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2021

### **Favorite Recipes - Shining Lights Class**

Shining Lights Class

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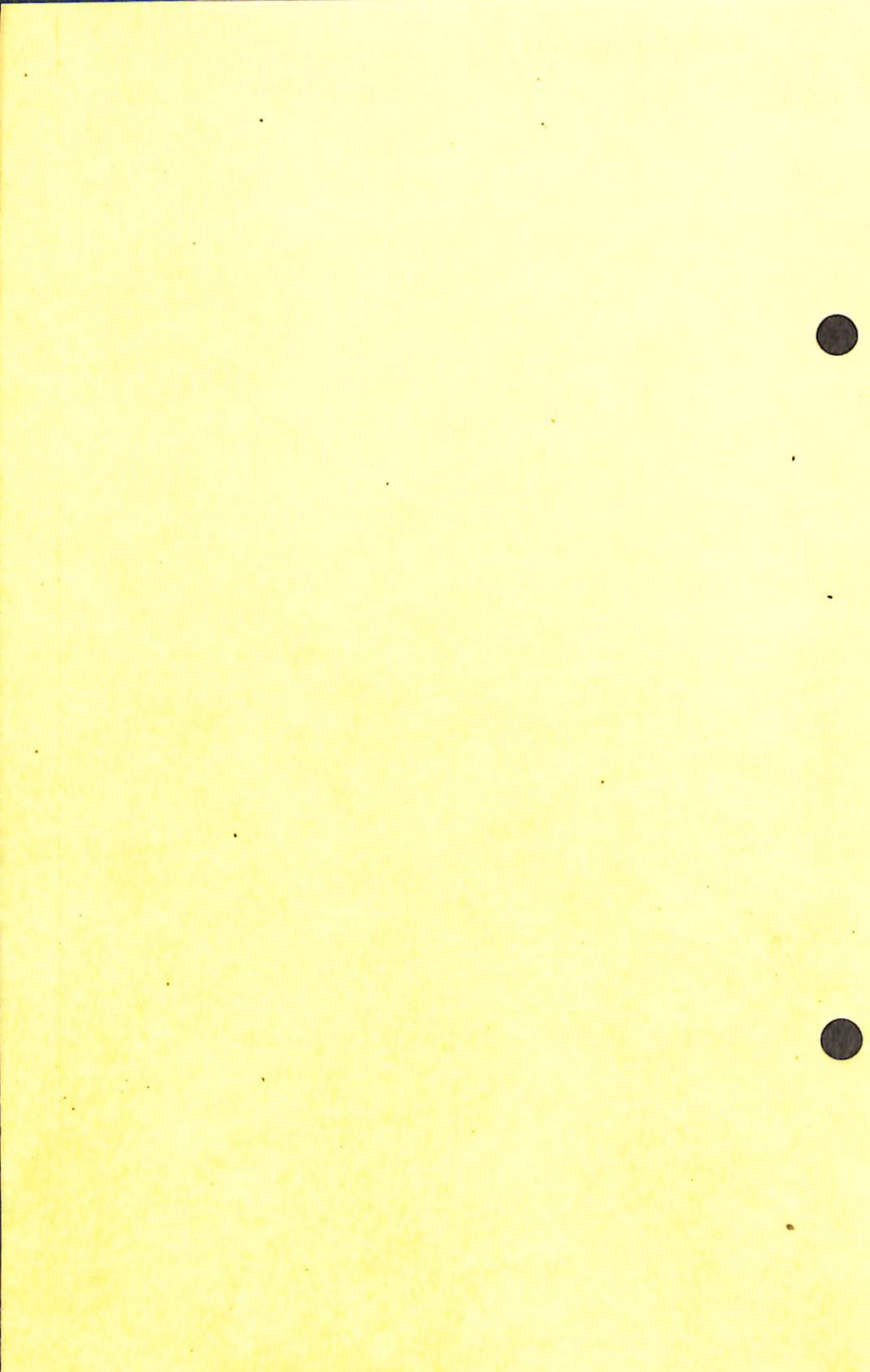
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# FAVORITE RECIPES

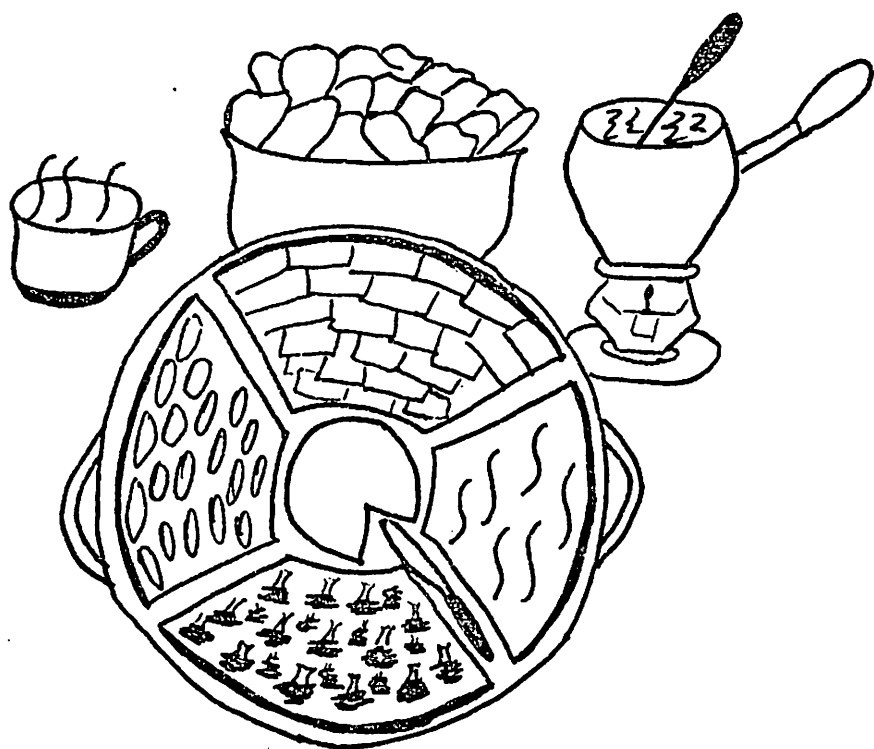
of the

# SHINING LIGHTS CLASS

First Baptist Church  
Shelby, N. C.



# Appetizers





## CHEESES

Ann Hoyle

2 cups plain flour  
2 cups grated cheese  
2 cups rice krispies  
2 tab. red pepper (optional)  
2 sticks margarine (melted)

Mix above ingredients and drop in small balls on ungreased pan. Bake about 10 minutes at 375°. Drain on paper towel.

## SAUSAGE BALLS

3 cups Bisquick  
1 lb. fresh sausage  
10 oz. sharp cheese - grated

Mix together with hands. Bake at 350° for 15 minutes. Cut down to 325° for 10-15 minutes more.

## SHRIMP DIP

Rhonda Bolding

1 3 oz. pkg. cream cheese  
2 tab. mayonaise  
1 tab. catsup  
1 tab. mustard  
 $\frac{1}{2}$  tab. garlic powder  
1 cup canned shrimp, chopped  
 $\frac{1}{4}$  cup celery, finely chopped  
 $\frac{1}{2}$  tab. onion, grated

Mash cream cheese until creamy. Blend other ingredients except celery and onion; add celery and onion. Combine with cheese mixture. Mix well. Yield: 8 servings



## FRENCH ONION SOUP

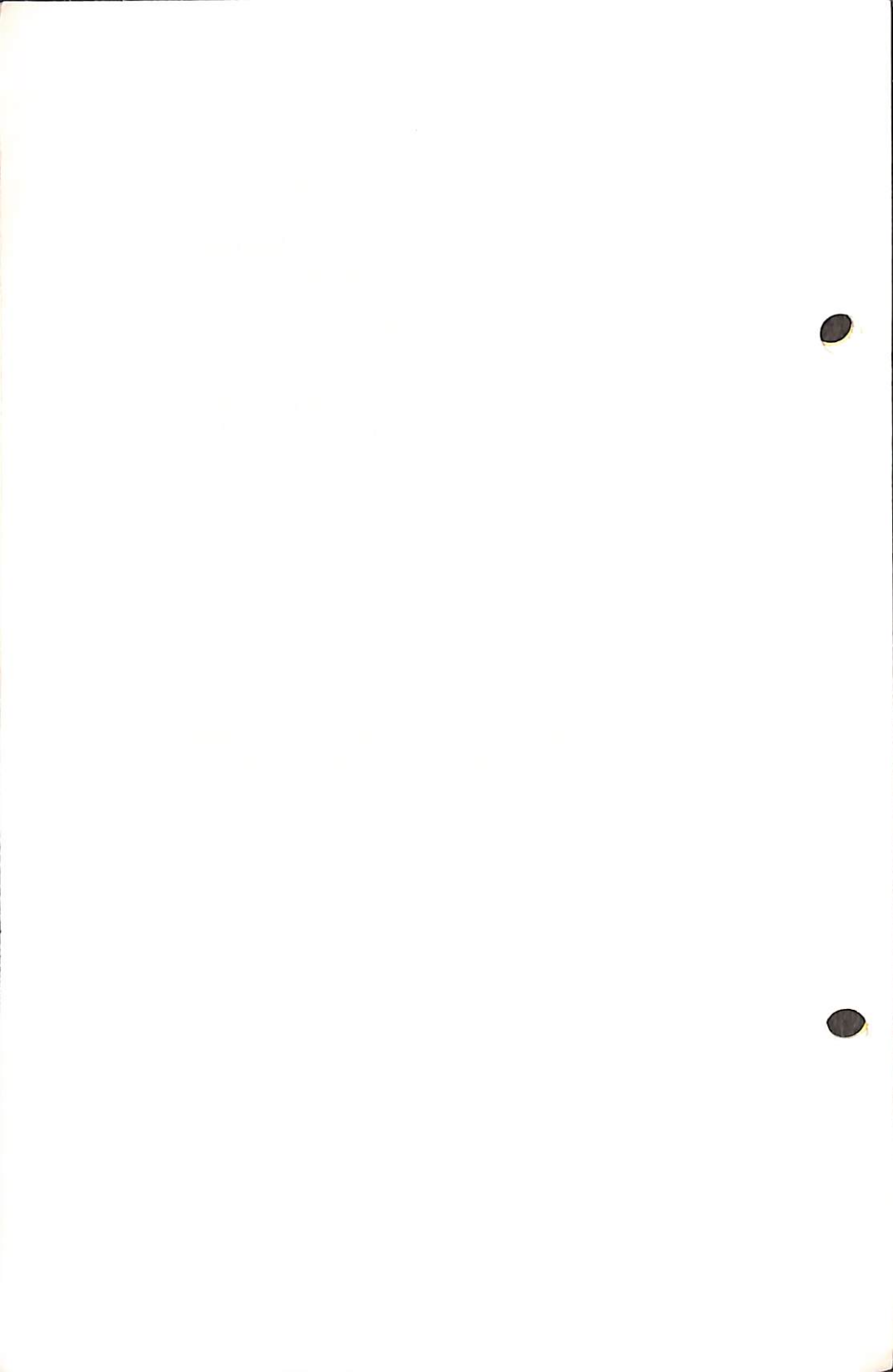
Pat Whatley

Slices of bread should be dried in a heated oven after the flame has been turned off.

3 medium onions, thinly sliced  
2 tab. butter  
1 tab. flour  
2 cups consomme (or 6 cups water and  
4 cups water two bouillon cubes)  
1/4 cup boiled milk  
1/4 lb. grated Swiss cheese (white)  
6 dried slices French bread  
salt and pepper to taste  
2 tab. melted butter

In heavy skillet, cook onions in heated butter until slightly browned. Sprinkle with flour and cook over low flame until golden, never allowing them to become dark brown. Add consomme and water. Bring to boil, stirring constantly with a wooden spoon, then simmer gently for 20 minutes uncovered. Add milk. Pour into ovenproof casserole or individual bowls. Place slices of bread on top. Sprinkle generously with cheese. Add pepper. Sprinkle with melted butter. Brown quickly under broiler flame.





## NINE DAY SWEET PICKLES

Wash and cut up cucumbers to desired size. Add  $\frac{1}{2}$  c. salt per gallon of cucumbers. Cover with cold water. Put wax paper over lid. Let stand 4 days.

5th day - drain off salty water; cover with boiling water; add 1 tab. Alum per gallon of cucumbers

6th day - reheat Alum water and pour back over cucumbers

7th day - drain off Alum water; make enough syrup to cover

syrup = 1 tsp. pickling spices

2 c. sugar

1 c. vinegar

(2 gallons of cucumbers=5 times above syrup recipe)

8th day - reheat syrup and add  $\frac{1}{2}$  c. sugar for each cup of vinegar used on the 7th day

9th day - reheat syrup; pack pickles in jars; pour hot syrup over pickles and seal



## PEPPER JELLY

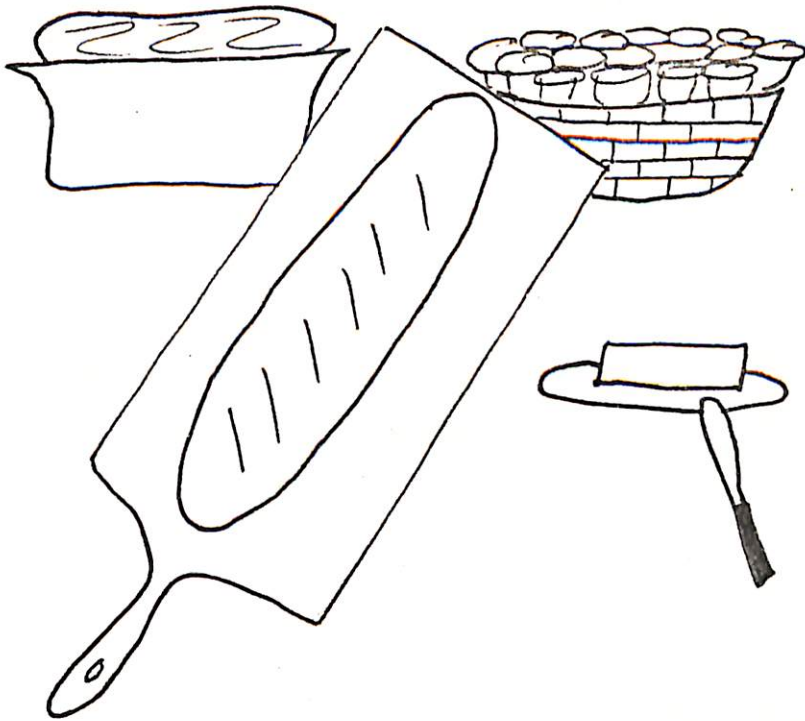
$\frac{1}{2}$  c. small hot peppers, chopped (red or green)  
 $\frac{3}{4}$  c. bell peppers, chopped (red or green)  
 $6\frac{1}{2}$  c. sugar  
1 6 oz. bottle Certo  
red or green food coloring  
 $1\frac{1}{2}$  c. vinegar

Use only one color throughout. Put vinegar and chopped peppers in blender. Bring mixture to rolling boil. Stirring constantly, stir in sugar until it dissolves. Remove from heat. Strain green and hot pepper through seive. Wait about 5 minutes to cool. Add Certo and food coloring and stir well. Pour into hot jars (very small jars) and seal with wax.

Pepper jelly can be used on crackers which have been topped with cream cheese. Also, serve with meats as a sauce, especially baked or broiled fish.



# Breads





### 1-2-3 MUFFINS

Pat Whatley

1 c. milk  
2 c. self-rising flour  
3 tab. mayonaise  
dash salt

Mix thoroughly. Grease muffin pans well.  
Divide dough into 12 muffins and bake at 425°  
until done (15-20 minutes).

### QUICK ROLLS

2 c. flour (self-rising)  
1/3 c. shortening  
sugar to taste  
5-6 tab. mayonaise  
1 c. milk

Bake at 400° for 8-10 minutes.





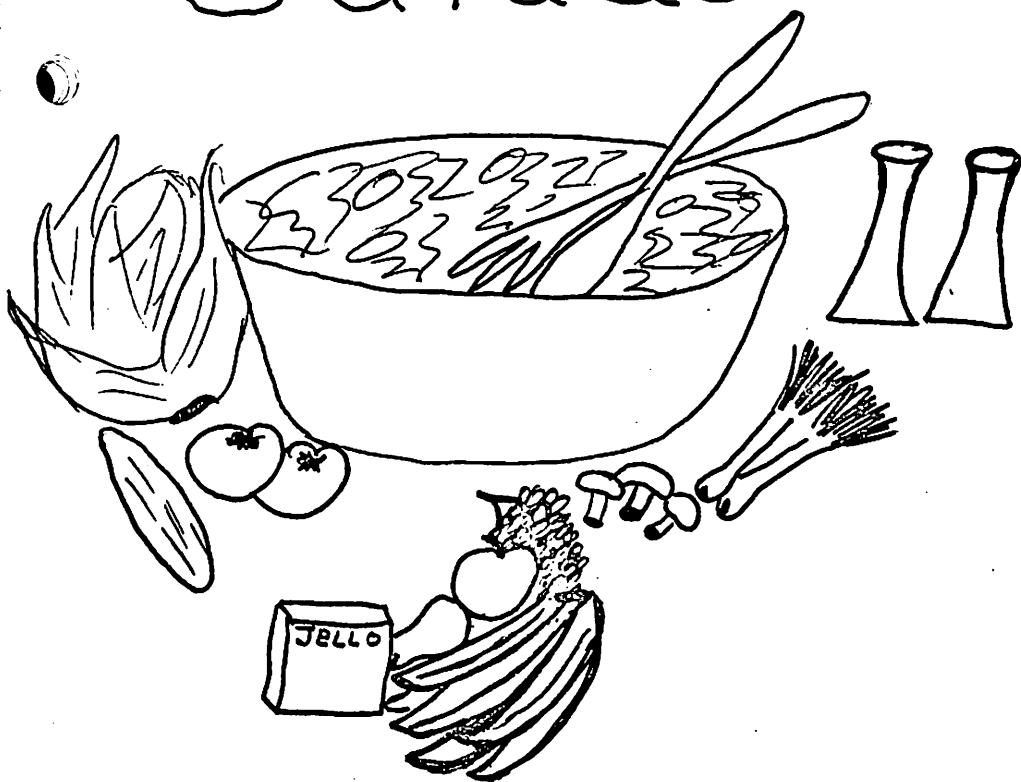
## PUMPKIN BREAD

3 cups sifted all purpose flour  
 $\frac{1}{2}$  tsp. baking powder  
1 tsp. soda  
1 tsp. nutmeg  
1 tsp. cloves  
1 tsp. cinnamon  
 $\frac{1}{2}$  tsp. salt  
3 cups sugar  
1 cup vegetable oil  
3 eggs  
1 16 oz. can cooked pumpkin  
1 cup raisins  
1 cup nuts

Heat oven to 350°. Grease a 10-inch fluted tubed baking pan with unsalted shortening and dust lightly with flour. In a medium sized bowl sift together flour, baking powder, soda, nutmeg, cloves, cinnamon and salt. In a large mixing bowl place sugar, oil, eggs and stir till well blended. Stir pumpkin into egg mixture. Add sifted dry ingredients into egg mixture. Stir well after each addition. Fold raisins, nuts, into batter. Pour into pans. Bake 1 hour 15 minutes or until done. Cool 10 minutes before removing from pan.



# Salads





### FIVE CUP FRUIT SALAD

1 cup mandarin oranges, drained  
1 cup pineapple chunks, drained  
1 cup miniature marshmallows  
1 cup flaked coconut  
1 cup sour cream  
3/4 cup nuts  
1-2 bananas  
Refrigerate several hours or overnight.

### HAWAIIAN SALAD

Ann Hoyle

2 pkg. lime jello  
1 large can crushed pineapple  
dash of salt

Put above ingredients on stove and let come to a boil. Remove and add 1 package of cream cheese and dissolve. Add 2 cups of cold water and set to cool in refrigerator until shaky. Whip  $\frac{1}{2}$  pint of cream. Add  $\frac{1}{2}$  cup chopped nuts and 1 small jar of maraschino cherries chopped fine and mold. Makes 12 molds.

### WATERGATE SALAD

Gloria Helton

1 large can crushed pineapple  
1 pkg. pistachio pudding mix  
1 cup Angel Flake coconut (optional)  
2 cups miniature marshmallows  
1 9-Oz. carton Cool Whip

Mix in order and refrigerate.



## CRANBERRY SALAD

3 pkg. cherry gelatin  
 $1\frac{1}{2}$  cups hot water  
1 cup sugar  
 $\frac{1}{2}$  cup chopped nuts  
 $1\frac{1}{2}$  oranges, ground up  
1 pkg. cranberries, chopped  
1 small can crushed pineapple, drained

Dissolve gelatin in water. Add rest of ingredients. Pour into oblong pan and chill.  
(Replace package of cranberries with one can of whole cranberry sauce and reduce liquid to one cup.)

## FRUIT MARSHMALLOW SALAD

1 cup pineapple chunks, drained  
1 large can fruit cocktail  
1 cup halved orange sections  
 $\frac{1}{2}$  cup pecans  
2 cups miniature marshmallows  
 $\frac{1}{4}$  cup salad dressing or mayonaise  
 $\frac{1}{2}$  cup Cool Whip

Combine ingredients and fold in Cool Whip.  
Chill two hours. Serve on lettuce leaves.





## FROSTY FRUIT SALAD

Cream 6-oz. softened cream cheese. Add  $\frac{1}{4}$  cup sugar; add 1 cup sour cream,  $3\frac{1}{2}$  cups (2 large 1 lb. cans) fruit cocktail (or all peaches), drained. Add 2 cups miniature marshmallows, 1 tsp. grated lemon peel, one sliced or mashed banana. Put in loaf pan or square pan and freeze. Food coloring optional. Freeze at least three hours. Cover well to freeze. Serve on lettuce.

## LAYERED LETTUCE SALAD

Marsha Brown

$1\frac{1}{2}$  cup Kraft Miracle Whip  
3 tab. grated onion  
1 small can LeSeur peas, drained  
Swiss cheese, grated  
Bacos  
lettuce  
milk

Tear enough lettuce to cover bottom of 9 x 13 dish one inch deep. Sprinkle peas over lettuce. Mix salad dressing, grated onion and enough milk to make it spread easy. Spread this over lettuce. (Don't be skimpy, this is the only liquid). Sprinkle Bacos over top, then grated cheese. Refrigerate 24 hours. Serves 8.



## FRENCH DRESSING

Pat Whatley

1 c. sugar  
scant 1 tsp. salt  
2 tab. paprika  
1 tsp. dry mustard  
2 tab. onion, cut fine  
 $1\frac{1}{2}$  c. Wesson oil  
 $\frac{3}{4}$  c. vinegar  
1 garlic bud  
1 can Heinz Tomato soup

Mix ingredients together in electric mixer;  
mix well. Keeps indefinitely. Makes 1 quart.

## BLUE CHEESE SALAD DRESSING

Marsha Brown

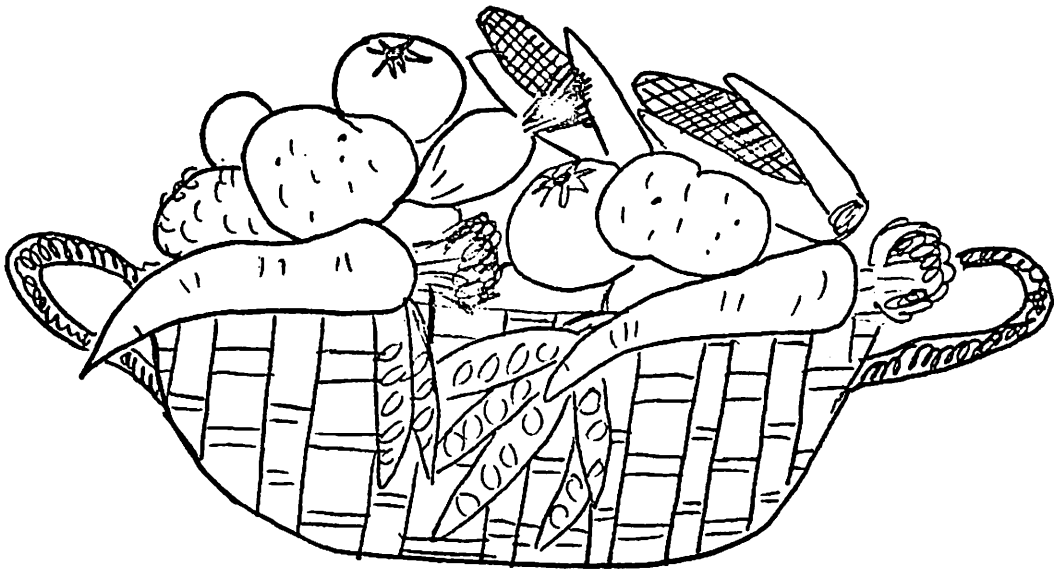
2 c. mayonaise  
 $\frac{1}{2}$  lb. blue cheese

Blend together  
Then gradually add:

$1\frac{1}{2}$  c. buttermilk  
1 tab. Worcestershire sauce  
 $\frac{1}{2}$  tsp. garlic powder  
1-2 tsp. sugar



# Vegetables.





## SQUASH CASSEROLE

Robyn Putnam

- 1 package herb dressing mix
- 1 quart squash, cooked with onion and salt and drained
- 1 grated carrot
- 1 can cream of chicken soup
- $\frac{1}{2}$  pint sour cream
- 1 stick margarine

Melt margarine in long pyrex dish and put in dressing mix to coat, then remove half of the dressing mix. Mix squash with rest and put in pyrex over dressing crumbs. Top with rest of dressing. Bake at  $350^{\circ}$  for 30 to 45 minutes.

## BROCCOLI CASSEROLE

Marsha Harris

- 2 packages frozen chopped broccoli, thawed and drained
- $\frac{1}{4}$  c. finely chopped onion
- 6 tab. margarine
- 2 tab. flour
- $\frac{1}{2}$  c. water
- 8 oz. jar Cheez-whiz
- 2 eggs, well beaten
- $\frac{1}{2}$  c. corn flake crumbs or crushed potato chips

Saute onion in 4 tab. margarine; add flour and water and cook until thick; blend in Cheez-whiz and chopped broccoli and mix. Add beaten eggs gently. Pour into  $1\frac{1}{2}$  qt. buttered casserole, dot with rest of margarine and top with crumbs. Bake at  $325^{\circ}$  for 45 minutes.





## ASPARAGUS CASSEROLE

1 large can asparagus  
1 medium can peas  
1 c. cheese  
 $\frac{1}{2}$  can of juice from asparagus  
 $\frac{1}{2}$  can mushroom soup  
1 egg  
crackers  
sliced almonds

Melt cheese, juice of asparagus, and mushroom soup. Add egg to mixture. Crumble crackers on bottom of dish and layer mixture. Add more crackers on top plus cheese and almonds. Bake at 350° for 30 to 45 minutes.

## ACORN SQUASH

Cut squash lengthwise and clean out all seeds and stringy material. Fill baking pan with  $\frac{1}{2}$  inch water and bake in oven at 350° for 30 to 45 minutes. Take out and drain off excess water. Turn squash right side up.

Mix together:  $\frac{1}{2}$  stick butter  
 $\frac{1}{3}$  c. honey  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. cinnamon  
 $\frac{1}{4}$  tsp. ginger

Pour mixture into centers of squash. Baste every 15-30 minutes. Cook about 1 hour at 350°-375°.



## CORN CASSEROLE

Pat Whatley

3 cans shoe peg corn  
 $1\frac{1}{2}$  c. milk  
3 tab. flour  
 $\frac{1}{2}$  tsp. dry mustard  
bell pepper and chopped onion, amount according  
to taste  
salt and pepper

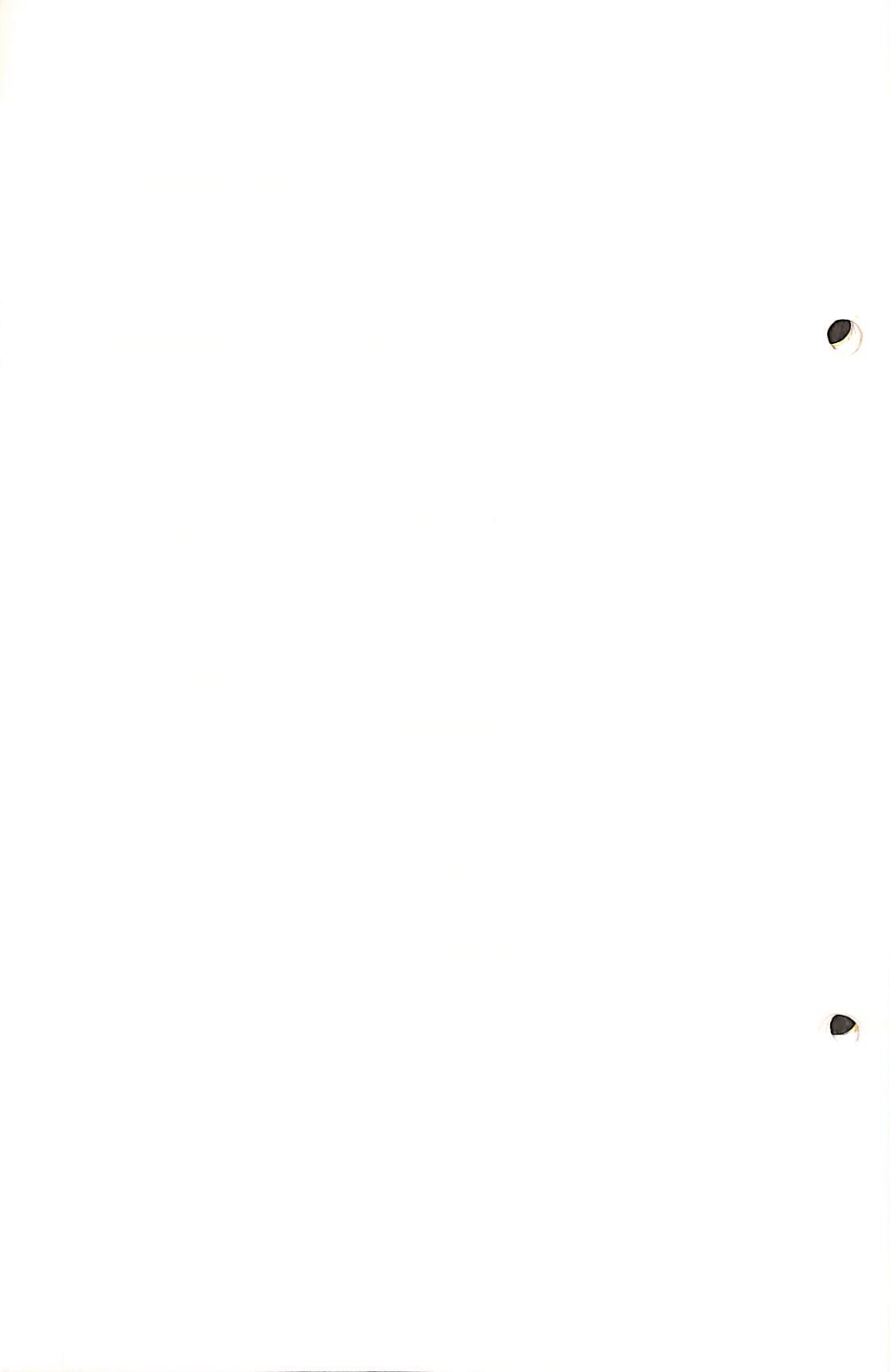
Chop a little bell pepper and onions and brown slightly in 3 tab. butter. Mix in flour, mustard, corn, salt, pepper and milk. Put in buttered casserole. Top with buttered bread crumbs. Bake at  $325^{\circ}$  till brown. Cut recipe in  $\frac{1}{3}$  for two people.

## SWEET POTATO SOUFFLE

Pat Whatley

1 large can sweet potatoes  
1 c. sugar  
 $\frac{1}{2}$  stick margarine  
2 eggs

Whip potatoes with sugar and margarine. Beat eggs and add. Place in buttered casserole. Topping: mix 1 c. brown sugar, 1 c. chopped nuts and 1 stick melted margarine. Pour over potatoes and bake at  $350^{\circ}$  for 30 minutes.



## CORN-LIMA CASSEROLE

Pat Whatley

1 pkg. frozen, cooked, drained baby limas  
1 can shoe peg corn, drained  
 $\frac{1}{4}$  c. chopped pimento  
1 small can of water chestnuts  
 $\frac{1}{4}$  c. chopped spring onions or  $\frac{3}{4}$  can of canned onions  
 $\frac{1}{4}$  c. to 1 c. mild grated cheese  
 $1\frac{1}{2}$  c. sweet milk

Melt  $\frac{1}{4}$  c. margarine; add onions; blend in  $\frac{1}{4}$  c. flour,  $1\frac{1}{2}$  c. sweet milk and cheese, 1 tsp. salt, pepper to taste. Cook, stirring. When sauce thickens, add pimento, water chestnuts, limas and corn. Place in casserole and top with cut bread crumbs coated with margarine. Bake uncovered at  $350^{\circ}$  for 25 to 30 minutes.

## BROCCOLI CASSEROLE

1 package chopped broccoli  
1 can cream of mushroom soup  
1 egg, beaten  
1 tab. mayonaise  
1 tab. chopped onion  
 $\frac{1}{2}$  c. sharp cheese

Cook and drain broccoli. Put into casserole and mix soup, egg, mayonaise, onion and cheese; pour over broccoli; top with crushed Ritz crackers. Bake at  $350^{\circ}$  until it begins to bubble.



## GREEN BEAN CASSEROLE

Pat Whatley

Place cooked green beans in dish. Mix 1 can cream of mushroom soup with  $\frac{1}{4}$  c. milk and add to beans. Sprinkle 1 can french fried onion rings on top and heat at 350° till bubbly. Slivered almonds can be added if desired.

## RICE CONSOMME

Pat Whatley

1 can beef consomme  
1 consomme can of water into which 1 beef  
boullion cube has been dissolved

Heat this and add 1 cup uncooked regular rice.

Melt  $\frac{3}{4}$  stick margarine and add 1 large onion, chopped. Simmer until transparent. Add to the heated consomme mixture.

Pour into ungreased casserole. Cover and bake at 350° for 45-50 minutes. With knife go down one side and if all liquid is absorbed, it is done. Delicious with a roast, etc.

## BAKED BEANS

2 large cans  
 $\frac{1}{2}$  cup ketchup  
 $\frac{1}{2}$  cup brown sugar, packed  
1 tsp. dried mustard  
1 whole chopped medium onion  
Mix well and put into casserole dish; put 5-6  
hunks of butter on top; put raw bacon strips.  
Bake at 425° for one hour.





## MACARONI & CHEESE CASSEROLE

Sue Hudson

Cook 8 oz. macaroni (small size) or spaghetti; drain.

Mix: 1 cup milk

2 eggs

salt

1/4 stick margarine (melted)

Grate: 1 10 oz. stick red label Cracker  
Barrell Cheese

Mix with egg mixture. Add at least half of cooked macaroni and more if desired. Mix all well. Place in casserole and cover generously with more grated cheese. Crumbs and paprika give color to top. Bake 350°-400° til set but not hard.

## CHEESE FONDUE

Pat Whatley

1 lb. sharp cheese, grated

8 eggs

1 quart whole sweet milk

Trimmed, buttered bread slices

2 tsp. salt

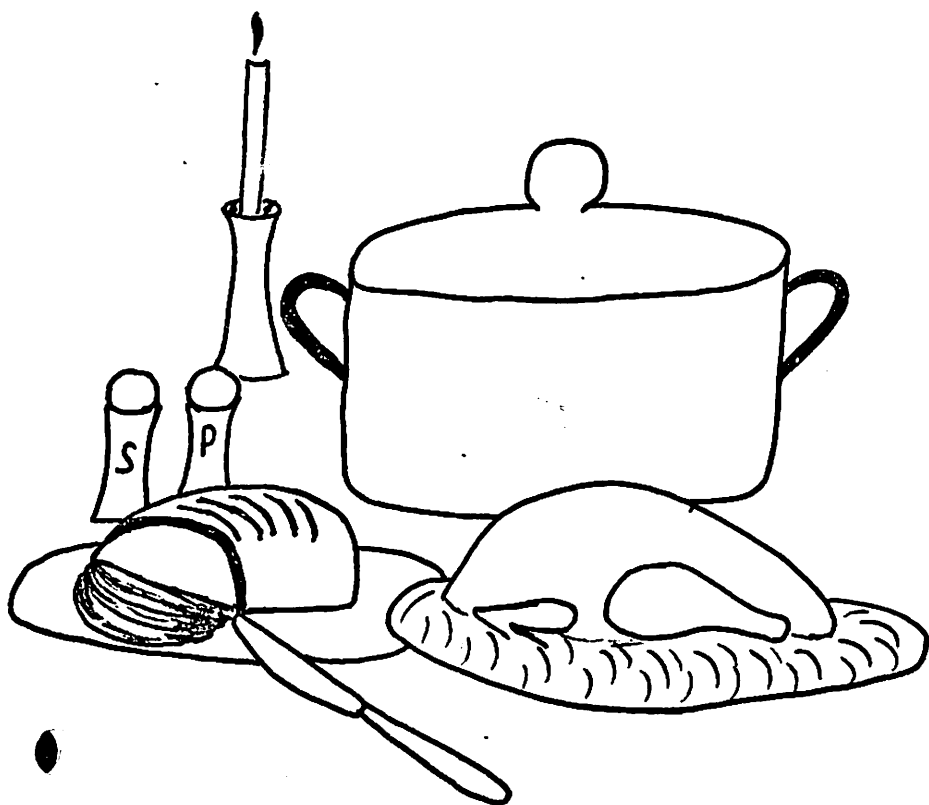
Paprika

Grease casserole and put layer of bread slices in bottom. Put half of cheese on top of bread. Add another layer of bread slices and put rest of cheese on top.

Beat eggs, add milk and salt. Pour over casserole and sprinkle paprika generously on top. Bake 325° about 40 minutes. Raise heat and brown if necessary. Total time about 1 hour. Serve at once. Can be made the day before and refrigerate and baked just before serving. Do not rush cooking time.



# Main Dishes





## CHICKEN BREAST CASSEROLE

Boned chicken breasts (6 or 8)

Chipped beef

1 can cream of mushroom soup

1 pkg. sour cream

Place layer of chipped beef on greased casserole dish. Roll chicken breasts and wrap with bacon. Place on beef. Mix sour cream and soup. Spread over chicken. Salt and pepper. Cook in oven (covered) about 3 hours at 325°. Uncover the last 30 minutes.

## CHICKEN CASSEROLE

Pat Whatley

3 cups cooked chopped chicken

1 can cream of chicken soup

1 can broth with heaping tab. flour

1 pkg. Pepperidge Farm corn bread stuffing

Put chicken in bottom of baking dish. Mix soup and broth and pour over chicken. Cover with dry ingredients; then pour over the dressing mixture one more cup of broth (no flour). Bake at 350° for 20 minutes.



## CHICKEN TETRAZZINI

Gloria Helton

1½-2 cups diced chicken  
2-3 cups egg noodles  
1½ cups celery  
1 cup green pepper  
½ cup chopped onions  
1 clove garlic  
1 tab. parsley  
3 cups chicken broth  
½ can cream of mushroom soup  
1 can whole tomatoes (drained & mashed)  
¾ cup sharp cheese  
2 tab. bread crumbs

Salt and cook chicken. Dice chicken. Save broth. Cook egg noodles, celery, green pepper, onions, minced garlic and grated parsley in chicken broth. Combine noodles, vegetable mixture, mushroom soup, drained tomatoes, salt, and pepper in casserole dish. Cover top with grated cheese and bread crumbs. Bake at 300° until lightly browned.

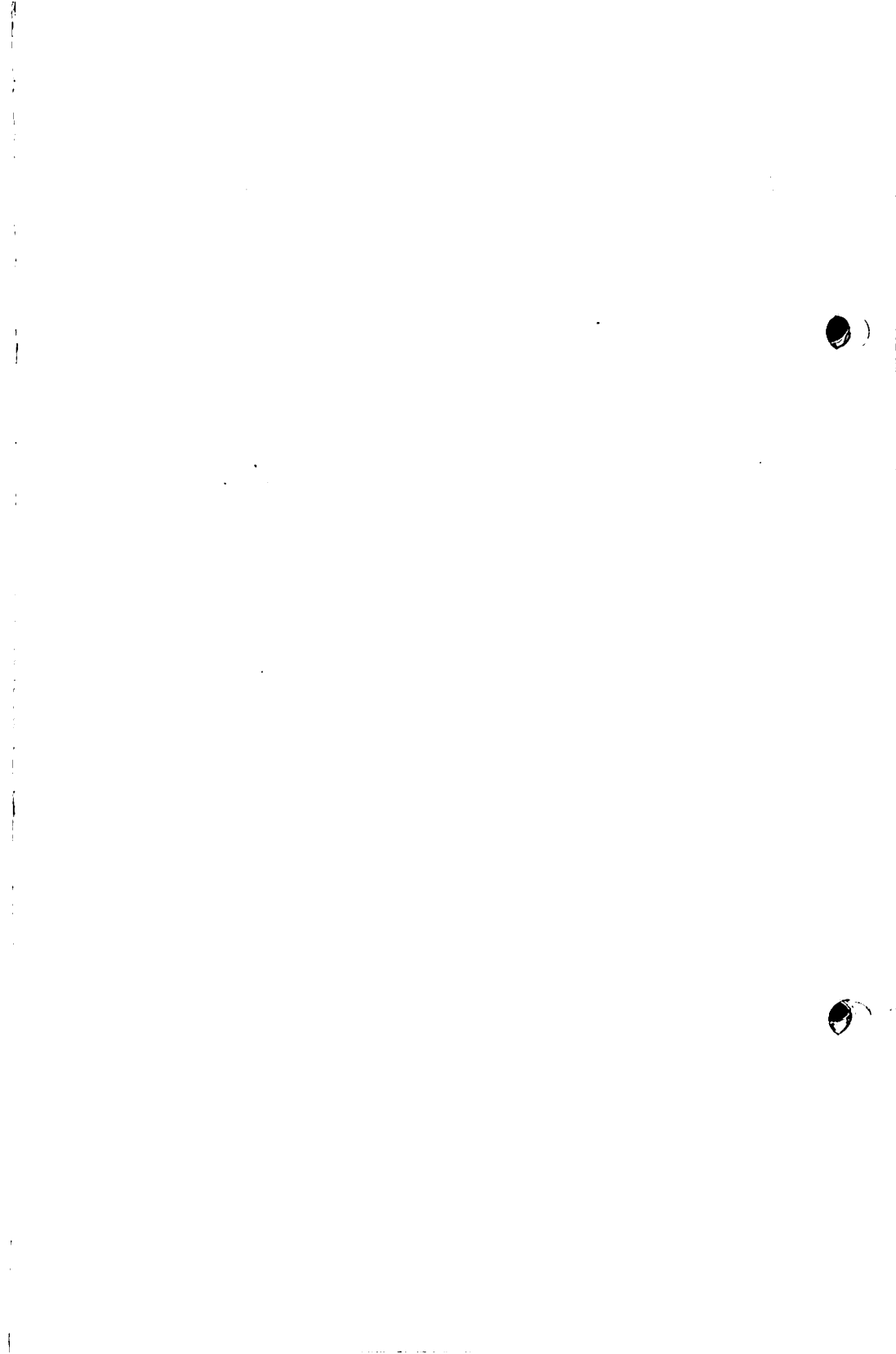
## CHICKEN CHEESE CASSEROLE

Marsha Harris

1 pkg. egg noodles ( big)  
small chopped piminto  
block medium cheese, grated (8 oz.)  
1 can cream of mushroom soup  
1 can cream of celery soup  
1½-2 cups white chicken

Cook noodles and drain; mix with soups. Put in dish layer of noodles, chicken, noodles, cheese and repeat all. 350° for 30 min.





## LAZY DAY STEW

Sue Hudson

2 lbs. stew beef  
salt, pepper, celery salt  
carrots (in small strips)  
small whole potatoes  
onions (small or quartered)  
box of frozen peas  
tomato soup ( $1\frac{1}{2}$  to 2 cans)

Layer all in Dutch oven as listed, adding undiluted soup last. Not necessary to brown meat. Bake at  $275^{\circ}$  for 5 hours covered. Add any seasonings you especially like, such as marjoram, bay leaf, etc.

## CUBED STEAK CASSEROLE

Robyn Putnam

4 medium Irish potatoes, peeled & sliced thin  
& boiled in salted water for 4 minutes & drained  
4 pieces cube steak, salt, pepper & brown in hot oil & remove from pan  
Saute 1 large sliced onion and 1 lb. mushrooms (or 1 can pieces) in steak pan & remove from pan  
Mix 1 can cream of mushroom soup and  $2/3$  c. buttermilk

Mix onion, mushrooms and soup mixture together. Put potatoes in casserole, then steak, and pour soup mixture over all. Cover tightly and bake  $350^{\circ}$  for 1 hr.



## VEGETABLE BEEF CASSEROLE

Ann Hoyle

1 lb. ground beef  
1 medium size onion  
1 can celery soup  
1 tsp. salt  
1 can vegetable soup  
 $\frac{1}{2}$  lb. sharp cheese  
8 oz. spaghetti

Boil spaghetti in 3 cups of water until tender. Cook beef and onion until light in color. Add other ingredients, mix well. Pour in baking dish, cover with bread crumbs. Bake 25 minutes at 350°.

## ONE DISH MEAL

Pat Whatley

1 onion - chopped and cooked slightly in a little margarine  
Add 1 lb. hamburger and cook till red is gone.  
Add 2 cans Campbell Vegetable Vegetarian Soup and 2 cans tomato sauce (one may be enough).  
Cook till bubbly and serve on toasted buns.

## HAMBURGERS

Pat Whatley

Per 1 lb. meat add: 1 tsp. salt  
1 egg  
3 tsp. Lipton onion soup  
3 tab. ketchup  
2 tab. milk  
1 piece loaf bread, broken

Mix and then add meat.



## GROUND BEEF CASSEROLE

Ellen Forde

8 oz. egg noodles (medium)  
1 can cream of mushroom soup  
1 soup can milk  
 $\frac{1}{2}$  lb. sharp cheese  
 $\frac{3}{4}$  cup olives (sliced)  
 $\frac{1}{2}$  cup chopped onions  
salt/pepper  
2 lbs. ground beef  
1 can Chinese noodles  
 $\frac{1}{4}$  cup sliced almonds

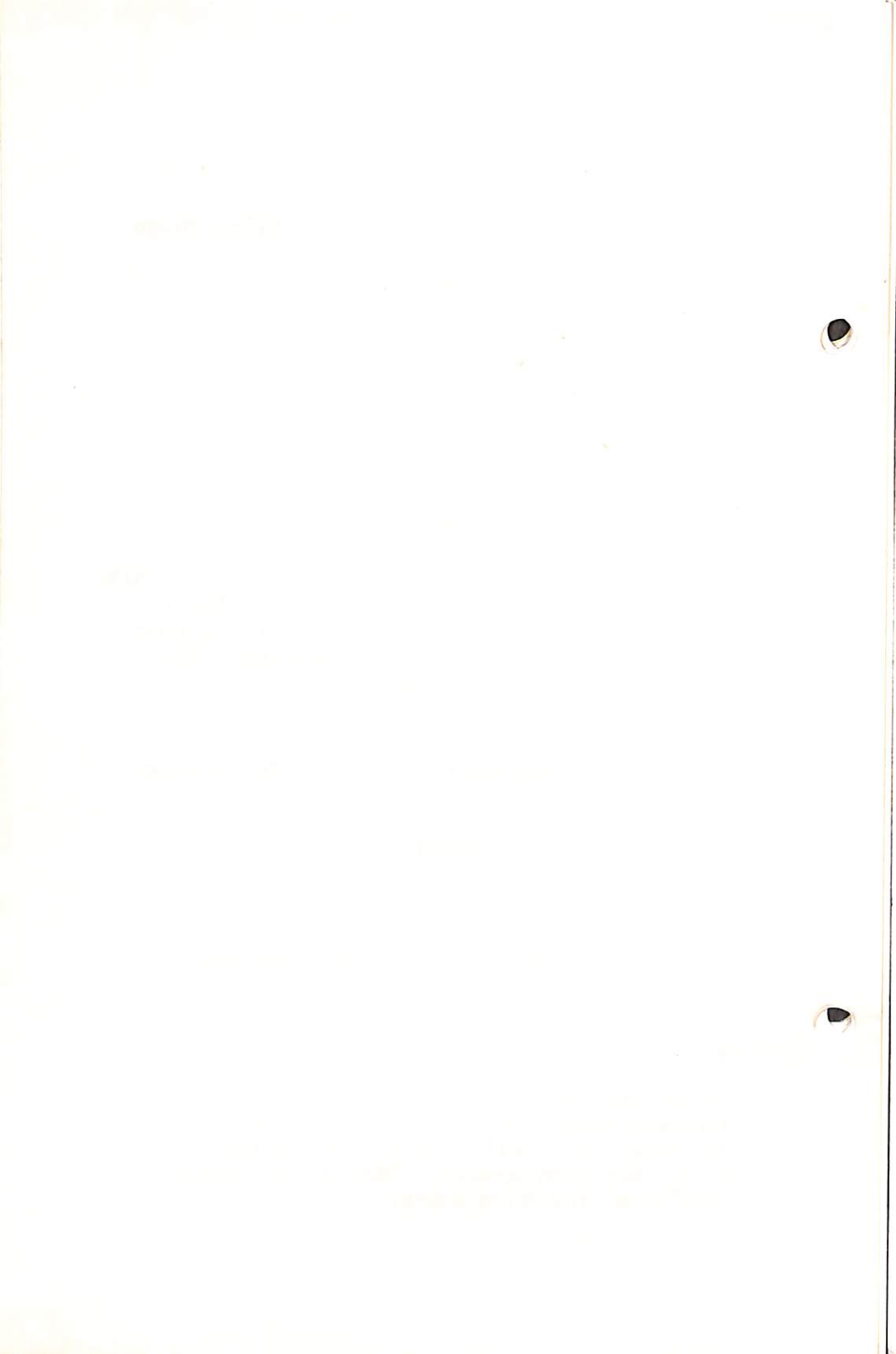
Cook noodles, drain. Brown meat, onions, salt and pepper. Combine soup and milk. Layer meat, noodles, meat, cheese, olives and pour soup over. Bake 350° for 40 minutes. Top with almonds and noodles.

## CHEESEBURGER CASSEROLE

Pat Whatley

1 lb. ground beef  
1 medium onion, chopped  
1 tsp. salt  
dash pepper  
1 tab. Worcestershire sauce  
1 12 oz. can whole kernel corn, drained  
1 cup shredded cheese  
 $\frac{1}{4}$  cup catsup  
 $\frac{1}{4}$  cup potato chip crumbs

Brown meat and onion in ungreased skillet; add all remaining ingredients except crumbs to meat. Mix well. Pour into casserole dish; top with crumbs. Bake in preheated 350° oven for 30 minutes.



## ITALIAN DELIGHT

Robyn Putnam

Brown: 2 lbs. ground chuck (or more)  
1 chopped onion  
1 chopped green pepper

Drain grease off.

Add: salt and pepper to taste  
3/4 tsp. marjoram

Add: 1 can white shoe peg corn, drained  
1/2 lb. cooked spaghetti  
3 cans tomato soup

Mix all together. Put in casserole and top with grated cheese. Heat at 350° til hot. Good to make in the morning and let stand.

## RED BEANS AND SAUSAGE

Pat Whatley

Wash dried red kidney beans four or five times. Soak in 1 cup of water overnight (covered). In the morning pour off excess water. Cover with water and simmer on slow burner for 3-4 hours. Add some onions and garlic about 1/2 hour before beans become really tender. Also add cut-up smoked sausages and salt. Cook 1/2 hour. Serve over rice with cornbread.





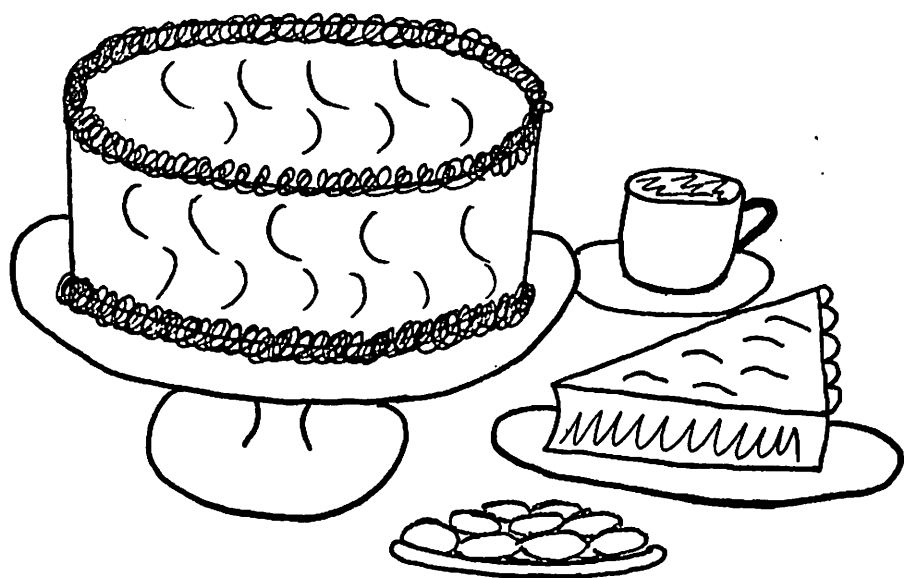
## SWEET AND SOUR SPARE RIBS

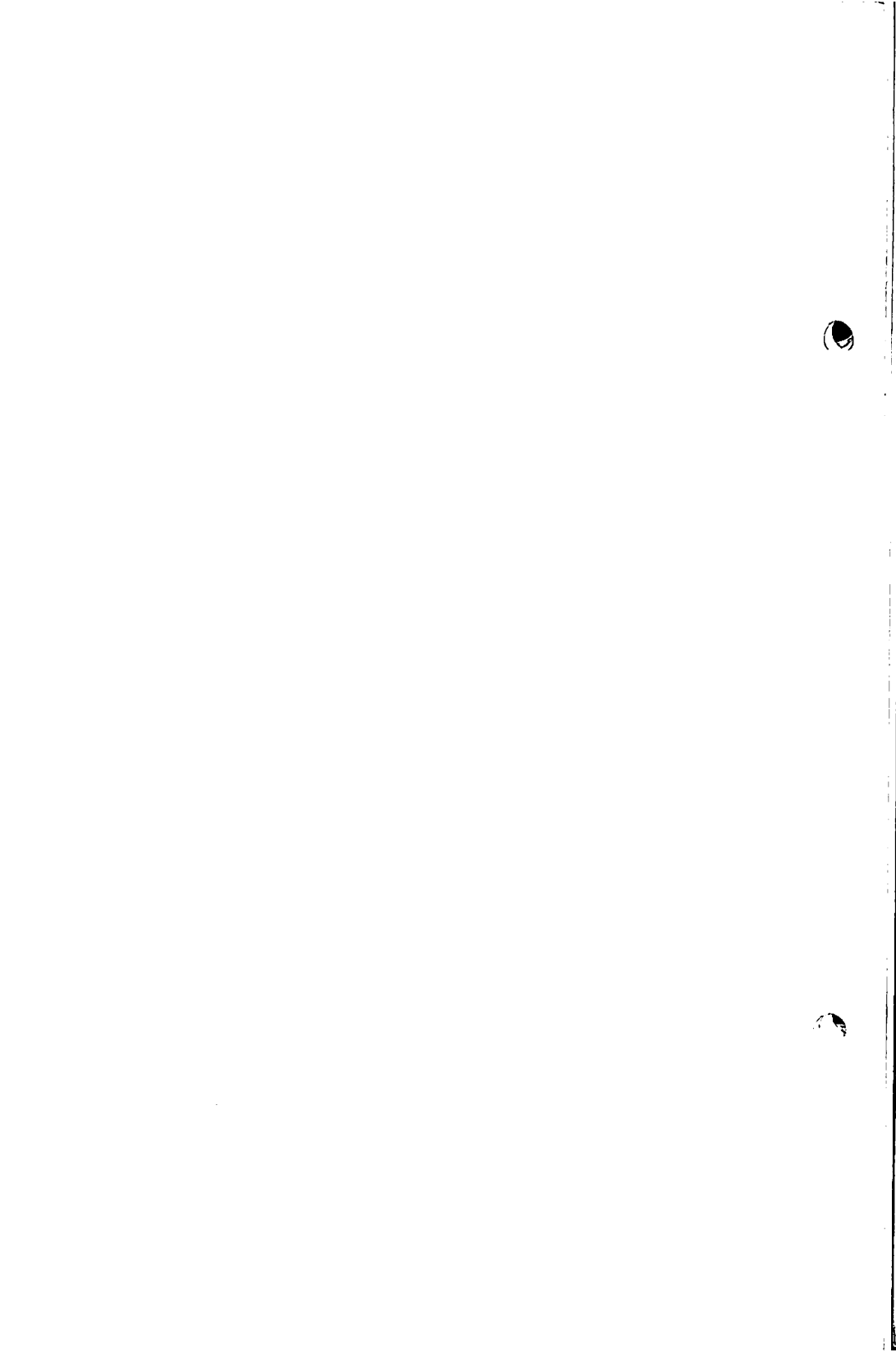
2 lbs. spareribs  
1  $\frac{2}{3}$  cups water, divided  
salad oil  
 $\frac{1}{4}$  cup chopped onions  
1 cup drained pineapple chunks  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup soy sauce  
 $\frac{1}{3}$  cup vinegar  
3 tab. cornstarch

Simmer ribs in 1 cup water for 20 minutes, or until ribs are tender. Drain. Deep fat fry meat in hot oil until crisp and brown. Drain. Saute onion and pineapple 1 minute in 2 tab. oil. Drain. Combine sugar, soy sauce, vinegar and  $\frac{2}{3}$  cup water. Blend in cornstarch. Cook over low heat, stirring constantly, until smooth and thickened. Stir in onion and pineapple. Add spareribs and heat thoroughly. Makes about 6 servings.



# Desserts





## PERSIMMON PUDDING

Gloria Helton

1 qt. persimmons  
2 c. plain flour  
1  $\frac{3}{4}$  c. sugar  
1 sweet potato (grated)  
2 c. sweet milk  
1 c. sour milk  
 $\frac{1}{2}$  tsp. soda  
1 tsp. salt  
3 eggs  
 $1\frac{1}{2}$  sticks butter  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. vanilla  
1 c. coconut (optional)

Grease dish. Mix together and bake at  $325^{\circ}$   
for one hour.

## BETH'S CHEESE CAKE

12 oz. cream cheese  
4 eggs  
 $\frac{1}{2}$  c. sugar  
1 tsp. vanilla

Mix together well. Pour into large graham  
cracker crust. Bake at  $350^{\circ}$  for 35 minutes.  
Cool  $1\frac{1}{2}$  hours.

8 oz. sour cream  
3 tab. sugar  
1 tsp. vanilla

Pour over cake and put back into oven 5 minutes.  
Let cool 1 hour.



## SHONEY'S STRAWBERRY PIE

Pat Whatley

Cook until thick:  $1\frac{1}{2}$  cups sugar  
 $1\frac{1}{2}$  cups boiling water  
3 tab. cornstarch

Take off stove and add 3 tab. dry strawberry jello; add 1 quart strawberries (1 pint + 1 cup); put in baked pie shell (Pet Ritz deep dish) and serve with whipped cream.

## BAKED APPLES

Pat Whatley

Place 2 cups sugar and 1 cup water in a big pot and boil; add red food coloring if desired. Peel, halve and core apples and add to boiling syrup until tender. Turn often since syrup doesn't cover them; arrange in casserole. To cooking syrup add  $\frac{1}{2}$  stick margarine and  $\frac{1}{2}$  tsp. cinnamon and cool until thick and almost congealed. Pour over apples. Heat in oven just before serving. Use cooking apples. When syrup gets cold it congeals but melts when heated. Syrup doesn't cover apples in dish.





## FRUIT PIE

Ellen Forde

Whip by direction: 2 envelopes Dream Whip  
1 c. milk  
1 tsp. vanilla

Cream one large cream cheese with  $2\frac{1}{2}$  cups  
4X sugar. Fold together. Makes two pies. Top  
with Thank You pie filling.

## PINEAPPLE PIE

Ellen Forde

1 large Cool-Whip  
1 large can pineapple chunks - drained  
1 can Eagle brand condensed milk  
 $\frac{1}{2}$  c. lemon juice  
 $\frac{1}{2}$  c. coconut

2 graham cracker crusts

Add lemon juice to condensed milk; fold in  
other ingredients. Keeps several days in  
refrigerator.

## STRAWBERRY PIE

Pat Whatley

1 can sweetened condensed milk (Eagle Brand)  
 $\frac{1}{2}$  c. lemon juice (squeezed)  
9 oz. Cool Whip  
3 c. strawberries

Mix together and place in a graham cracker pie  
shell. Can be frozen. Makes two pies.



## PEANUT BUTTER CREAM PIE

9 oz. cream cheese  
3 c. sugar  
1 c. and 2 tab. peanut butter  
 $1\frac{1}{2}$  c. milk  
 $3\frac{1}{2}$  c. whipped cream  
3 graham cracker pie shells

Whip cream cheese at low speed until soft and fluffy. Beat in sugar and peanut butter at medium speed. Slowly add milk. Fold whipped cream into mixture. Put into pie shells. Freeze until firm. Take out a few minutes before cutting.

## PECAN PIE

1 c. Karo syrup  
 $\frac{1}{2}$  c. sugar  
3 eggs, beaten until fluffy  
3 tsp. butter  
1 c. pecans  
1 tsp. vanilla

Put syrup and sugar in boiler and cook until thick. Pour over eggs, beating all the time. Add pecans and vanilla.



## PUMPKIN PIE

Pat Whatley

1 c. cooked pumpkin  
1 c. sugar  
2 eggs  
 $\frac{1}{2}$  c. evaporated milk  
 $\frac{1}{2}$  c. coconut  
1 tsp. vanilla  
1 tab. flour  
1 tab. butter  
1 tsp. pumpkin spice

Blend pumpkin and sugar, flour and spices.  
Beat eggs with milk and add to pumpkin mixture.  
Add vanilla, coconut and melted butter. Pour  
into an unbaked pie shell. Bake at 350° for  
30 to 45 minutes.

## PECAN PIE

Pat Whatley

3 eggs  
1 c. sugar  
1 c. white Karo  
 $\frac{1}{4}$  stick margarine (melted)  
1 c. pecans  
1 tsp. vanilla  
 $\frac{1}{8}$  tsp. salt

Bake at 350° for 20 to 30 minutes. Shake to see  
if done.



## PISTACHIO CAKE

- 1 3-oz. pkg. instant pistachio pudding mix
- 1 box white cake mix
- 3 whole eggs
- 1 cup vegetable oil
- 1 cup club soda
- $\frac{1}{2}$  cup chopped pecans

Sift cake mix into large mixer bowl and add pudding mix, eggs, oil, club soda and nuts. Beat batter at medium high speed for four minutes. Pour batter into a greased Bundt pan or tube cake pan. Bake in preheated 350° oven for 35-45 minutes or until done. Don't overbake. Cool in pan on a rack for five minutes, then turn out and allow to cool completely. Frost.

### Frosting:

- 1 envelope dry non-dairy topping mix
- 1 3-oz. pkg. instant pistachio pudding mix
- 1 cup cold milk
- 1 4-oz. container frozen non-dairy topping, thawed

Put dry topping mix, instant pudding mix and milk in bowl. Beat until thickened. Fold in thawed container of frozen topping gently but thoroughly. Frost cake and refrigerate.





## ITALIAN CREAM CAKE

Cream 1 stick margarine,  $\frac{1}{2}$  cup Crisco and 2 cups sugar; beat well. Add 5 egg yolks. Add 2 cups plain flour plus 1 tsp. soda alternately with 1 cup buttermilk. Add 1 tsp. vanilla, 1 cup nuts and 1 cup coconut. Fold in 5 egg whites which have been stiffly beaten. Bake in three 9-inch pans at 350° for 20-25 minutes or until done.

Topping: 1 8-oz. pkg. cream cheese  
 $\frac{1}{2}$  stick margarine  
1 box powdered sugar  
1 tab. vanilla  
nuts if desired

Soften cream cheese and beat all together and spread between layers and on sides.

## STRAWBERRY CAKE

1 pkg. Pillsbury white cake mix  
 $\frac{3}{4}$  cup Wesson oil  
3 eggs  
 $\frac{1}{2}$  cup water  
 $\frac{3}{4}$  cup berries  
1 pkg. strawberry jello

### Icing

1 box confectioners sugar  
 $\frac{1}{2}$  cup strawberries  
1 stick margarine  
Melt together in pan.



## RED VELVET CAKE

Pat Whatley

$\frac{1}{2}$  c. shortening  
 $1\frac{1}{2}$  c. sugar  
2 eggs  
2 oz. red food coloring  
2 tab. cocoa  
 $2\frac{1}{4}$  c. plain flour  
1 scant tsp. salt  
1 tsp. vanilla  
1 tsp. soda  
1 c. buttermilk  
1 tab. vinegar  
1 tsp. butter flavoring (if desired)

Cream shortening, sugar and eggs. Make a paste with coloring and cocoa and add to mixture. Add salt and flour with buttermilk and vanilla. Alternately add soda and vinegar and don't beat hard, just blend. Bake 30 minutes at 350 in two 8-inch pans greased and floured. Layers may be split to make four.

Frosting: 3 tab. flour  
1 c. butter or shortening  
1 tsp. vanilla  
1 c. milk  
1 c. granulated sugar

Cook flour and milk on slow heat until thick. Cool. Cream sugar and butter and vanilla until fluffy. Add to flour and milk mixture. Beat until mixture is like whipped cream. Spread on layers. Sprinkle with coconut or nuts if desired. Keep cake cool.



## GERMAN CHOCOLATE CAKE

Pat Whatley

1 package German sweet chocolate  
 $\frac{1}{2}$  c. boiling water  
1 c. butter  
2 c. sugar  
4 egg yolks  
1 tsp. vanilla  
 $\frac{1}{2}$  tsp. salt  
1 tsp. baking soda  
 $2\frac{1}{2}$  c. cake flour  
1 c. buttermilk  
4 egg whites, stiffly beaten

Melt chocolate in boiling water; cool. Cream butter and sugar till fluffy. Add egg yolks one at a time and beat. Add chocolate and vanilla. Mix well. Add salt, soda and flour alternately with buttermilk. Beat till smooth. Fold in egg whites. Pour into three 8" or 9" cake pans lined with paper. Bake at 350° for 30-40 minutes. Cool.

### Coconut-pecan frosting

1 c. evaporated milk	$1\frac{1}{2}$ c. coconut (1 can)
1 c. sugar	1 c. chopped pecans
3 egg yolks	
$\frac{1}{4}$ lb. margarine	
1 tsp. vanilla	

Combine milk, sugar, egg yolks and margarine; add vanilla. Cook over low heat, stirring constantly till thickened (about 12 minutes). Add coconut and pecans. Beat till thick enough to spread.



## CARROT CAKE

Pat Whatley

- 2 c. sugar
- 2 c. grated carrots
- 1 c. wesson oil
- 2 c. plain flour
- 3 egg yolks
- 3 egg whites, beaten stiff
- 3 tab. hot water
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  tsp. nutmeg, cinnamon, cloves, baking soda
- 1 tsp. baking powder
- $\frac{1}{2}$  tsp. cream of tarter

Mix all dry ingredients; add oil, hot water, unbeaten egg yolks. Mix well and add carrots. Fold in egg whites. Bake 1 hour at 350°.

## PRUNE CAKE

Pat Whatley

- 2 c. sugar
- 2 c. self-rising flour, unsifted
- 1 tab. cake spice
- 3 eggs
- 1 c. salad oil
- 1 4-oz. can black walnuts
- 1 jar Junior Prunes baby food

Mix sugar, flour; blend in whole eggs, salad oil, nuts, prunes. Add flour; beat until smooth. Bake in greased, floured tube pan 1 hour at 350°.





## MOUND CAKE

Marsha Harris

Use one box of Duncan Hines Devil's Food cake mix, according to directions, or any devil's food cake recipe you may have. Makes three layers or one sheet cake. Let cool.

Icing for between layers:

1 c. sugar

1 c. milk

12 large marshmallows

Let cook until marshmallows are dissolved.

Add 14 oz. fine cookie coconut and cook about 5 minutes, stirring constantly.

Remove from heat and let cool. Put icing between layers.

Icing for outside of cake:

1/3 c. Crisco

4 tab. cocoa

4X sugar (about 1 box)

Add enough water to make the right spreading consistency. Put on top and sides of cake.

## FIVE FLAVOR CAKE

Rhonda Bolding

1/2 c. Crisco

2 sticks butter

3 c. sugar

5 eggs (one at a time)

3 c. plain flour, sifted 3 times

1/2 tsp. baking powder

1 tsp. each of vanilla, lemon, black walnut, coconut, almond

1 c. milk (add alternately with flour)

Cream Crisco, butter and sugar; add eggs and other ingredients and beat well. Bake at 325° in tube pan 1 hour and 15 minutes.



## FIVE FLAVOR CAKE CONT.

Glaze (optional) - 1 c. sugar  
                           $\frac{1}{2}$  c. water  
                          1 tsp. each of the 5 flavors

Heat to boiling point; pour over cake while hot;  
let cool in pan.

## FIG PICKING CAKE

1 box yellow cake mix  
 $\frac{3}{4}$  c. oil  
4 eggs  
1 can mandarin oranges and juice

Mix above for 3 or 4 minutes. Pour into three  
pans. Bake for 30 minutes at  $350^{\circ}$ . Cool on  
rack. Pour pineapple over layers.

Icing - 1 large Cool Whip  
          1 can crushed pineapple (juice poured  
                                  over layers)  
          1 small package instant vanilla pudding

## APPLE CAKE

$1\frac{1}{2}$  sticks margarine  
2 c. self-rising flour  
2 c. sugar  
2 c. raw dried apples  
1 c. coconut  
1 c. raisins  
1 c. chopped pecans  
2 eggs  
1 tab. cinnamon

Melt margarine and  
add other ingre-  
dients. Bake in  
greased tube pan  
at  $350^{\circ}$  for  $1\frac{1}{2}$  hrs.



MY FAVORITE CAKE - BURNT SUGAR      Robyn Putnam

Melt  $\frac{1}{2}$  c. white sugar in heavy iron frying pan. When melted, add  $\frac{3}{4}$  c. cold water and cook until it looks like syrup (it's not very thick). Set aside to cool.

Cream: 1 cup sugar  
           $\frac{3}{4}$  c. Crisco  
Add: 2 eggs, one at a time  
Sift:  $2\frac{1}{2}$  c. plain flour  
          1 tsp. baking powder  
          1 very scant tsp. soda  
          Add alternately with 1 c. milk  
Add: 1 tsp. vanilla  
Add: cooled syrup

Bake in two layers at  $350^{\circ}$  for about 20 minutes or just until done. Don't overbake.

Burnt sugar icing

1 box brown sugar  
1 c. white sugar  
1 stick margarine  
2 tab. white Karo  
 $\frac{3}{4}$  c. milk

Bring to a rapid boil and cook 2 minutes or  $2\frac{1}{2}$  minutes if damp. Remove from heat and don't touch until pan is cool enough to lay your hand on it. Then add 1 tsp. vanilla. Beat and use thick on two layers or thin on three layers. Add 1 tab. hot water if it gets too thick.



## TWENTY MINUTE CHOCOLATE CAKE

Pat Whatley

2 c. plain flour  
2 c. sugar  
 $\frac{1}{2}$  c. buttermilk  
2 eggs  
1 tsp. soda  
1 tsp. vanilla  
2 sticks margarine  
3 tab. cocoa  
1 c. water

Mix sugar and flour. In a saucepan combine margarine, water and cocoa and bring to a boil. Pour over flour and sugar and mix well. Add eggs, buttermilk, soda and vanilla. Bake 50 minutes at 350°.

Icing: 1 stick margarine  
6 tab. buttermilk  
3 tab. cocoa  
1 box powdered sugar  
1 tsp. vanilla  
pecans

Combine margarine, milk and cocoa and bring to a boil. Add sugar and vanilla and stir until sugar is dissolved. Pour over hot cake.





## PLUM CAKE

Pat Whatley

2 c. self-rising flour  
2 c. sugar  
1 c. Wesson oil (or corn oil)  
1 tsp. cinnamon  
1 tsp. cloves  
4 eggs  
2 small jars Gerber's Strained Plums  
1 c. chopped nuts

Mix oil and sugar. Add eggs, one at a time, sifted dry ingredients, plums, and nuts. Bake at 325° in bundt pan 55-60 minutes. Glaze with mixture of 1 c. powdered sugar and 2-4 tsp. cooking sherry. Put on cake while warm.

## CHEESE CAKE

Pat Whatley

9" graham cracker crust  
12 oz. cream cheese  
3/4 tsp. vanilla  
1/2 c. sugar  
2 eggs

Mix until smooth; pour into crust and bake at 375° for 20 minutes ( 25 minutes if topping not used).

Sour cream topping - 1 pt. sour cream  
1/4 tsp. vanilla  
3 tab. sugar

Mix until smooth and thick. Add to cheese cake after baking for 20 minutes and cooling for 10-15 minutes. Bake 10 minutes additional. Cool and refrigerate.



## REFRIGERATOR CAKE

Pat Whatley

1 box yellow cake mix  
1 can mandarin oranges (do not drain)  
 $\frac{3}{4}$  c. oil  
4 eggs

Mix and bake at 325 for 20 minutes.

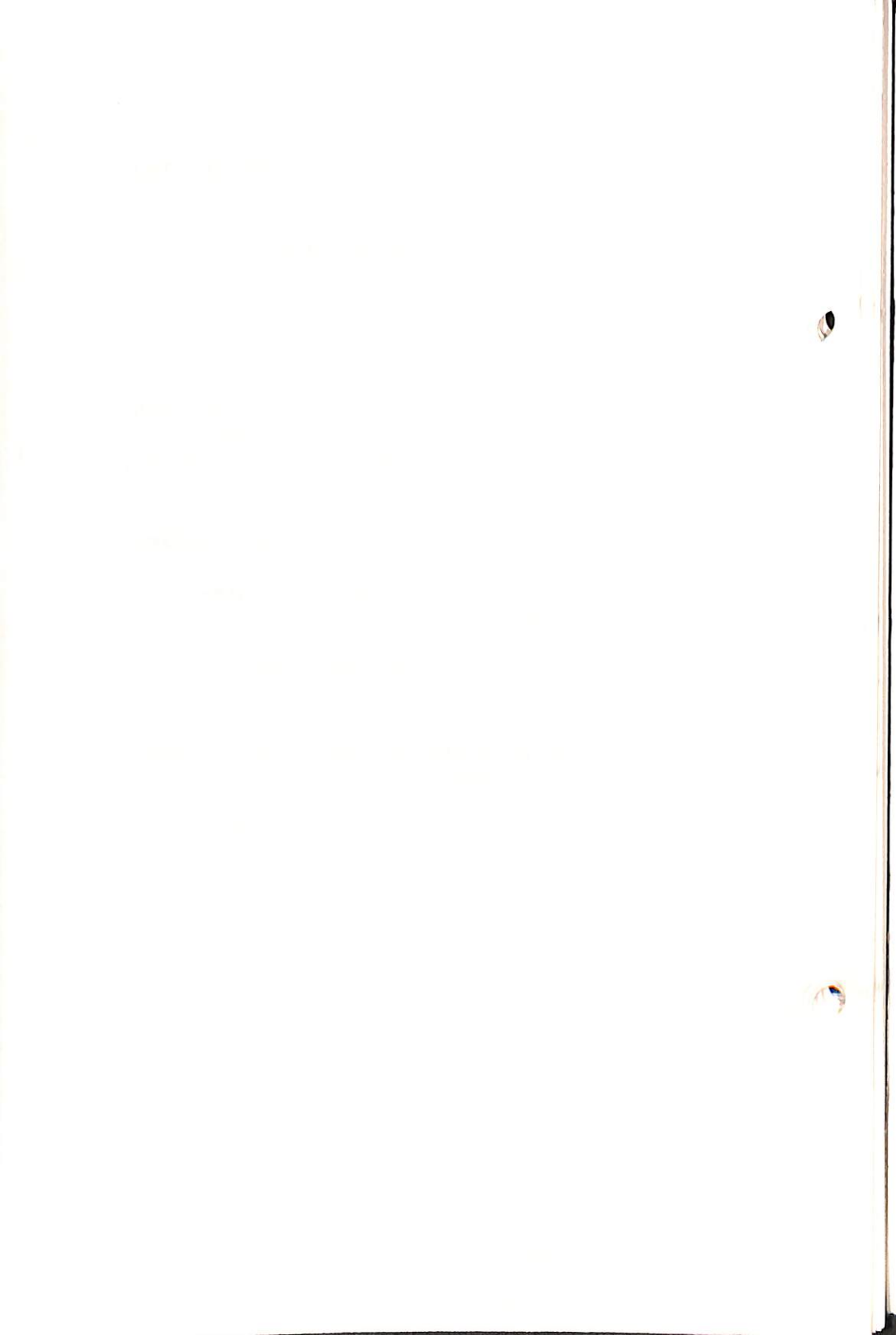
Frost with one 9 or 10 oz. Cool Whip, one can crushed pineapple (drained) and one small instant vanilla pudding (mix with  $1\frac{1}{2}$  c. milk).

## STAINED GLASS COOKIES

Pat Whatley

1 12 oz. pkg. semi-sweet chocolate bits  
1 stick margarine  
1 tsp. vanilla  
1 pkg. miniature colored marshmallows  
 $\frac{1}{2}$ -1 c. nuts

Melt chocolate bits and butter together; add vanilla. Put marshmallows and nuts in bowl. Pour chocolate mixture over and make into 3 rolls in aluminum foil. Put into refrigerator to harden.



## CHOCOLATE MAYONAISE CAKE

Pat Whatley

2 c. flour  
1 c. sugar  
4 tab. cocoa  
1 tsp. baking powder  
1 tsp. soda  
1 c. mayonaise  
1 c. cold water  
1 tsp. vanilla

Sift together flour, sugar, cocoa, baking powder and soda. Add mayonaise, cold water and vanilla. Beat two minutes. Bake in greased square cake pan at 350° for 30-35 minutes. Frost with favorite frosting.

## SUSAN'S DELIGHT DESSERT

Ann Hoyle

1 box ice box cookies, crushed (Nabisco)  
2/3 c. melted butter

Mix together and press in bottom of 9 X 13 inch pan. Let freeze and then cover with  $\frac{1}{2}$  gallon softened coffee ice cream. Place in freezer and allow to freeze.

Topping: 5 squares Baker's semi-sweet chocolate  
2 tab. butter  
1 c. sugar  
1 large can Carnation milk

Cook above ingredients together until thick (15-20 minutes). Cool in refrigerator and pour over ice cream and freeze again. Cut into squares and serve. May sprinkle with nuts and whipped cream if desired. Will keep in freezer for six weeks.



## DROP SUGAR COOKIES

2½ c. sifted plain flour  
½ c. butter or margarine  
½ c. shortening  
1 c. sugar  
½ tsp. baking soda  
¾ tsp. salt  
2 tab. milk  
1 tsp. vanilla  
1 egg

Sift together dry ingredients. Cream butter and shortening together; add sugar and beat until light and fluffy. Beat in vanilla and egg. Add flour mixture and beat until smooth. Blend in milk. Drop by teaspoonfuls onto greased baking sheets. Flatten with bottom of glass dipped in sugar. Bake at 400° for 12 minutes or until edges are lightly browned. Makes about 5½ dozen two-inch cookies.

## DATE NUT BALLS

1 c. sugar  
1 c. pecans  
1 c. dates (diced)  
1 stick butter  
2 eggs

Mix together except nuts. Cook over medium heat. Cook until boiling. Cook 6 minutes longer, stirring constantly. Take off heat. Add 2½ c. Rice Krispies. Add nuts. Let cool in refrigerator briefly. Roll into balls. Roll in coconut.





## CHOCOLATE BALLS

Pat Whatley

1½ c. Graham cracker crumbs  
2 sticks margarine  
½ c. chopped pecans  
1 c. grated coconut  
1 box powdered sugar  
1 12-oz. jar crunchy peanut butter  
1 tab. vanilla

1 6-oz. pkg semi-sweet chocolate chips  
½ cake paraffin wax (half of ¼ lb.)

Melt margarine in large bowl. Add other ingredients, peanut butter last. Roll into walnut size balls and place on waxed paper.

Melt wax and chocolate together over hot water. Dip balls into mixture and return to wax paper. Makes 50.

## MERINGUE COOKIES

Pat Whatley

3 egg whites  
1 c. white sugar  
pinch salt  
1 tsp. vinegar  
1½ c. chopped nuts

Preheat oven to 350°

Put all ingredients except nuts in small mixing bowl. Beat on highest speed until real stiff. Fold in nuts. Drop by teaspoonfuls onto greased cookie sheet. Put in oven, close oven door and turn off heat and leave 45 minutes. DO NOT OPEN DOOR. Take off cookie sheet and put on racks to cool.



## RICE KRISPIES MARSHMALLOW TREATS

$\frac{1}{4}$  cup butter or margarine  
6-10 ounces regular marshmallows (about 40)  
or 4 cups miniature marshmallows  
5 cups Rice Krispies cereal

Melt butter in large saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat. Add Rice Krispies cereal and stir until well-coated. Using a buttered spatula or waxed paper, press mixture evenly and firmly into buttered 13 x 9-inch pan. Cut into squares when cool. Yields 24 2-inch squares.

## CHEESE DOOZIES

2 cups grated cheese ( $\frac{1}{2}$  lb. sharp)  
 $\frac{1}{2}$  lb. margarine  
2 cups plain flour  
2 cups Rice Krispies

Cream margarine and cheese. Add flour and stir in Rice Krispies. Roll in balls, flatten with fork. Bake at 350° for 10 minutes.

## PEACH ICE CREAM

Mix 2-4 eggs, 2 cups sugar, and 1 can Pet Evaporated Milk; add 2 pints frozen, sweetened peaches, whole milk to fill freezer and 1 tsp. vanilla.



### STRAWBERRY ICE CREAM

Pat Whatley

2 $\frac{1}{2}$  c. sugar  
4 eggs  
1 can Pet milk  
pinch of salt

Put in 2 pints strawberries. Finish with whole milk and 1 tsp. vanilla.

### CHEERWINE ICE CREAM

Pat Whatley

Beat 2 eggs; add 2 c. sugar,  $\frac{1}{4}$  tsp. almond flavoring, one 13 oz. can evaporated milk, one jar maraschino cherries and juice (chopped), one 10 oz. cheerwine. Finish with milk and pinch of salt.

### GRAPE SHERBERT ICE CREAM

Put medium-sized can crushed pineapple (drained) into a bowl. Add to this 3 cups sugar and 2 cups Welch's grape juice. Stir together. Marinate this in refrigerator for two days. After this time, add  $\frac{1}{2}$  pint whipping cream. Fill to the line in your ice cream freezer with milk.

