 1/2 cup oleo and cocoa powder. Heat and stir until blended; remove from heat. Add 1/4 cup powdered sugar, egg, and vanilla. Stir in graham cracker crumbs and mix well.

Press into the bottom of an ungreased 13" x 9" x 2" pan.

Middle layer:

Melt 1/2 cup oleo. In a small mixer bowl combine oleo and crème de menthe. At a low speed of electric mixture, beat in remaining 3 cups powdered sugar until smooth. Spread over chocolate layer. Chill one hour.

Top layer:

In a small saucepan, combine remaining 1/4 cup oleo and chocolate chips. Cook and stir over low heat until melted. Spread over mint layer. Chill one to two hours.

Cut into small squares; seal each piece in clear plastic wrap for gifts.

Store in refrigerator.

Makes 96 squares.

## DATE BALLS

### INGREDIENTS

- 8 oz chopped dates
- 1 stick butter
- 1 c sugar
- 1 c Rice Krispies
- 1 c pecans, chopped
- 1 tsp vanilla
- Coconut

### DIRECTIONS

Mix together dates, butter, and sugar in a saucepan.

Bring to a boil and boil 3 minutes.

Stir in Rice Krispies, pecans, and vanilla.

Roll mixture into balls about the size of a walnut, then roll each ball in coconut.

Store balls in an airtight container.

Note: if you use chopped, sugar-coated dates, reduce the sugar to 1/2 cup.

*Martha Cirilli, Alpharetta, GA*

## DOUBLE CHOCOLATE FUDGE

### INGREDIENTS

- 6 oz semi-sweet chocolate pieces
- 4 oz German sweet chocolate bar, broken into pieces
- 2-1/2 c mini marshmallows
- 1/2 tsp vanilla
- 2 c sugar
- 1/4 c butter
- 2/3 c evaporated milk
- 1/2 tsp salt

### DIRECTIONS

Combine chocolate pieces, German chocolate, marshmallows, and vanilla in a large mixing bowl.

Combine sugar, butter, milk, and salt in a 2-qt saucepan. Stir over low heat until the sugar is dissolved. Bring to boiling point; cook over heat to 234°, stirring occasionally.

Pour cooked mixture over ingredients in mixing bowl and stir until blended.

Pour into a buttered 8" pan.

Cool; cut into squares.

Makes 25 pieces.

Note: June has been making this recipe since 1959. It can be spread in a larger pan if thinner (and more) pieces are desired!

*June H. Winegeart, Houston, TX*

## CREAMY PEANUT BUTTER FUDGE

### INGREDIENTS

- 2 c sugar
- 1/4 tsp salt
- 2 Tbsp corn syrup
- 2/3 c milk
- 1 tsp vanilla
- 1/2 c peanut butter  
(crunchy or smooth)

### DIRECTIONS

Mix sugar, salt, syrup, and milk in pan.

Bring to a boil slowly.

Cook until a small amount forms a soft ball in cold water (260° on a candy thermometer).

Remove from heat; add peanut butter and vanilla; do not stir.

Cool to lukewarm.

Beat just until creamy, until fudge loses gloss and begins to hold shape.

Pour into greased pan and cool.

Cut into squares.

*Jacqui Moore, Roanoke, LA*



## PEANUT BUTTER BALLS

### INGREDIENTS

- 1 lb crunchy peanut butter
- 2 sticks oleo
- 1-1/2 lb powdered sugar
- 1-1/2 tsp vanilla
- 6 oz semi-sweet chocolate chips
- 11.5 oz milk chocolate chips
- 1/2 German chocolate bar
- A little over 1/3 bar Gulf wax paraffin, grated

### DIRECTIONS

Mix peanut butter, oleo, sugar, and vanilla well (I use an electric mixer).

Roll into balls the size of walnuts.

Chill, then dip in chocolate mixture (use a toothpick to hold ball).

Chocolate mixture:

Melt chocolates and Gulf Wax in a double boiler.

Makes 100 balls.

*Ginger Bertrand, Kingwood, TX*

## PEANUT BUTTER CUPS

### INGREDIENTS

- 36 Reese's milk chocolate peanut butter cups
- 1 (15 oz) roll refrigerated peanut butter cookie dough

### DIRECTIONS

Follow slicing instructions on cookie dough wrapper and quarter each slice.

Place each piece in a greased, miniature muffin cup.

Place in a preheated 350° oven for 8 to 10 minutes or until cookie puffs and is barely done.

Remove from oven and immediately put a peanut butter cup into the cookie; press down gently. The cookie will deflate and form a shell around the peanut butter cup and the chocolate will melt.

Let pan cool, then refrigerate until the shine leaves the chocolate.

Remove from refrigerator and gently lift cookie from muffin cup with the tip of a knife.

*Martha Miller, West Monroe, LA*

## RUM BALLS

### INGREDIENTS

- 2 Tbsp cocoa
- 1 c powdered sugar
- 1/2 to 1 c rum, brandy,  
or bourbon
- 2 Tbsp corn syrup
- 2 c vanilla wafer crumbs
- 1 c chopped nuts

### DIRECTIONS

Sift together cocoa and powdered sugar, then add liquor and corn syrup.

Mix together wafer crumbs and nuts.

Add cocoa to wafer mixture and combine well.

Roll mixture into small bite-sized balls.

Roll each ball in granulated sugar.

Store balls in an airtight container.

Note: For the holidays, you may want to roll balls in colored (red or green) sugar.

*Byron Bertrand, Kingwood, TX*

## BAKED TRUFFLE TREASURES

### INGREDIENTS

- 1/4 c melted butter
- 1 c sugar
- 2 eggs, beaten
- 3 Tbsp cherry brandy, Amaretto, or 1/2 tsp almond extract
- 2 Tbsp honey
- 1 tsp vanilla
- 2 c Almond Delight cereal, crushed to 1 c
- 1/2 c cocoa
- 1/2 c flaked coconut
- 1/2 c powdered sugar

### DIRECTIONS

Preheat oven to 350°.

Beat together butter and sugar.

Add eggs, brandy, honey, and vanilla. Stir until well combined.

Stir in cereal, cocoa, and coconut.

Pour into an ungreased 2-qt casserole.

Bake 30 minutes.

Remove from oven and stir immediately until well blended.

Let cool to room temperature.

Shape mixture into 1-1/2" balls.

Roll each ball into powdered sugar.

Store in an airtight container.

Makes 30 pieces.

*Harriet Cook, Shreveport, LA*

# *Cookies*

## **ALMOND CHOCOLATE BROWNIES**

### **INGREDIENTS**

- 1/2 c Ghiradelli ground chocolate
- 1 c sifted flour
- 1 tsp baking powder
- 1/2 tsp salt
- 2 eggs
- 1 c sugar
- 1/2 tsp almond flavoring
- 1/3 c melted butter or oleo
- 1/2 c chopped nuts, if desired

### **DIRECTIONS**

Sift together chocolate, flour, baking powder, and salt.

Beat together eggs, sugar, and almond flavoring.

Add butter or oleo to egg mixture.

Add flour mixture to egg mixture and mix well.

Add nuts.

Turn into a greased 8" square baking pan.

Bake at 350° about 30 minutes (or until toothpick inserted in center comes out clean).

Cool and cut into squares.

Dust with powdered sugar, if desired.

*Ginger Bertrand, Kingwood, TX*

## BETSY, GEORGE, AND ANN'S CARAMEL BROWNIE BARS

### INGREDIENTS

- 14 oz bag caramels
- 2/3 c evaporated milk
- German chocolate cake mix
- 1-1/2 c semi-sweet chocolate chips
- 3/4 c melted margarine
- 1-1/2 c pecans, chopped
- 1 tsp vanilla

### DIRECTIONS

Melt caramels with 1/3 cup milk in microwave or in double boiler. Set aside to cool and stir occasionally.

Mix together 1/3 cup milk, cake mix, margarine, 1 cup nuts, and vanilla.

Put 1/2 of batter into a greased 9" x 13" cake pan. Bake at 350° for 6 minutes. Remove from oven.

Sprinkle 1 cup of chocolate chips over cake, then drizzle caramel over chips. Crumble remaining cake mix, then add 1/2 cup chips and 1/2 cup nuts.

Bake at 350° for 15 to 18 minutes.

Cool for 30 minutes. Cut into small squares. (Makes about 3 dozen 1" squares).

Note: This recipe must be great! Three people submitted it for our original cookbook. We've taken the best parts of each recipe and devised our own!

*Betsy Garlinger, Houston, TX  
George Phares, Kingwood, TX  
Ann H. Winegeart, Shreveport, LA*

## MOCHA BROWNIES

### INGREDIENTS

- 1 box Brownie mix
- 3 heaping Tbsp International Delight Cappuccino mix
- 1 tsp cinnamon
- 1/2 tsp almond extract
- 1/2 tsp nutmeg

### DIRECTIONS

Prepare brownies according to directions on box.

Mix in cappuccino mix, cinnamon, almond extract and nutmeg for an added surprise.

Bake as directed on the brownie mix.

*Rebecca Bertrand, College Station, TX*

## CHOCOLATE MINT COOKIES

### INGREDIENTS

- 3/4 c butter or margarine
- 1-1/2 c dark brown sugar
- 2 Tbsp water
- 12 oz semi-sweet chocolate chips
- 2 large eggs
- 2-1/2 c flour
- 1-1/4 tsp baking soda
- 2 lg pkgs Andes chocolate mints, unwrapped and cut in half

### DIRECTIONS

Heat butter, sugar, and water in a heavy pan on low heat until melted. Add chips and stir until they are partially melted. Remove from heat and stir until melted.

Transfer to a bowl and beat in eggs one at a time. Add dry ingredients and beat until blended. Refrigerate dough for at least one hour.

Roll 1 tsp dough in your palm; place 2" apart on a foil-lined or parchment-lined cookie sheet. Bake at 350° for 12 minutes or until top of cookies begin to crack.

Remove from oven. As soon as you remove them, place a mint on top of each cookie. When the mint becomes soft, swirl with a smooth knife.

Cool completely. The chocolate will become firm again.

*Martha Cirilli, Alpharetta, GA*



## COCONUT COOKIES

### INGREDIENTS

- 1 can sweetened condensed milk
- 1 large pkg Angel Flake coconut
- 1 tsp almond extract
- Candied red and green cherries, halved

### DIRECTIONS

Mix together milk, coconut, and almond extract.

Line a cookie sheet with foil and grease foil.

Drop coconut mixture onto cookie sheet and top with a candied cherry.

Bake at 275° until edges are golden brown.

Note: If the cookie separates, pinch it back together.

*Sybil Roos, Houston, TX*  
*Betsy Garlinger, Houston, TX*

## EASY CREAM CHEESE COOKIES

### INGREDIENTS

- 1/4 c butter, softened
- 8 oz cream cheese, softened
- 2 Tbsp water
- 1 egg
- 1 tsp vanilla
- 1 pkg Betty Crocker white cake mix
- Colored sugars

### DIRECTIONS

Blend the first five ingredients, then add cake mix.

Drop by teaspoon into colored sugar. Use one spoon to work with cookie batter and keep second spoon ready to sprinkle sugar. Roll cookie to cover whole cookie with the sugar.

Place on greased cookie sheet.

This make a pretty Christmas cookie when you use red and green sugars.

Bake at 350° for 8 to 12 minutes. Watch carefully, as cookies burn easily.

*Jean Barger, Spring, TX*

## FORGOTTEN MERINGUE COOKIES

### INGREDIENTS

- 2 egg whites
- Pinch salt
- 2/3 c sugar
- 1/2 tsp vanilla
- 1 c chocolate chips
- 1 c chopped nuts

### DIRECTIONS

Preheat oven to 350°.

Beat egg whites and salt until egg whites are stiff.

Fold in the sugar and vanilla.

Fold in the chocolate chips and nuts.

Drop the batter by teaspoonfuls onto foil-covered cookie sheets.

Place in oven and immediately turn the oven off.

Leave the cookies in the oven overnight.

Store in a tightly sealed container.

*Ginger Bertrand, Kingwood, TX*

## LEMON BARS

### INGREDIENTS

- 1/2 c butter or oleo, softened
- 1 c and 2 Tbsp flour, divided
- 1/4 c powdered sugar
- 1 c granulated sugar
- 1/2 tsp baking powder
- 2 eggs, beaten
- 2 Tbsp lemon juice

### DIRECTIONS

Mix butter, one cup flour, and powdered sugar together. Pat into the bottom of an 8" square pan. Bake at 350° for 15 minutes.

Sift together granulated sugar, remaining flour, and baking powder. Add eggs and lemon juice.

Spread over cooked crust mixture. Bake at 350° for 25 minutes longer.

Icing:

Mix together sifted powdered sugar and enough lemon juice to make a spread. Frost with powdered sugar and lemon juice icing after removing from oven.

Cool and cut into small squares.

*Sybil Roos, Houston, TX*

## LEMON WHIPPERSNAPS

### INGREDIENTS

- 1 pkg lemon cake mix
- 2 c Cool Whip
- 1 egg
- 1/2 c sifted powdered sugar

### DIRECTIONS

Grease cookie sheets.

Combine cake mix, Cool Whip, and egg in a large bowl. Stir until well mixed. Drop by teaspoons into powdered sugar. Roll to coat.

Place 1-1/2" apart on cookie sheet.

Bake at 350° for 10 to 15 minutes.

Makes about 4 dozen cookies.

Rebecca's note: Any flavor cake mix will work in Whippersnaps!

*Kara Bertrand, Pineville, LA*

## NO BAKE MACAROONS

### INGREDIENTS

- 2 c sugar
- 1/2 c margarine
- 1/2 c milk
- 3 c quick cooking oatmeal (uncooked)
- 1 c coconut or 3 Tbsp peanut butter
- 6 Tbsp cocoa
- 1 tsp vanilla

### DIRECTIONS

Bring sugar, margarine, and milk to a rolling boil. Boil for one minute, no longer.

In a large bowl, mix the remaining ingredients.

Pour boiling mixture into dry mixture.

Mix well.

Drop by teaspoonfuls onto wax paper or a cookie sheet.

Note: This recipe was a hit during Uncle Steve's and Aunt Jane's mission in Cameroon, West Africa!

*The Brewsters, Camarillo, CA*

## MAGIC COOKIES

### INGREDIENTS

- 1/2 c butter or oleo, melted
- 1-1/2 c graham cracker crumbs
- 1 can sweetened condensed milk
- 6 oz semi-sweet chocolate chips
- 3-1/2 oz flaked coconut
- 1 c chopped nuts

### DIRECTIONS

In a 9" x 13" pan, mix together oleo and crumbs to form a crust.

Pour milk evenly over crust.

Top with chocolate chips, coconut, and nuts (used this exact order) and press down gently.

Bake at 350° for 25 minutes or until golden brown; cool.

Cut into squares.

## SAND TARTS

### INGREDIENTS

- 1 c butter
- 4 Tbsp sugar
- 2 c finely chopped nuts
- 2 c flour
- 2 tsp vanilla
- Powdered sugar

### DIRECTIONS

Cream butter and sugar.

Add vanilla, flour, and chopped pecans.

Roll into balls or form crescents.

Bake on ungreased cookie sheets at 300° for 35 to 45 minutes.

Remove immediately from pan and roll in powdered sugar; cool.

Roll again in powdered sugar.

*Carolyn Mire, Houston, TX*



## SNICKERDOODLES

### INGREDIENTS

- 1/2 c shortening
- 3/4 c sugar
- 1 egg
- 1 c + 6 Tbsp flour
- 1 tsp cream of tartar
- 1/2 tsp soda
- 1/2 tsp salt
- Cinnamon sugar

### DIRECTIONS

Cream together shortening, sugar, and egg.

Sift together flour, cream of tartar, soda, and salt.

Mix all ingredients together well, except cinnamon sugar.

Roll dough into walnut-size balls.

Roll each ball into a mixture of cinnamon sugar (equal parts).

Place balls 2" apart on an ungreased cookie sheet.

Bake at 400° for 8 to 10 minutes.

*Ginger Bertrand, Kingwood, TX*

## SUSAN'S NEIMAN-MARCUS COOKIES

### INGREDIENTS

- 2 c butter
- 2 c sugar
- 2 c brown sugar
- 4 eggs
- 2 tsp vanilla
- 4 c flour
- 5 c blended oatmeal  
(measure and blend in a  
blender or food  
processor to a fine  
powder)
- 1 tsp salt
- 2 tsp baking powder
- 2 tsp baking soda
- 24 oz chocolate chips
- 8 oz grated Hershey's  
bar
- 3 c chopped nuts

### DIRECTIONS

Cream together butter and sugars. Add eggs and vanilla. Mix with flour, blended oatmeal, salt, baking powder, and soda.

Add chocolate chips, Hershey's bar, and nuts.

Roll dough into balls and place them on a cookie sheet.

Bake cookies at 350° for 6 minutes.

Makes 112 large cookies or 200 small cookies.

Note: This recipe may be halved.

*Susan Burns Smith, Vernon Hills, IL*

## TEA COOKIES

### INGREDIENTS

- 2 c sugar
- 1 c butter or oleo
- 1 scant tsp baking soda
- Pinch salt
- 4 c flour
- 2 eggs
- 1 tsp vanilla

### DIRECTIONS

Cream together sugar and butter.

Sift dry ingredients together.

Add dry ingredients alternately with beaten eggs to sugar mixture.

Stir in vanilla.

Roll dough out on board very thin and cut with cookie cutters; or make a long roll, chill, and slice very thin.

Bake at 350° until lightly brown, approximately 10 to 15 minutes.

These freeze well in an airtight container.

## *Pies*

### **EASY BLUEBERRY COBBLER**

#### **INGREDIENTS**

- 3 c blueberries
- 1 Tbsp lemon juice
- 1 c flour
- 1 c sugar
- 1/2 tsp salt
- 1 beaten egg
- 1/2 tsp vanilla
- 6 Tbsp melted oleo

#### **DIRECTIONS**

Put berries on the bottom of a 10" x 6" x 1-1/2" baking dish.

Sprinkle with lemon juice.

Sift together dry ingredients, then add egg and vanilla. Mix together with fork until crumbly.

Sprinkle over berries.

Drizzle melted oleo over top.

Bake at 375° for 35 to 40 minutes.

Keeps well in refrigerator or freezer.

*Charmaine Rice, Kingwood TX*

## DUMP COBBLER

### INGREDIENTS

- 3 c fruit (fresh; frozen; canned, drained; or pie filling)
- 1 box yellow cake mix
- 1 stick oleo or butter, softened
- 1/4 c oatmeal
- 1/4 c brown or granulated sugar

### DIRECTIONS

Grease large glass baking dish.

Place fruit on bottom of dish.

Combine cake mix and butter until crumbly.

Sprinkle over fruit.

Top with oatmeal and sugar.

Bake in a 350° oven for 35 to 45 minutes, or until golden brown and bubbly. Allow to cool 5 to 10 minutes before serving.

\*Great with Blue Bell vanilla ice cream, Cool Whip, or whipped cream!

*Rebecca Bertrand, College Station, TX*

## MEXICAN FLAN

### INGREDIENTS

#### Caramel:

- 1-1/2 c sugar

#### Custard:

- 12 oz evaporated milk
- 14 oz sweetened condensed milk
- 3/4 c whole milk
- 3 large eggs
- 3 egg yolks
- 2 tsp vanilla
- 1 c Nestle's Media Crema or heavy whipping cream
- Boiling water

### DIRECTIONS

#### Caramel:

Pour the sugar into a small, heavy saucepan.

Cook it over medium-low heat until the sugar starts to liquefy and forms clumps. Stir it slowly. Once the sugar is liquid and a light-brown color, it is ready.

Be careful not to burn yourself. Pour the caramel into a 9" glass pie plate. Quickly rotate the plate so that the caramel moves halfway up the sides.↗

### DIRECTIONS, CONTINUED

Note: If the caramel hardens before you finish rotating the plate, put the plate in the microwave for 20 to 30 seconds on high and rotate the plate again.

Place the pie dish in a shallow roasting pan.

#### Custard:

Preheat the oven to 350°.

Combine the evaporated, sweetened condensed, and whole milks in a blender. Add the eggs, egg yolks, and vanilla. Blend on low speed for a few seconds until everything is blended. Add the Media Crema and blend a few seconds more until smooth.

Put the roasting pan and the pie plate in the oven. Pour the custard into the pie plate.

Carefully pour enough boiling water into the roasting pan to come halfway up to the outside of the pie plate.

Bake the flan for about 35 to 45 minutes until it is set.

Remove from the oven and cool to room temperature in the water bath. Then, loosen the sides with a dull knife and invert onto a serving plate. Refrigerate at least 2 hours before serving.

*Ginger Bertrand, Kingwood, TX*

## FRENCH SILK PIE

### INGREDIENTS

- 1/2 c butter
- 3/4 c sugar
- 2 (2 oz) sq unsweetened chocolate, melted and cooled
- 1 tsp vanilla
- 2 eggs
- 1 baked pastry shell or graham cracker crust

### DIRECTIONS

In mixer bowl, cream butter; gradually add sugar, creaming until light.

Blend in chocolate and vanilla.

Add eggs, one at a time, beating 3 minutes after each addition, on medium speed of electric mixer.

Turn into pastry shell.

Chill overnight.

Garnish with whipped cream.

Note: This is what a KitchenAid mixer was made to do!

*Rebecca Bertrand, College Station, TX*

## BROWNIE TART

### INGREDIENTS

- 3/4 stick unsalted butter
- 3-1/4 c (20 oz) semi-sweet chocolate chips
- 3 extra large eggs
- 1 c sugar
- 1 Tbsp instant coffee granules
- 1/2 tsp vanilla extract
- 1/2 c flour
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1 c chopped walnuts
- 2 to 3 Tbsp heavy cream

### DIRECTIONS

Grease and flour a 9-inch pie pan.

Preheat the oven to 350°.

Melt the butter in a bowl set over simmering water. Add 2 cups of the chocolate chips; remove from the heat and stir until the chocolate melts. Set aside to cool completely.

In an electric mixer with the paddle attachment, beat the eggs, sugar, coffee, and vanilla on medium-high speed until light and fluffy, about 3 minutes. Stir in the cooled chocolate.

In a medium bowl, combine the flour, baking powder, salt, 1 cup of the chocolate chips, and the walnuts. Fold the flour mixture into the batter until just combined.

Pour into the pan and bake for 35 to 40 minutes, until the center is puffed (the top may crack). The inside will still be very soft.

Cool to room temperature before removing the sides of the tart pan.

Melt the remaining 1/4 cup of chocolate chips with the heavy cream and drizzle on the tart.

*Ina Garten, The Food Network  
Rebecca Bertrand, College Station, TX*



## BUNNY'S "HEAVENLY FATHER" DESSERT

### INGREDIENTS

- 2 c crushed Ritz crackers
- 6 Tbsp margarine, melted
- 2 tsp sugar
- 2 pkg instant vanilla pudding
- 2 c milk
- 1 qt vanilla ice cream
- 1/2 pt whipping cream or Cool Whip
- Fresh Strawberries or 2 Heath bars

### DIRECTIONS

Mix the first 3 Ingredients and pat into a 9" x 12" glass dish.

With beaters, beat pudding and milk until thick. Slowly beat in 1-qt ice cream.

Pour over crumbs and refrigerate until set.

Spread with 1/2 pint whipping cream whipped (may use Cool Whip).

Top with sliced fresh strawberries or crumble 2 Heath bars and sprinkle over top.

P.S. This was nicknamed Heavenly Father Dessert by a dear aunt. Upon tasting it, she exclaimed, "Heavenly Father, this is sinfully delicious."

*Bunny Hosler, Kendallville, IN*

## CHOCOLATE CHESS PIE

### INGREDIENTS

- 2 c white sugar
- 1 stick margarine
- 1/2 c cocoa
- Pinch of salt
- 4 eggs
- 2 Tbsp flour
- 2 tsp vanilla
- 3/4 c milk
- Few chopped walnuts
- 1 (9") pie shell (unbaked)

### DIRECTIONS

Melt margarine; add rest of ingredients, except pie shell.

Mix well.

Pour into unbaked 9" pie shell. Sprinkle nuts on top.

Bake at 350° for 1 hour.

Note: Put strips of foil on rim of crust to prevent over browning.

*Carolyn Sweeney, Kingwood, TX*

## FRUIT PIZZA

### INGREDIENTS

- 1 c margarine
- 1/2 c sugar
- 1-1/2 c flour
- 3/4 c chopped pecans
- 8 oz cream cheese, softened
- 1/2 c sugar
- 2 or 3 fruits (pineapple, mandarin oranges, peaches, bananas, kiwi, or strawberries)
- 1 c apricot, peach, plum or currant jam or jelly
- 6 Tbsp water

### DIRECTIONS

Mix together margarine, 1/2 cup sugar, flour and pecans. Pat into greased pizza pan.

Bake at 350° for 18 to 20 minutes.

When cool, beat cream cheese with 1/2 cup sugar and spread over crust.

Select 2 or 3 fruits and arrange on top.

Thin jam or jelly with water and drizzle over fruit.

*Jacqui Moore, Roanoke, LA*

## GRASSHOPPER PIE

### INGREDIENTS

- 20 Oreo cookies, crushed (do not remove filling)
- 2 Tbsp butter, melted
- 24 large marshmallows
- 1/2 c milk
- 1/4 c green crème de menthe
- 2 Tbsp white crème de cacao
- 1 c whipping cream

### DIRECTIONS

Reserve a small amount of cookie crumbs to sprinkle on top of finished pie.

Mix crushed cookies with butter. Press into a 9" metal pie pan to form crust.

Melt marshmallows with milk in top of a double boiler (or microwave 2-1/2 minutes on HIGH). Cool marshmallow mixture and add liqueurs.

Whip cream and fold into cooled marshmallow mixture.

Pour into prepared pie crust and sprinkle with reserve crumbs.

Freeze until just before serving.

Note: Do not use a glass pie dish, as it will be very hard to remove the pie from the dish.

*Ginger Bertrand, Kingwood, TX*

## LEMON MERINGUE PIE

### INGREDIENTS

- 1 baked pastry shell  
(see pie pastry recipe in  
this cookbook)
- 1-1/2 c sugar, divided
- 7 Tbsp cornstarch
- 1/4 tsp salt
- 2 c water
- 3 eggs, separated
- 2 Tbsp butter or oleo
- 2 tsp grated lemon rind
- 7 Tbsp lemon juice  
(about 2 lemons)

### DIRECTIONS

Reserve 6 Tbsp of the sugar for the meringue.

Combine remaining sugar, cornstarch, and salt in the top of a double boiler. Stir in water. Cook until thickened, stirring constantly. Cover and cook five minutes longer.

Stir a little of the hot mixture into slightly beaten egg yolks; add to remaining hot mixture.

Cook over simmering water for about three minutes, stirring constantly.

Add butter; cool.

Add lemon rind and juice.

When mixture is slightly cool, turn into baked pastry shell and cover with meringue (see Meringue Pie Topping recipe in this cookbook).

*Ginger Bertrand, Kingwood, TX*

## MERINGUE PIE TOPPING

### INGREDIENTS

- 3 egg whites
- 6 Tbsp sugar
- 1/8 tsp salt

### DIRECTIONS

Beat the egg whites with a dash of salt until stiff, but not dry.

Gradually beat in 6 Tbsp sugar, sprinkling a little at a time over the surface of the egg whites.

Continue beating until smooth and glossy.

Spread over pie, sealing edges with crust.

Bake at 325° for 15 minutes.

## MIRACLE PIE

### INGREDIENTS

- 1 stick oleo
- 2 c milk
- 2 tsp vanilla
- 1 c sugar
- 4 eggs
- 1/2 c flour
- 1/4 tsp salt

### DIRECTIONS

Place all ingredients in blender (do not use an electric mixer) and blend on low speed for three minutes.

Pour into greased and floured 9" pie pan. Let stand five minutes.

Bake in preheated oven at 350° for 40 to 50 minutes or until set.

Note: This pie makes its own crust.

Serve warm or chilled.

*Ginger Bertrand, Kingwood, TX*

## MOCHA MOUSSE

### INGREDIENTS

- 1 lb marshmallows
- 1/2 c strong, hot coffee
- 1-1/2 pt whipping cream
- 2 pkg ladyfingers
- Slivered, toasted almonds

### DIRECTIONS

Melt marshmallows with coffee in double boiler (or microwave on HIGH 2-1/2 to 3 minutes).

Cool mixture and fold into 1 pint prepared whipped cream.

Pour into a springform pan lined with ladyfingers.

Top with 1/2 pint whipped cream.

Chill and top with almonds before serving.



## LOUISIANA MUD PIE

### INGREDIENTS

- 1 c flour
- 1 c chopped pecans
- 1 stick oleo
- 3 oz cream cheese
- 1 c powdered sugar, sifted
- 8 oz cream cheese
- 2 c Cool Whip
- 2 small boxes instant chocolate pudding mix
- 3 c milk
- 1 tsp vanilla

### DIRECTIONS

Mix flour, pecans, and oleo together well and press into a 9" x 13" x 2" pan.

Bake at 325° for 25 minutes.

Cool completely.

Cream together softened cream cheese and powdered sugar.

Fold in 1 cup Cool Whip.

Spread over crust mixture.

Mix pudding, milk, and vanilla together and spread on cheese layer.

Top with more Cool Whip and swirl with the chocolate layer.

Note: If desired, add chopped pecans to pudding mixture.

*Julia D. Bertrand, Elton, LA*

## PEACH COBBLER

### INGREDIENTS

- 1 large can peaches
- 3/4 c sugar
- 1 stick butter, melted
- 1 c flour
- 1-1/2 tsp baking powder
- 3/4 c sugar
- 1 c milk

### DIRECTIONS

Mix together peaches and 3/4 cup sugar and bring to a boil (or microwave 6 to 8 minutes).

Place melted butter in oblong baking dish.

Sift together flour, baking powder, and remaining sugar.

Add milk to flour mixture and stir well.

Pour over oleo.

Spoon fruit evenly over flour mixture.

Bake at 350° for 40 minutes.

## TEXAS PECAN PIE

### INGREDIENTS

- 1-1/2 c firmly packed brown sugar
- 1/2 c sugar
- 1/4 c water
- 2 Tbsp flour
- 1/2 tsp salt
- 2 eggs, beaten
- 1/2 c evaporated milk
- 1-1/2 c pecan halves
- 1/4 tsp vanilla
- Pastry shell for 9" deep-dish pie

### DIRECTIONS

Mix first five ingredients well.

Add eggs and milk and blend well.

Stir in pecans and vanilla.

Pour into a pastry shell (see Pastry Shell recipe in this cookbook).

Bake at 400° for 10 minutes, then at 350° for 35 to 40 minutes until brown and set.

Cool before cutting.

## **PASTRY SHELL**

### **INGREDIENTS**

- 1-1/2 c flour
- 1/2 tsp salt
- 2/3 c Crisco shortening
- 3 Tbsp water

### **DIRECTIONS**

Stir flour and salt together. Cut in shortening with pastry blender until mixture is the consistency of coarse meal.

Add water; stir gently with fork.

Gather pastry into a ball and place in pie pan.

With fingertips, spread pastry along bottom and sides of pan shaping a high fluted edge. (Do not prick or bake if using for pecan pie).

## PEACHES 'N CREAM

### INGREDIENTS

- 8 peaches, peeled and sliced
- Dash of salt to taste
- Lemon juice to taste
- 3/4 c sugar
- 1/4 c flour
- 1 c heavy cream
- 1/4 tsp salt
- Unbaked 9" pastry shell
- 2 Tbsp butter
- 2 tsp cinnamon

### DIRECTIONS

Slice the peaches; sprinkle with dash of salt and a little lemon juice.

Place in unbaked pie shell.

Mix together sugar, flour, cream, and salt. Pour over peaches.

Dot with butter and sprinkle with cinnamon.

Bake at 425° for 15 minutes, then lower the oven temperature to 300° and bake for 40 to 45 minutes.

*Margot Baida, Kingwood, TX*

## PUMPKIN CHIFFON PIE

### INGREDIENTS

- 3 egg yolks
- 1/2 c sugar
- 1-1/4 canned or cooked pumpkin
- 1/2 c milk
- 1/2 tsp salt
- 1/2 tsp ginger
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1 Tbsp (1 pkg) unflavored gelatin
- 1/4 c cold water
- 3 stiffly beaten egg whites
- 1/2 c sugar
- Baked pastry shell for 9" pie

### DIRECTIONS

Beat egg yolks and 1/2 cup sugar until thick. Add pumpkin, milk, salt and spices. Cook preceding in double boiler until thick. Add gelatin, softened in cold water; stir until gelatin dissolves. Add egg whites beaten with remaining 1/2 cup sugar. Pour into cool, baked pie shell and chill. Top with sweetened, whipped cream and garnish with cinnamon sticks.

*Sybil Roos, Houston, TX*

## PUMPKIN DESSERT

### INGREDIENTS

- 4 eggs
- 2 (16 oz) cans pumpkin
- 1-1/2 c sugar
- 1 tsp salt
- 1 tsp ginger
- 2 tsp cinnamon
- 3 c evaporated milk
- 1 pkg yellow cake mix
- 1/2 c margarine
- 1 c chopped walnuts
- Cool Whip to garnish

### DIRECTIONS

Beat eggs.

Add pumpkin, sugar, salt, cinnamon, and milk.

Pour into greased 13" x 8" x 2" Pyrex pan.

Sprinkle cake mix over top of pumpkin mixture.

Drizzle melted margarine over top of dry cake mix.

Bake at 350° for one hour.

Remove and sprinkle walnuts over top.

Freezes well.

Makes one 13" x 9" x 2" or two 10" pies.

Serves 24 or more.

*Apolla Aune-Beasley, Friendswood, TX*

## Miscellaneous

### BREAD PUDDING WITH PRALINE SAUCE

#### INGREDIENTS

##### Bread Pudding:

- 1 qt milk
- 4 large eggs, beaten
- 2 c sugar
- 1 Tbsp vanilla extract
- 1-1/4 tsp cinnamon
- 1-1/4 tsp nutmeg
- 1/4 c rum or bourbon
- 1/2 c raisins (optional)
- 4 Tbsp butter or margarine, melted
- 1 loaf stale French bread, cubed

##### Praline Sauce:

- 1/4 c butter or margarine
- 1-1/4 c firmly packed, dark brown sugar
- 3/4 c light corn syrup
- 3 Tbsp flour
- 1-1/2 c chopped pecans
- 4 to 5 Tbsp evaporated milk

#### DIRECTIONS

##### Bread Pudding:

Preheat oven to 350°.

With an electric mixer, mix all of the Bread Pudding ingredients except the cubed French bread.

Add the cubed French bread to the other Bread Pudding ingredients.

Pour into a buttered 2-qt casserole.

Bake for 1 hour.

##### Praline Sauce:

Melt the butter in a heavy saucepan.

Add the brown sugar, corn syrup, and flour and stir until smooth. Bring the mixture to a boil, then reduce the heat and allow it to simmer about 5 minutes, stirring constantly.

Remove the sauce from the heat and cool 5 minutes. Gradually stir in the chopped pecans and evaporated milk.

Cool completely. This may be reheated in the microwave if it becomes too firm.

*Julie Bertrand, Elton, LA*



## CHOCOLATE MOUSSE

### INGREDIENTS

- 12 oz semi-sweet chocolate chips
- 4 Tbsp Kahlua
- 2 Tbsp orange juice
- 4 egg yolks
- 3 eggs
- 2 tsp vanilla
- 1/2 c sugar
- 2 c heavy whipping cream

### DIRECTIONS

Melt the chocolate chips, Kahlua, and orange juice together in a bowl in the microwave on HIGH for 30 to 45 seconds, or until completely melted; set aside.

In a blender, mix eggs, egg yolks, vanilla, and sugar on MEDIUM for 2 minutes.

Add whipping cream and mix 30 seconds.

Add the melted chocolate mixture and mix until smooth.

Pour into dessert glass and chill 6 to 8 hours.

Top with Cool Whip or serve plain.

Makes about 6 to 8 (1/2 cup) servings.

*Christine Sweeney, Kalamazoo, MI*

## FRENCH VANILLA ICE CREAM

### INGREDIENTS

#### 3 Quarts:

- 1-1/2 c sugar
- 4 Tbsp flour
- 1/3 tsp salt
- 4 c milk
- 4 eggs, beaten
- 4 c whipping cream
- 3 Tbsp real vanilla

#### 4 Quarts:

- 2-1/4 c sugar
- 6 Tbsp flour
- 1/2 tsp salt
- 6 c milk
- 6 eggs, beaten
- 6 c whipping cream
- 4-1/2 tsp real vanilla

### DIRECTIONS

Combine sugar, flour, and salt. Gradually stir in milk. Cook and stir over low heat until thick.

Add small amount of hot mixture to eggs and mix well.

Return egg mixture to hot mixture.

Cook and stir one minute.

Chill. I usually chill this overnight.

Add cream and vanilla.

Freeze in ice cream freezer.

*Ginger Bertrand, Kingwood, TX*

## MACAROON PUDDING

### INGREDIENTS

- 6 eggs, separated
- 1 c sugar
- 1 envelope Knox gelatin, dissolved
- 1/2 c sherry
- 1 pt milk
- 1-1/2 dozen macaroons
- Small bottle maraschino cherries
- 1 c chopped pecans

### DIRECTIONS

Beat egg yolks lightly.

Add sugar, gelatin, and milk.

Put on stove to thicken.

Let cool slightly, then add macaroons, cherries, and pecans; mix well.

Add beaten egg whites.

Pour into dessert glasses or large bowl.

Chill overnight.

*Harriet Cook, Shreveport, LA*

## STRAWBERRY SCRUNCH

### INGREDIENTS

- 2-1/2 c crushed Rice Chex cereal
- 1/2 c brown sugar
- 1 c coconut
- 1/2 c slivered almonds
- 1/4 c margarine, melted
- 1/2 gallon strawberry ice cream

### DIRECTIONS

Mix cereal, sugar, coconut, almonds, and margarine in a small bowl.

Sprinkle half of the cereal mixture into a 9" x 9" greased pan.

Soften ice cream to spreading consistency and spread over crumb mixture.

Sprinkle remaining crumb mixture over ice cream and freeze.

Cut into squares and serve.

*Karen Vowell, Billings, MT*