

Dayton Family Recipe Book

Recipes collected from the recipe book of Frankie Dayton 1969 through 2021

With additions 1973-2021 by Claudette Dayton-Gerdjunis



Apple Downside Up Cake

Round cake tin

400°

Bake 25-30 Minutes

2 tablespoons butter

¼ cup packed brown sugar

2 medium apples sliced

2 cups of Bisquick baking mix

2 tablespoons sugar

1 teaspoon cinnamon

¼ teaspoon nutmeg

1 egg

2/3 cup water or milk

Pre-heat oven.

Melt butter in cake tin, sprinkle with brown sugar and arrange apples on top of sugar in pan.

Mix remaining ingredients and spoon over apples and spread evenly.

Bake.

Loosen edge of cake and turn out onto plate.

Serve plain or with whipped cream.

Apple Downside up Cake
round cake tin Bake 25 to 30 min. 400°

- 2 tablespoons butter
- $\frac{1}{4}$ cup packed brown sugar
- 2 medium Apples sliced
- 2 cups bisquick
- 2 Tablespoons sugar
- 1 teaspoon Cinnamon
- $\frac{1}{4}$ Teaspoon nutmeg
- 1 egg
- $\frac{2}{3}$ cup water or milk

Heat oven, melt butter in cake tin sprinkle with brown sugar, arrange apples on top of sugar in pairs. mix remaining ingredients spoon over apples and spread evenly. bake, loosen edge of cake turn out on to plate, serve plain or with wiped cream.

Spiced Applesauce Bread

350°

60 minutes

1 ¼ cup unsweetened applesauce

1 cup sugar

½ cup of vegetable oil

2 eggs

3 tablespoons milk

2 cups flour

½ teaspoon baking powder

1 teaspoon baking soda

¼ teaspoon salt

¼ teaspoon allspice

½ cup chopped nuts

Mix together. Spoon into greased loaf pan.

Sprinkle on top:

¼ cup brown sugar

½ teaspoon cinnamon

¼ cup chopped nuts

Bake. For one hour at 350°

Cool in pan for 5 minutes and turn out onto cooling rack.

Spiced Apple Sauce Bread

- 1 1/4 Cup Applesauce (unsweetened)
- 1 Cup Sugar
- 1/2 Cup Oil
- 2 eggs
- 3 ~~tablespoons~~ ^{teaspoons} milk
- 2 Cups flour
- 1/2 Teaspoon baking powder
- 1 Teaspoon baking Soda
- 1/4 Teaspoon Salt
- 1/4 nutmeg
- 1/4 Allspice
- 1/2 Cup chopped nuts

Mix together and put in greased pan

- Mix and sprinkle over top
- 1/4 Cup Brown sugar
- 1/4 Cup nuts
- 1/2 Teaspoon Cinnamon

1/2
1/4
1/2
1/4
1/2
1/4
1/2

Applesauce Cake

9 inch square pan

350°

30-35 minutes

½ cup butter or shortening

1 cup sugar

1 egg

1 cup applesauce

2 cups flour

½ teaspoon salt

¼ cup chopped nuts

½ teaspoon baking powder

1 teaspoon baking soda

½ teaspoon cloves

1 teaspoon cinnamon

1 teaspoon allspice

1 cup raisins

Mix butter, sugar.

Add egg, applesauce.

Mix in spices, flour and baking soda and baking powder.

Stir in raisins and nuts.

Spread in greased pan.

Bake for 30-35 minutes in 350° oven.

Applesauce Cake

9x13 pan or two layer 8in round 350° 30-35

½ cup butter or shorting	¼ cup chopped nuts
1 cup sugar	½ teas. - baking powder
1 egg	1 teas. soda
1 cup applesauce	½ teas. cloves
2 cups flour	1 teas. cinnamon
½ teas. salt	1 teas. allspice
1 cup raisins -	

Apple Crumb Cake

9 in. square 350° 45 min.

Cream butter and sugar beat in eggs
alternate dry ingredients with milk
pour into pan cover with apple slices
mix ½ cup butter ½ cup sugar ½ cup flour into crumbs
and sprinkle on top

¼ cup butter	1 teas. baking powder
½ cups brown sugar	¼ cup milk
2 eggs	1 teas. vanilla
1 ½ cups flour	3 to 4 apples peeled & sliced
½ teas. salt	

Banana Bread

8 X 4 loaf pan 350° 45 minutes

2 eggs beaten

1/3 cup shortening

2/3 cup sugar

2 ripe bananas

¾ teaspoon baking soda

½ teaspoon salt

1 ¾ cup flour

Mash bananas and set aside.

Cream shortening and sugar.

Add eggs.

Add mashed bananas.

Stir in dry ingredients.

Pour into greased loaf pan.

Bake for 45 minutes.

Cool on rack.

Banana Bread

45 min at 350 - greased 8x4 Pan

2 egg Beaten

$\frac{1}{3}$ cup shortening } creamed

$\frac{2}{3}$ cup sugar

2 ripe Bananas smushed

$\frac{3}{4}$ Teas soda

$\frac{1}{4}$ T-Cream of Tartar

$\frac{1}{2}$ T salt

$1\frac{3}{4}$ cups ~~sugar~~ flower

Cream - shortening + sugar add eggs
stir in dry ingredients - pour into
pan or 3 small pans - Bake let cool
wrap in wax paper.

Barrel of Fun Cake

2 9" round pans 375° 30 minutes

½ cup shortening

1 ¼ cup sugar

½ cup brown sugar

3 eggs

½ teaspoon maple flavoring or vanilla

1 cup buttermilk (buttermilk or whole milk with 4 teaspoons vinegar)

2 ¼ cup flour

1 teaspoon baking powder

½ teaspoon salt

¾ teaspoon baking soda

½ teaspoon ginger

½ teaspoon nutmeg

½ teaspoon cinnamon

¼ teaspoon cloves

Beat together shortening and sugars.

Add spices, baking soda, baking powder and flour.

Beat in ¾ cup buttermilk, eggs and maple flavoring.

Beat well and add remaining ¼ cup of buttermilk.

Pour into greased pans.

Bake for 30 minutes at 375°.

Barrel of Fun Cake continued...

Cool on rack for 10 minutes. Turn cakes out onto wire rack to cool.

Frosting

½ cup shortening

¼ teaspoon salt

½ teaspoon maple flavoring or vanilla

3 ½ cups Confectioner's sugar

¼ cup unsweetened cocoa

¼ cup strong hot coffee

In a small bowl mix ¼ cup cocoa and 1 tablespoon of coffee and mix until smooth.

Beat shortening, salt, flavoring. Add in cocoa and coffee mixture.

Beat in confectioner's sugar and coffee until fluffy and spreadable consistency.

*I have no idea how maple flavoring goes with chocolate frosting. I would use vanilla on the frosting and the cake.

Barrel-of-fun Cake

- 350° 30 min
- (Group I) line 2-9 in round 375° 30 min.
- 1/2 cup shortening
 - 1 1/4 cup sugar
 - 2 1/4 cup flour
 - 1 teas. baking powder
 - 1 teas. salt
 - 3/4 teas soda
 - 1/2 teas. ginger
 - 1/2 teas. nutmeg
 - 1/2 teas. Cinnamon
 - 1/4 teas. Cloves
 - 1/2 Cup brown sugar
- (Group II)
- 1 cup sour milk
 - 1/2 cup sour milk (4 teas vinegar for sour) milk
 - 3 eggs
 - 1/2 teas. maple flavoring



Mix together shortening, sugar, flour, soda, baking powder, salt + spices, brown sugar and 3/4 cup sour milk - beat well add group two beat well adding rest of milk pour into pans

Bake 30 minutes or until frosting is done

- Frosting
- 1/2 cup shortening
 - 1/4 teas. salt
 - 1/2 teas. maple flavoring
 - 3 1/2 icing sugar
 - 1/4 cup strong hot coffee
- Divide into two bowls add 1/4 cup Cocoa Hot Coffee to

Brown Sugar Spice Cake

9 inch square pan 350° 40 minutes

½ cup butter

1 ½ cup brown sugar

3 eggs

2 ½ cups of flour

1 teaspoon salt

2 ½ teaspoons baking powder

1 ½ teaspoons cinnamon

½ teaspoon cloves

½ teaspoon nutmeg

½ cup chopped nuts

1 cup milk

Topping: 4 tablespoons melted butter, ½ cup brown sugar, 1 cup chopped nuts and 2 tablespoons milk.

Cream butter and sugar. Beat in eggs one at a time.

Combine flour, spices and baking powder. Stir into wet ingredients alternating with milk until combined.

Spread in greased pan. Bake for 40 minutes at 350°

Remove from oven. Spread topping mixture onto cake. Back additional 10 minutes.

Cool on wire rack.

Hurry Up Cake

9 inch square pan

350°

30 minutes

¼ cup butter

¾ cup sugar

2 eggs, beaten

1 teaspoon vanilla

1 1/3 cup flour

½ teaspoon salt

1 ½ teaspoon baking powder

½ cup milk

Topping: 4 tablespoons sugar, ½ teaspoon cinnamon, ½ cup chopped nuts

Cream butter and sugar.

Add beaten eggs, vanilla, milk.

Combine flour, salt, baking powder and stir into wet ingredients.

Spread in greased 9 inch square pan. Sprinkle topping onto batter.

Serve warm.



Pen

Hurry-up Cake 9 in. sq. 350° 30 min.

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter	$1\frac{1}{2}$ teas. baking powder
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup milk
2 eggs beaten	top with
1 teas. vanilla	4 tabl. sugar
$1\frac{1}{3}$ cups flour	$\frac{1}{2}$ teas. cinnamon
$\frac{1}{2}$ teas. salt	$\frac{1}{2}$ cup chopped nuts

serve warm

1/2 1/2 1/2

Brown sugar Spice Cake

9 in. sq. 350° 40 min - return for 10

Cream butter and sugar beat in egg
Combine flour, spices, baking powder
stir into egg mixture alternating with milk
bake 40 min. spread on toping bake 10 min
or until toping is bubbly - serve warm

- 1/2 cup butter
- 1 1/2 cup brown sugar
- 3 eggs
- 2 1/2 cups flour
- 1 teas. salt
- 1 cup milk
- 2 1/2 teas. baking powder
- 1 1/2 teas. cinnamon
- 1/2 teas. Cloves
- 1/2 teas. nutmag
- 1/2 Cup Chopped nuts

Toping

4 tabl melted butter, 1/2 Cup brown sugar
1 cup Chopped nuts and 2 tabl. milk

Hurry-up Cake

9 in. sq. 350° 30 min.

- 1/4 cup (1/2 stick) butter
- 3/4 cup sugar
- 2 eggs beaten
- 1 teas. vanilla
- 1 1/2 cups flour
- 1/2 teas. salt
- 1 1/2 teas. baking powder
- 1/2 cup milk
- top with
- 4 tabl. sugar
- 1/2 teas. cinnamon
- 1/2 cup chopped nuts

Pennsylvania Dutch

Quick Chocolate Cake

9 X 13 inch pan

350°

30-35 minutes

Makes 18 cupcakes

2 eggs

½ cup unsweetened cocoa

1 1/3 cup milk

2 teaspoons vanilla

2 teaspoons baking soda

2 cups of sugar

1 cup shortening

3 cups flour

1 teaspoon salt

1 cup boiling water.

Put everything in the bowl and mix well.



Crazy cake

8 inch square pan 325° 35 minutes

1 ½ cups flour

1 cup sugar

1 teaspoon baking soda

1 teaspoon baking powder

½ teaspoon salt

1 tablespoon vinegar

1 teaspoon vanilla

¼ cup butter or shortening

¼ cup warm water

Cakes

Quick Chocolate Cake

9x13 pan Bake at 350° - 30-35 min

Put every thing in bowl and mix well

in makes 18 cupcakes

- | | |
|--|--|
| <input type="checkbox"/> 2 eggs | <input type="checkbox"/> 3 cups flour |
| <input type="checkbox"/> 2 cups sugar | <input type="checkbox"/> 2 teas. vanilla |
| <input type="checkbox"/> $\frac{1}{4}$ cup cocoa | <input type="checkbox"/> 1 teas. salt |
| <input type="checkbox"/> 1 cup shorting | <input type="checkbox"/> 2 teas. soda |
| <input type="checkbox"/> $\frac{1}{3}$ cups milk | <input type="checkbox"/> 1 cup boiling water |

Crazy Cake

8in square

Pennsylvania Dutch

325° 35 min

- | | |
|--------------------------|--------------------------------------|
| $\frac{1}{2}$ cups flour | $\frac{1}{2}$ teas salt |
| 1 cup sugar | 1 tall. vinegar |
| 3 table Cocoa | 1 teas vanilla |
| 1 teas. soda | $\frac{1}{4}$ Cup butter or shorting |
| 1 teas baking Powder | $\frac{1}{4}$ Cup warm water |

Chewy Cocoa Brownies

13 X 9 greased pan

350°

20-25 minutes

1 1/3 cup sugar

3/4 cup butter

2 tablespoons water

2 eggs

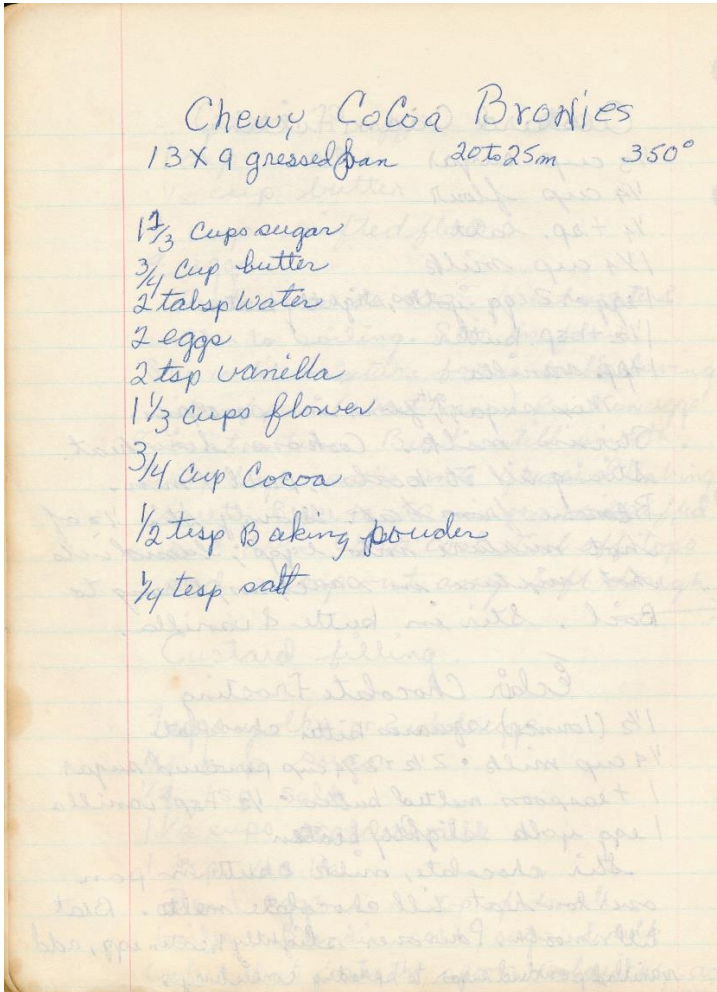
2 teaspoons vanilla

1 1/3 cup flour

3/4 cup unsweetened cocoa

1/2 teaspoon baking powder

1/4 teaspoon salt



Chocolate Cream Pie Filling

1 ¼ cup sugar ½ cup unsweetened cocoa

1/3 cup corn starch ¼ teaspoon salt

3 cups milk 3 tablespoons butter

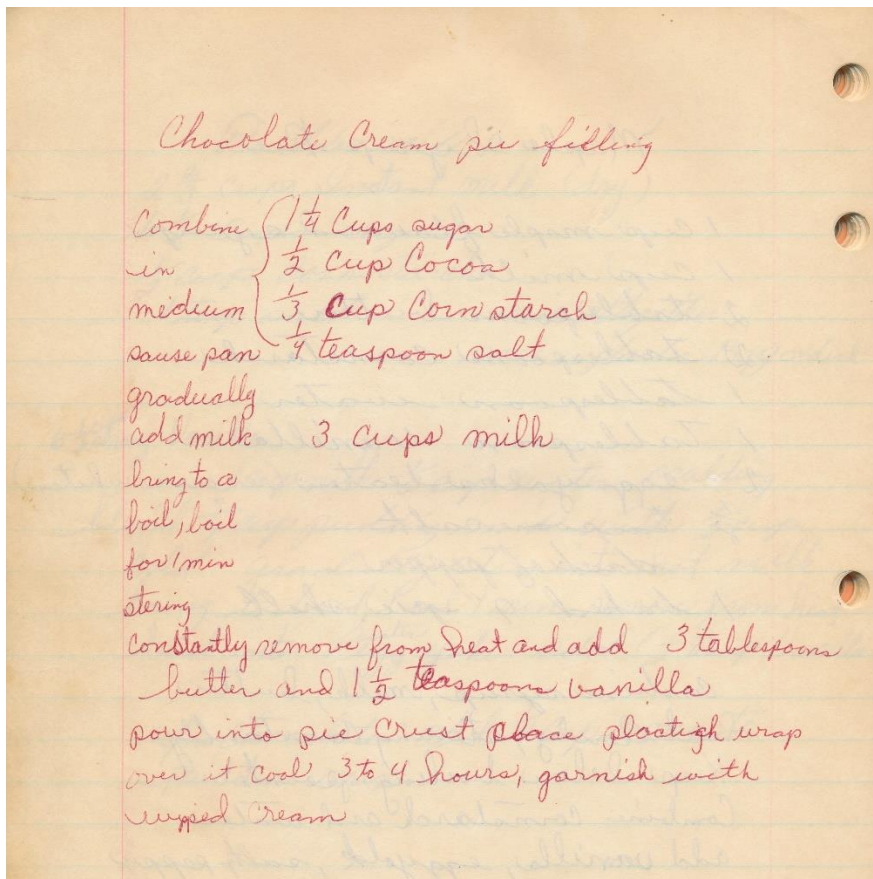
1 ½ teaspoons vanilla

Combine sugar, cocoa, corn starch and salt in a medium sauce pan and gradually add milk.

Bring to a boil. Boil one minute while stirring constantly.

Remove from heat. Stir in butter and vanilla.

Pour into prepared pie crust. Place plastic wrap over it and let it cool 3-4 hours. Garnish with whipped cream.



Christmas Chocolate Cookies

325° Bake 13-15 minutes

1 ¼ cup butter

¾ cup sugar

1/3 cup unsweetened cocoa powder

2 cups flour

½ teaspoon baking soda

1 teaspoon baking powder

Bake on parchment covered cookie sheet. Cool on cookie sheet before moving to wire rack.

Topping

2 tablespoons cocoa

1 ½ cup confectioner's sugar

¼ cup boiling water

1 teaspoon vanilla

Put cocoa, confectioner's sugar, water in small sauce pan over low heat. Cook until combined, stirring constantly. Remove from heat. Stir in vanilla.

Let cool 10 minutes.

Drizzle onto cool cookies. Add candies to while icing is wet. Let set before storing or stacking.

Bake 15 min
let cool before moving
onto rack

325°
lined Cookie Sheet

Christmas Chocolate Cookies

2 $\frac{1}{4}$ Stick Butter
 $\frac{3}{4}$ Cup sugar
 $\frac{1}{3}$ Cup CCo powder
2 cups flower
 $\frac{1}{2}$ Teasp soda
 $\frac{1}{2}$ Teasp Baking powder

Topping - 2 Teasp CCo
 $\frac{1}{2}$ Cup Confection Sugar

$\frac{1}{4}$ Cup Boiling water

1 Teasp Vanilla

put in small sauce pan over low
heat until combined - let cool 10 min
when cookies are cool Drizzle with
Chocolate - and Candys

Pulls away from Wood Spoon

Christmas Chocolate Cookies

Makes about 24

These rich shortbread cookies are easy to make and will satisfy the most committed chocolate lover.

- 2¼ sticks (18 tbs.) soft butter
- ¾ cup sugar
- ⅓ cup unsweetened cocoa powder
- 2 cups all-purpose flour
- ½ tsp. baking soda
- 1 tsp. baking powder

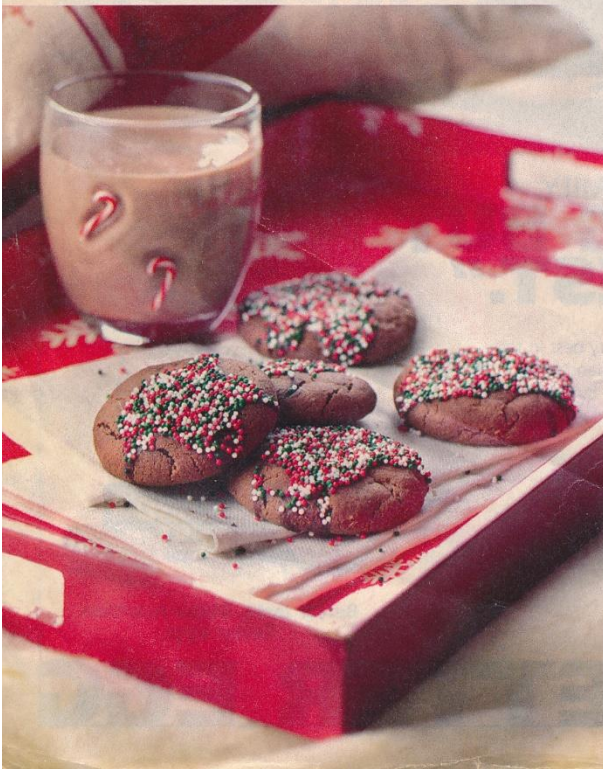
Topping:

- 2 tbs. unsweetened cocoa powder
- 1½ cups confectioners' sugar
- ¼ cup boiling water
- 1 tsp. vanilla extract
- Colored sprinkles

1. Preheat oven to 325°F and line cookie sheet with parchment paper.
2. Put all cookie ingredients into food processor and mix. Or, if you prefer, cream butter and sugar in bowl; when you have a light, soft, whipped

mixture, beat in ¼ cup cocoa powder (sifting first if lumpy). Beat in flour with baking soda and baking powder.

3. Wearing disposable latex or vinyl gloves, pinch off about 1 tbs. batter at a time (mixture will be soft and sticky). Roll into balls, then slightly flatten into fat disks as you place them, well spaced, on cookie sheet; about 12 should fit.
4. Bake each batch 15 minutes; cookies will appear underdone but will continue to bake as they cool. Tops will be slightly cracked.
5. Move cookie sheet to cold surface and let sit for 15 minutes before transferring cookies to wire rack. Place sheet of newspaper underneath (to catch drips while topping them).
6. For topping, whisk cocoa powder, confectioners' sugar, water, and vanilla extract in small saucepan over low heat until combined. Remove from heat and let sit 10 minutes.
7. When cookies are cool, drizzle each with 1 tbs. chocolate glaze, using back of spoon to help spread mixture. After you've iced 6 cookies, scatter with sprinkles before icing dries. Continue icing in batches until all cookies are topped.



Cream Puffs

400° 45-50 minutes

1 cup water

½ cup butter

1 cup flour

4 eggs

Preheat oven.

On stove top, over low heat.

Heat water and butter to boil. Stir in flour.

Stir until it forms a ball, leaving sides of pan (about 1 minutes).

Remove from heat. Beat in eggs one at a time. Beat until smooth.

Drop by table spoonfull onto greased baking sheet.

Bake. Cool.

Cut off tops. Scoop out soft dough.

Fill, replace tops, frost.

Cream Pie/Puff Filling

¼ cup plus 2 tablespoons cornstarch

1 cup sugar

¼ teaspoon salt

3 egg yolks beaten

3 cups scalded milk

3 tablespoons butter

¾ teaspoon vanilla

Mix cornstarch, sugar and salt, set aside.

Separate 3 egg yolks, beat well, set aside.

Scald milk.

Add cornstarch and sugar mixture to scalded milk. Boil 2 minutes.

Remove from heat.

Add 3-4 teaspoons of hot milk mixture, a teaspoon at a time to beaten egg yolks.

Add egg mixture to hot milk mixture.

Return to stove. Boil 1 minute.

Remove from heat. Add butter and vanilla. Let cool.

For Chocolate: increase sugar to 1 2/3 cups. Melt 2 ounces of chocolate in scalded milk.

Custard Cream Filling

1/3 cup sugar ¼ cup flour
¼ teaspoon salt 1 ¼ cup milk
1 ½ tablespoons butter 1 teaspoon vanilla
1 or 2 egg yolks slightly beaten

Mix sugar, salt and flour in saucepan. Stir in milk.

Cook over low heat, stirring constantly until it boils.

Boil 1 minute.

Remove from heat.

Slowly stir half of hot mixture into eggs. Blend into hot mixture in saucepan.

Bring to a boil.

Remove from heat.

Stir in butter and vanilla.

Éclair Chocolate Frosting

1 ounce bittersweet chocolate ¼ cup milk
2 ½ - 2 ¾ cup powdered sugar 1 teaspoon melted butter
½ teaspoon vanilla 1 egg yolk slightly beaten

Stir chocolate, milk and butter in saucepan over low heat until chocolate is melted.

Remove from heat. Beat until smooth.

Pour over slightly beaten egg. Add vanilla and powdered sugar to spreading consistency.

Cream puffs

13x9 greased pan 201
400° 45-50 min,

1 cup water

1/2 cup butter

1 cup flour

4 eggs

Heat oven. Heat water & butter to boiling. Stir in flour, stir till it forms a ball, leaving sides of pan (about 1 min.). Beat in eggs, one at a time. Beat till smooth. drop onto greased baking sheet. Bake. Cool. Cut off tops. Scoop out soft dough, fill, replace tops, frost.

Custard Cream filling

$\frac{1}{3}$ cup sugar

$\frac{1}{4}$ cup flour

$\frac{1}{4}$ t sp. salt

$1\frac{1}{4}$ cup. milk

1 egg or 2 egg yolks, slightly beaten

$1\frac{1}{2}$ tbsp. butter

1 t sp. vanilla.

Mix sugar, ^{salt} flour in saucepan.
Stir in milk. Cook over low heat.
Stirring till it boils. Boil 1 min.
Remove from heat. Slowly stir $\frac{1}{2}$ of
hot mixture into eggs; blend into
hot mixture in saucepan, Bring to
Boil. Stir in butter & vanilla.

Éclair Chocolate Frosting.

$1\frac{1}{2}$ (1 ounce) squares bitter chocolate

$\frac{1}{4}$ cup milk • $2\frac{1}{2}$ - $2\frac{3}{4}$ cup powdered sugar

1 t teaspoon melted butter • $\frac{1}{2}$ t sp. vanilla

1 egg yolk slightly beaten

Stir chocolate, milk & butter in pan
over low heat till chocolate melts. Beat
till smooth. Pour over slightly beaten egg; add
vanilla & powdered sugar to spreading consistency.

Cream Puffs. 400°

1 cup water

1/2 cup butter

1 cup sifted flour

4 eggs.

Heat oven to 400°. Heat water & butter to boiling. Stir in flour.

Stir until mixture forms ball, leaving sides of pan. (about 1 min.) Beat in eggs ~~one~~ ^{one} at a time. Beat until smooth.

Drop by spoon onto greased baking sheet. Bake 45-50 min. or until puffed and dry. When cool: Cut off tops and scoop out any soft dough. →

Custard filling.

4 eggs yolks, or 2 whole eggs.

1/4 cup sugar

1/4 tsp. salt

1 1/2 cups scalded milk

1 tsp. vanilla.

Beat eggs in top of double boiler. Blend in salt, sugar & milk. Cook till it coats the spoon. Cool quickly. add

vanilla.

Cocoa Drops

400° 8-10 minutes

½ cup shortening

1 cup sugar

¾ cup buttermilk (whole buttermilk, buttermilk powder with water or milk with 3 teaspoons vinegar)

1 teaspoon vanilla

1 ¾ cup flour

½ teaspoon baking soda

½ teaspoon salt

½ cup unsweetened cocoa

½ cup chopped nuts optional

Cream shorting, sugar and egg.

Stir in vanilla and milk.

Add dry ingredients.

Chill 1 hour.

Drop by teaspoon.

Back 8-10 minutes in 400° oven.

Cool on rack.

Cocoa Drops (Soft Brownie cookies)

400° 8-10 min.

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 3/4 cup sour milk
- 1 tsp. vanilla
- 1 3/4 cups flour
- 1/2 tsp. Soda
- 1/2 tsp. salt
- 1/2 cup cocoa
- 1/2 cup chopped nuts (if desired)

Mix shortening, sugar & egg thoroughly. Stir in vanilla and milk. Add dry ingredients. Chill 1 hour. Drop with teaspoon. Bake COOL, frost if you wish. Soft & fudgy. Yummy

Dayton Family Christmas Cookies

(Roll out or put through cookie press)

These are the cookies we always made. It was the first cookie I learned to bake in the wood cook stove on the farm in Moravia, New York.



Clockwise from top left: Cookies, JAC and Benjamin Gerdjunis 2020, Hailey (Dayton) Cook and Claudette Dayton-Gerdjunis 1972 making the Christmas Cookies on the Farm in Moravia, NY.

Christmas Cookies

375° 9-11 minutes

1 cup butter softened

1 cup sugar

2 eggs beaten

1 teaspoon vanilla

½ teaspoon salt

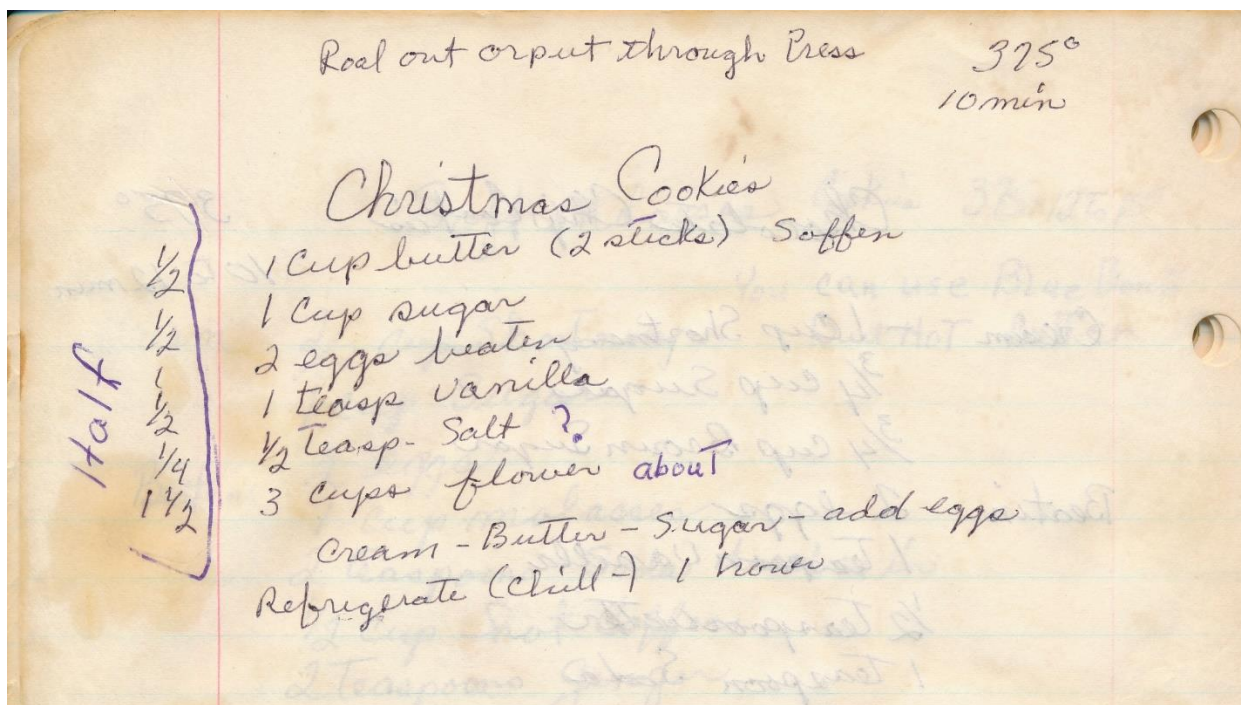
2 ½ -3 cups of flour

Cream butter and sugar. Add eggs, vanilla, salt, flour.

Chill 1 hour.

Roll out to just under ¼ inch. Bake on parchment paper.

Add decorating sugars before baking or after if frosting.



Easy Bar Cookies

8 inch square pan 350° 30 minutes

Basic Recipe:

1/3 cup vegetable oil

¾ cup sugar

2 eggs

¾ cup flour (sifted)

½ teaspoon baking powder

1 teaspoon vanilla

Sift flour and baking powder. Set aside.

Combine oil, sugar and eggs. Mix well. Add vanilla.

Stir in flour mixture.

Spread into greased pan.

Bake for 30 minutes at 350°.

Cool 15 minutes and then cut into squares.

Variations:

Honey & Spice: use ½ cup honey instead of sugar, use only ½ teaspoon vanilla and add ½ teaspoon allspice and a 1/8 teaspoon of cinnamon.

Applesauce Raisin: Increase baking powder to ¾ teaspoon, add 1/3 cup raisins, 1/3 cup applesauce and ¼ teaspoon cinnamon.

Easy bar Cookies (Soft Brownie cookies)
8x8x2 square pan Bake 30 min at 350°

Basic recipe

$\frac{1}{3}$ cup veg. oil
 $\frac{3}{4}$ cup sugar
2 eggs
 $\frac{3}{4}$ cup flower (sifted)
 $\frac{1}{2}$ teaspoon baking powder
1 Teaspoon Vanilla

Combine oil, sugar, eggs, mix well - sift baking powder + flower together add to mix with vanilla, pour into pan. Cool 15 min cut into squares.

Variations -

Honey + spice - use $\frac{1}{2}$ cup Honey instead of sugar, use only $\frac{1}{2}$ teas. vanilla, add $\frac{1}{2}$ teas. Allspice + $\frac{1}{8}$ teas. Cinnamon.

Apple sauce raisin -

increase baking powder to $\frac{3}{4}$ teas. add $\frac{1}{3}$ cup raisin, $\frac{1}{3}$ cup apple sauce $\frac{1}{4}$ teas. Cinnamon to batter

Fantasy Fudge

Here is the actual recipe for Fantasy Fudge from Kraft.

3 cups sugar

$\frac{3}{4}$ cups margarine

1 (5 ounce) can evaporated milk

1 $\frac{1}{2}$ half cups marshmallow cream

1 cup chopped walnuts

1 teaspoon vanilla

- Line 9" Square pan with foil.
- Bring Margarine, sugar & evaporated milk to.
- a full boil, stirring constantly.
- Boil 4 Minutes, stirring constantly, until.
- candy reaches 234 degrees.
- Remove from heat.
- Add Chocolate & Marshmallow creme, until.
- melted.
- Add walnuts and vanilla, mix well.
- Spread evenly in prepared pan.
- Let stand at room temperature for 4 hours.
- Cut into 1" squares.

Fantasy fudge ^{Real} Big Bowl

$\frac{3}{4}$ cup ($1\frac{1}{2}$ stick) butter

3 cups sugar

$\frac{2}{3}$ cup milk

1 pack - 12oz semi-sweet chocolate chips

1 Jar 7oz marshmallow cream

1 Teaspoon vanilla

microwave

melt butter - add sugar - milk - mix

on high till begins to boil - stir -

on high $5\frac{1}{2}$ min

add chips and marshmallow - and vanilla

Frankie's Soft Molasses Cookies

375°

12-15 minutes

2/3 cup shortening
1 cup sugar
2 eggs
1 cup molasses
2 teaspoons baking soda
½ cup hot coffee
2 teaspoons ginger
2 teaspoons cinnamon
¼ teaspoon allspice
¼ teaspoon salt
4 cups flour

Desolve the 2 teaspoons of soda in the ½ cup of hot coffee. Set aside.

Cream shortening and sugar.

Beat in eggs.

Add in molasses and spices and coffee mixture.

Blend in flour.

Drop by teaspoon. Bake on parchment covered baking sheet. Cool on rack.

This recipe was handed down. They are perfect. Mom and I both made them when we were growing up. They were Mom's favorite cookie.

Soft Molasses Cookies 375-12 to 15

Cream $\frac{2}{3}$ cup Shortening
1 cup Sugar

You can use Blue Bonnet
Butter

Beat in 2 eggs
1 cup molasses
2 teaspoons Soda dissolved in
 $\frac{1}{2}$ cup Hot Coffee
2 teaspoons ginger
2 Teaspoon Cinnamon
 $\frac{1}{4}$ " Allspice
Salt
4 cups flour

4 doz - 3" Cookies

Half $\frac{1}{3}$ Shortening
1 egg
 $\frac{1}{2}$ Sugar
 $\frac{1}{2}$ molasses
1 Teas Soda
 $\frac{1}{4}$ Hot Coffee
& flour

Frankie's Penuche Fudge

4 cups brown sugar

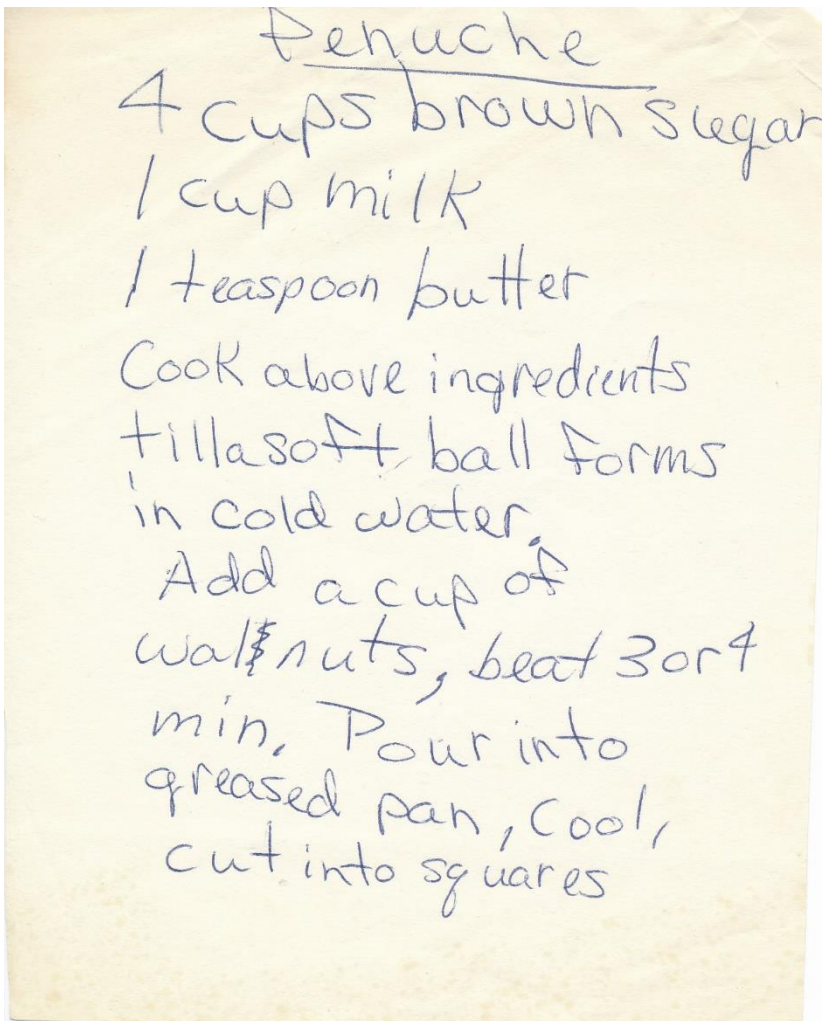
1 cup milk

1 teaspoon butter

Cook above ingredients until a soft ball forms when dropped in ice water.

Add a cup of chopped walnuts-optional. Beat 3 or 4 minutes.

Pour into greased pan. Cool and cut into squares.



Frankie's Pizza Dough

1 cup luke warm water

1 teaspoon sugar

1 envelope dry yeast

1 teaspoon salt

¼ cup vegetable oil

1 ½ cups flour

1 ½ cups flour

Add sugar to luke warm water (about 110°) then add yeast packet. Allow yeast to bloom. About 8-10 minutes.

Add salt and vegetable oil to yeast mixture. Add first 1 ½ cup of flour stirring until smooth. Add in additional 1 ½ cups of flour and knead until smooth and elastic.

Place in a greased bowl and let rise until doubled in size, about 45-60 minutes.

Punch down. Flatten dough to size. Do not over work dough.

Add sauce, cheese and meat to taste.

Bake at 400° for about 25 minutes.

This was the dough Mom used to make pizza when we were growing up. She used canned pizza sauce and added powdered parmesan cheese and scrambled hamburger to the pizza.

Pizza Dough

1 cup lukewarm water
1 teas sugar
1 envelope yeast

1 teas salt
 $\frac{1}{4}$ cup salad oil
 $1\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ cups flour

to yeast mix add salt + salad oil then add $1\frac{1}{2}$ cups flour beat till smooth stir in additional flour knead until smooth and elastic place in greased bowl let rise until doubled about 45 min.

place on two pizza tins add sauce cheese and meat bake at 400° for about 25 min

Raised Doughnuts

1 packet of dry yeast

¼ cup warm water

1 cup milk scalded

¼ cup sugar

¼ cup shortening

1 teaspoon salt

¾ cup mashed potatoes (instant can be used)

2 eggs, beaten

5-6 cups of all purpose flour

Scald milk.

Add shortening and sugar to scalded milk and let cool.

Dissolve yeast in warm water (109-112°). About 10 minutes.

Add milk mixture and beaten eggs to yeast mixture.

Add mashed potatoes, salt.

Gradually add enough flour to make a soft dough.

Turn out on floured bread board and knead until smooth. About 4-5 minutes.

Place in greased bowl and let rise until doubled in size. (45-60 minutes)

Roll out to ½ inch thick. Cut out doughnut rounds and holes. Let rise about 30 minutes.

Fry in vegetable oil (375°) until golden. Turn half way through.

Glaze: Confectioner's sugar, vanilla and water.

These are the doughnuts that Mom made in a big cast iron pot. She made them at Christmas time and to take to our family reunion at Chittenango Falls State Park, NY.



*Dad, Skip Carl Dayton Jr. ; Brian (Rebecca), Andrew, Claudette and Darryl Dayton;
Marshall Tifft, Beatrice (Tifft) Dayton, Ernest Tifft, Jerome Tifft, Leon Tifft, William Tifft
and Andrew Tifft.*

Raised doughnuts

- 1 pak - dry yeast
 - $\frac{1}{4}$ cup warm water
 - 1 cup milk scalded
 - $\frac{1}{4}$ cup shortening
 - $\frac{1}{4}$ cup sugar
 - 1 teasp salt
 - $\frac{3}{4}$ cup mashed potatoes
 - 2 eggs beaten
 - 5 to 6 cups flower
- dissolve yeast in water
- add shortening and sugar to scalded milk
let cool
- instant can be used

Add milk & eggs to yeast - gradually add enough flower to make soft dough. turn out on floured board and kneed untill smooth about 4 to 5 min. - grease bowl let rise untill double - Roll to $\frac{1}{2}$ " cut out - let raise 30 min - fry in 375° oil. Combine Confectionery sugar vanilla and water for glaze.

Frankie's Spice Cookies and Peanut Salties

275°

60 minutes

1 cup butter
1 cup sugar
1 egg, separated
2 cups flour
1 teaspoon cinnamon
1 cup chopped nuts
½ teaspoon soda

Cream butter and sugar.

Add egg yolk.

Stir in dry ingredients.

Spread in greased 10 x 15 inch jelly roll pan.

Beat egg white and brush on top.

Sprinkle on chopped nuts (optional) and press down a bit.

Bake for up to 1 hour at 275°.

Cut while still warm.

Variations:

Peanut Salties: Omit cinnamon. 1 cup brown sugar instead of white sugar. ½ cup butter and ½ cup peanut butter. Chopped peanuts.

Brown Sugar Spice: Substitute brown sugar for white. Increase cinnamon to 1 ½ teaspoon. Add ¾ teaspoon each of nutmeg, ginger and cloves.

Mom made all three varieties every Christmas. She made them on thin cheap baking pans with sides.

340

Spice Cookies

Bake at 275° For 1 hour

Cream 1 cup Butter

1 cup sugar

1 egg, separated

2 cups flour

1 teasp cinnamon

1 cup chopped nuts

$\frac{1}{2}$ Teasp Soda

add egg yolk to creamed mix
stir in dry ingredients, spread
on 10x15 jelly pan. Beat egg white
slightly, brush on top, sprinkle
with nuts press in. Cut when
still warm.

Variations

Peanut salties & Can-use $\frac{1}{2}$ cup Peanut Butter
omit cinnamon substitute for $\frac{1}{2}$ cup Butter

Brown sugar for white

peanuts for nuts

Bake same
where

Brown sugar spice

substitute brown sugar for white sugar
cinnamon to $\frac{1}{2}$ teasp add $\frac{1}{4}$ teasp nutmeg $\frac{1}{4}$ teasp ginger 1 the Clove

Fudge Batter Cake

350°

45 minutes

1 ½ quart baking dish

2 tablespoons melted butter

1 cup sugar

1 teaspoon vanilla

1 cup flour

8 tablespoons unsweetened cocoa

1 teaspoon baking powder

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup chopped nuts (optional)

1 $\frac{2}{3}$ cup boiling water

Cream butter and $\frac{1}{2}$ cup of sugar. Set aside.

Sift flour and 3 tablespoons of cocoa, baking powder and $\frac{1}{2}$ teaspoon salt.

Alternate adding flour mixture and milk to the creamed butter and sugar until well blended.

In a 1 ½ quart baking dish combine the remaining $\frac{1}{2}$ cup sugar, remaining 5 tablespoons cocoa and $\frac{1}{4}$ teaspoon salt with 1 $\frac{2}{3}$ cup boiling water. Stir well.

Drop batter by tablespoonful into boiling mixture.

Bake. Serve warm with whipped cream or ice cream.

Fudge Batter Cake

Makes 6 servings Bake at 350° for 45 min.

2 tabs butter melted
1 cup sugar
1 tsp. Vanilla
1 cup flour
8 tabs Cocoa
1 tsp baking powder
 $\frac{3}{4}$ tsp salt
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup Chopped nuts

in bowl combine butter $\frac{1}{2}$ cup sugar and vanilla. mix flour 3 tabs Cocoa the baking powder and $\frac{1}{2}$ tsp salt and add alternately with milk to first mixture, stirring untill well blended. add nuts if you want them

in shallow $1\frac{1}{2}$ quart baking dish combine remaining sugar ($\frac{1}{2}$ cup) cocoa (5 tabs) $\frac{1}{3}$ tsp salt and $1\frac{2}{3}$ cups boiling water stir well drop batter by tablespoon full onto boiling mixture.

serve warm with wiped cream
9" or 8" square pan.

Gingerbread Cake

350°

1 cup boiling water	½ teaspoon salt
½ cup shortening	1 teaspoon baking soda
1 cup molasses	½ teaspoon ginger
½ cup sugar	½ teaspoon cloves
1 egg, beaten	2 ½ cups flour

Melt shortening in boiling water, add molasses and sugar.

Add beaten egg. Add rest of ingredients.

*9 inch square pan would be my guess. Greased.

Cocoa Fudge

3 cups sugar	1/8 teaspoon cream of tarter
½ teaspoon vanilla	4 tablespoons
1 cup milk	1 teaspoon butter

Cook sugar, cocoa, cream of tarter and milk in saucepan. Stir until it comes to a boil then stop. Stir just enough to keep it from sticking to the bottom.

Boil to soft ball stage on candy thermometer (235-245°) or forms a soft ball when dropped in ice water. Remove from heat. Add butter. Let cool. Stir in vanilla.

Pour into greased pan.

Ginger bread Cake

350

1 cup boiling water
1/2 cup S. shortening
1 cup molasses
1/2 cup sugar
1 egg

1/2 teasp salt
1 teasp soda
1/2 teasp ginger
1/2 teasp cloves
2 1/2 cup Flour

melt shortening in water add molasses
and sugar beat egg add rest

CoCoa fudge

3 cups Sugar
1/8 teasp Cream of Tartar
1/2 teasp Vanilla
4 Tablespoons CoCoa
1 cup milk
1 teasp butter

Cook - Sugar - CoCoa Cream of Tartar -
and milk Stir untill it comes to a
boil then stop - Stir just enough to keep
it from sticking to bottom Boil to soft
ball stage - add butter but dont stir
let cool add vanilla Stir - Pour into Pan
greased

Gingerbread Cookies

350° 6-8 minutes or until firm

1 teaspoon baking soda	1 teaspoon salt
2 teaspoons cinnamon	1 teaspoon ground ginger
1 teaspoon cloves	½ teaspoon nutmeg
1 cup shortening	1 cup sugar
1 egg	1 teaspoon vanilla
5 ½ cups sifted all purpose flour	

Beat shortening with sugar until fluffy.

Beat in egg, molasses and vanilla.

Stir in flour and spices to make a soft dough.

Refrigerate 4 hours or overnight.

Roll out 1/8 inch thick. Cut with 3 inch cookie cutters.

Bake on ungreased cookie sheet or parchment.

Cool on cookie sheet before moving to rack.

Decorate with icing and candies.

Gingerbread cookies

Bake in moderate oven (350°) 8 min, or till cookies are firm

- 5 1/2 cups sifted all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1 cup vegetable shortening
- 1 cup sugar
- 1 cup molasses
- 1 egg
- 1 teaspoon vanilla

beat oil with sugar till fluffy beat in egg molasses + vanilla. stir in flour and spices to make soft dough. refrigerate in foil 4 hours or overnight. roll 1/8 in thick cut with 3 in cutters Bake on ungreased ^{cool} at

Gingerbread Rollouts

350° 10-12 minutes

1 cup brown sugar
1/3 cup vegetable oil
1 ½ cup molasses
2/3 cup hot water
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ginger
1 teaspoon allspice
1 teaspoon cloves
1 teaspoon cinnamon
6 cups flour

In large bowl mix sugar, oil and molasses thoroughly.

Blend in water.

Gradually stir dry ingredients into molasses mixture.

Cover and chill.

Roll dough ¼ inch thick on floured board. Cut with cookie cutters.

Bake for 10-12 minutes at 350°

Gingerbread Rollouts

Bake 350° 10 to 12 min

In large bowl, mix sugar, oil and molasses thoroughly. Blend in water. Blend in dry ingredients gradually into molasses mix.

Cover bowl and chill. Roll dough $\frac{1}{4}$ " thick on floured board.

1 cup brown sugar

$\frac{1}{3}$ cup oil

1 #2 oz bottle molasses $\frac{1}{2}$ (cup)

$\frac{2}{3}$ cup water

2 teas. soda

1 teas salt, ginger, allspice,

Cloves, Cinnamon

6 cups flour

Ginger Cookies

350° 12-14 minutes

1 ½ cup butter or vegetable shortening

2 cups sugar

1 teaspoon cloves

1 ½ teaspoon cinnamon

2 teaspoons baking soda

4 teaspoons ginger

2 eggs

4 ½ cups flour

½ cup molasses

Shape into 2" balls, roll in sugar and place 2 ½ inches apart.

Bake for 12-14 minutes until light brown and puffed.

Cool on baking sheet before moving to wire rack.

Ginger Cookies

1 1/2 Cup ^{Shorting} Butter

25-4" Cookies

2 Cup Sugar

1 teas Cloves

1 1/2 teas Cinnamon

2 Teas Soda

4 teas Ginger

2 eggs

4 1/2 C flour

1/2 Cup molasses

Shape into 2" Balls

Roll in Sugar - Place 2 1/2" apart

Bake 350 - 12-14 min

until light Brown and Puffed

Cool on sheet 2 min.

Grandma Martha Rowe's Chocolate One Egg Cake

8 X 8" pan

350°

25 minutes

4 tablespoons butter

2/3 cup sugar

4 tablespoons unsweetened cocoa

2 tablespoons water

2 tablespoons sugar

1 egg

½ cup milk

1 ½ cup flour

2 teaspoons baking powder

½ teaspoon baking soda

½ teaspoon vanilla

In sauce pan cook the two tablespoons water, 2 tablespoons sugar and 4 tablespoons cocoa until combined for one minute.

Cream remaining 2/3 cup sugar and the 4 tablespoons butter. Add egg and cocoa mixture, beat until smooth. Add remaining ingredients.

Pour in greased 8 X 8 pan.

Bake for about 25 minutes in 350° oven.



Martha Bargy Tiff Rowe. Our Great Grandmother. Mother to our Grandma Beatrice Tiff Dayton.

Grama Rowe's Recipes

Chocolate one egg cake

4 tablespoon Butter

$\frac{2}{3}$ cup sugar

4 tablespoons Colo

2 tablespoon water

2 tablespoons Sugar

1 egg

$\frac{1}{2}$ cup milk

$1\frac{1}{2}$ cups flower

2 teaspoons Baking Powder

$\frac{1}{2}$ teaspoon soda

$\frac{1}{2}$ teaspoon ~~to~~ Vanilla

Cook two tablespoons Sugar-water Colo
for one min.

Cream sugar and butter add rest

Bake in 8x8 pan 350 for 25 min

Jelly Cookies

350° 15 minutes

½ cup vegetable shortening

2/3 cup sugar

1 egg

1 teaspoon vanilla

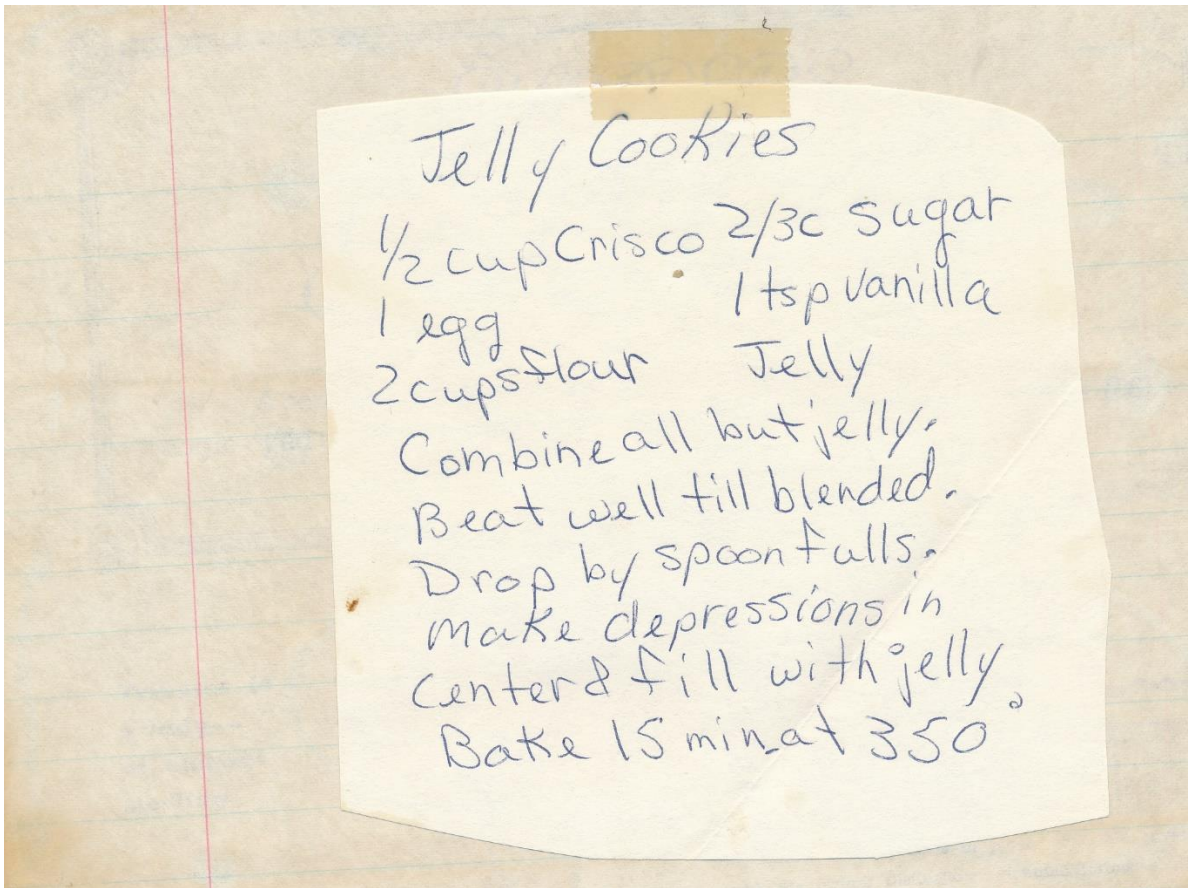
2 cups flour

Jelly

Combine all but jelly. Beat well until blended.

Drop by spoonful. Make depression in center, fill with jelly.

Bake for about 15 minutes at 350°.



Lemon Cake

8 X 4 loaf pan

350°

55 minutes

½ cup butter

1 ½ cup sugar

3 eggs separated

2 tablespoons lemon zest

2 tablespoons lemon juice

2 cups flour

½ teaspoon baking soda

1 teaspoon cream of tartar

2/3 cup milk

Cream butter and sugar. Add one egg yolk at a time.

Stir in lemon. Add flour, baking soda, cream of tartar, milk.

Beat egg whites until stiff. Gently fold into batter and pour into greased loaf pan.

Quaker Pound Cake

9 X 5 loaf pan

325°

75 minutes

1 cup butter

1 ¼ cup sugar

1 teaspoon vanilla

1 teaspoon orange zest

½ teaspoon salt

1 teaspoon baking powder

½ cup milk

2 cups cake or all purpose flour

4 eggs

Grease loaf pan.

Beat butter and sugar, vanilla and orange zest until fluffy.

Add eggs one at a time.

Combine dry ingredients and add to wet mixture alternating with milk.

Spoon into loaf pan and bake for about 60-75 minutes at 325°.

Lemon Cake

8 x 4 x 2½ in. loaf 350° 55 min.

½ Cup butter
1½ cups sugar
3 eggs, separated
grated rind of one lemon
2½ cup milk
2 tabl. lemon juice
2 cups flour
½ teas. soda
1 teas. cream of tartar

Cream butter and eggs beat in egg yolks
stir in lemon - add flour, soda, cream of tartar
to egg mixture alternating with milk
beat egg whites till stiff fold into batter
pour into greased pan and bake.

Quaker Pound Cake

9½ x 5 x 3 in. loaf 325° 1¼ hours

Grease pan - beat butter, sugar, vanilla, and
orange rind until fluffy. Combine dry ingredients
add to egg mixture alternating with milk
spoon into pan and bake

1 cup butter
1¼ cup sugar
1 teas. vanilla
1 teas. grated orange
rind
4 eggs
2 cups cake flour
½ teas. salt
1 teas. baking powder
¼ teas. mace
¼ cup milk

Lemon Pudding Cake

Bake 325° for 40 minutes, then 350° for 10 additional minutes

1 quart glass baking dish

3 tablespoons butter, softened

1 cup sugar

4 eggs separated

3 tablespoons flour

¼ teaspoon salt

1/3 cup lemon juice

1 tablesspoons lemon zest

Cream butter, gradually add sugar and beat until well blended.

Add egg yolks, beat until light and fluffy.

Stir in flour, salt, lemon juice and zest.

Beat egg whites until stiff and carefully fold into batter.

Pour into shallow 1 quart baking dish and set pan pan of hot water on baking sheet.

Bake for 40 minutes at 325° and then for 10 additional minutes at 350°.

Serve warm with whipped cream.

Lemon Pudding Cake

4 to 6 servings Bake at 325 for 40 min. then 350 for 10

3 tabl. butter softened

1 cup sugar

4 eggs separated

3 tabs. flour

$\frac{1}{4}$ tsp salt

$\frac{1}{3}$ cup lemon juice

2 tsp grated lemon rind

cream butter gradually add sugar and beat until well blended. Add egg yolks and beat until light and fluffy. stir in next 4 ingredients then gradually add milk.

Beat egg whites until stiff and carefully fold into batter. pour into shallow 1 qt. baking dish and set in pan of hot water

Sweet Dough
Straight Dough Method.

½ cup milk, scalded

½ cup sugar

½ teaspoon salt

¼ cup shortening

2 eggs beaten well

Add 2 teaspoons sugar and 2 envelopes of dry yeast to ½ cup luke warm water (in large bowl).

Let yeast, water and sugar stand about 10 minutes. Stir well.

Add sugar, salt, and shortening to scalded milk.

Test milk mixture to make sure it is luke warm.

Stir into yeast mixture in large bowl.

Add eggs.

Stir in flour, enough to make dough easy to handle.

Knead until smooth and elastic.

Place in greased bowl and let rise in a warm place about 1 hour or until double in size.

Cinnamon Buns:

350°

35 minutes

Sweet Dough.

Cut dough in half. Roll into two rectangles.

Brush with melted butter.

Spread with mixture of 1 cup brown sugar and 2 teaspoons cinnamon.

Roll up, pinch edges. Cut in 1 inch slices.

Frost while warm.

Parker House Rolls

400°

15 minutes

Sweet Dough.

Half the dough.

Form each half into a 12 inch roll.

Cut into 12 equal pieces. Form into balls and then roll ball into a 1 ½ X 3 ½ inch oval. Fold oval in half and place on greased baking sheet.

Let rise until doubled in blk.

Bake at 400° for about 15 minutes.

Makes about 24.

Sweet Dough

Straight Dough Method

- $\frac{1}{2}$ cup milk (scald)
- $\frac{1}{2}$ cup sugar (add to milk)
- $1\frac{1}{2}$ teas. salt (add to milk)
- $\frac{1}{4}$ ~~cup~~ cup shortening (add to milk)
- $\frac{1}{2}$ cup lukewarm water (in a large bowl)
- add 2 teas. sugar and 2 envelopes yeast
- 2 eggs beaten ~~to~~ well
- 2 cups flour

Let yeast, water and sugar stand 10 min stir well. test milk mixture to make sure it is lukewarm then stir it into yeast add eggs and 2 cup flour beat until smooth stir in about 2 more cups flour enough to make dough easy to handle, knead until smooth and elastic, place into greased bowl let rise in warm place about 1 hour

Cinnamon Buns 350° 35 min

cut dough in half roll into two rectangles brush with melted butter 1 cup brown sugar 2 teas cinnamon. roll up cut in 1 inch. let rise 30 min frost while warm

Parker House rolls

Sweet Dough

Halve the dough, form each halve into a 12 in roll, cut into 12 equal pieces, form into balls roll each ball into $2\frac{1}{2}$ by $3\frac{1}{2}$ in oval fold in halve place on greased baking sheet let rise untill doubled in bulk bake at 400° about 15 min. makes about 24

Sentinel Cinnamon Rolls

Made for breakfast at Sentinel High School, Missoula, MT

Cinnamon Rolls

- 2 T. or pkgs Dry Yeast
- 2 C. Warm Water
- ½ C. Sugar
- ½ C. Margarine
- ½ C. Brown Sugar
- Cream Cheese Frosting
- 2 t. Salt
- ⅓ C. Non-fat Dry Milk
- 5-6 Cups Flour
- 1 Egg
- Cinnamon

(Do not skip any steps)

In a large bowl combine yeast and warm water. Let stand 5 minutes. Add Sugar, Margarine, Salt, Dry Milk, 2 Cups Flour and Egg. With an electric mixer beat until smooth. Add 1 Cup Flour ~ Mix. Add one more Cup Flour ~ Mix until smooth. Add ½ Cup Flour ~ Knead. Add another ½ Cup Flour and knead until smooth. Place in a greased bowl. Pat oil on top of dough and put in a warm place. (I use the oven - turn on 400° for 1 minute) until doubled in

size. Use the rest of the flour as needed for shaping the dough. Roll out on floured surface until ¼ inch thick and then brush dough with melted butter and lightly sprinkle surface with cinnamon and then ½ Cup Brown Sugar evenly on top of the cinnamon then roll tightly like a jelly roll. Cut 8 rolls and place cut side up in a greased 13x9 inch glass or stoneware baking pan and let rise in warm oven until **almost** doubled then turn the oven to 325°. (I slow bake my rolls so they come out real moist). Bake 30 minutes or until golden brown. Spread cream cheese frosting over hot rolls and serve when cool enough to eat. ENJOY!

To my classmates ~ You all are the best!
I hope and pray that all of you will
take good care of yourselves.
GO SPARTANS!!!

Lori Lee Denend Floodberg





Peanut Butter Cookies

375° 9-10 minutes

½ cup butter

½ cup peanut butter

½ cup sugar

½ cup brown sugar

1 egg

1 teaspoon vanilla

½ teaspoon baking soda

½ teaspoon baking powder

1 ¼ cup flour

Cream butter and sugars. Beat in peanut butter, egg, vanilla.

Stir in remaining ingredients.

Drop by teaspoon onto parchment paper lined baking sheet.

Use flat bottom glass dipped in sugar to flatten.

Use fork to add criss-cross pattern to top.

Bake 9-10 minutes in 375° oven. Do not over bake.

Cool on rack.

*These are the peanut butter cookies we had growing up. Still a great recipe.

Wine Drop Cookies

400°

10-12 minutes

1 cup molasses

1 cup sugar

1 egg beaten

2/3 cup melted shortening

1 cup buttermilk or sour milk (1 c milk plus 1 teaspoon vinegar)

2 teaspoons soda

1 cup currents or raisins (dried cranberries might be nice)

1.2 teaspoon cloves

1 ½ teaspoon cinnamon

½ teaspoon ginger

4 cups flour

Peanut Butter Cookies

Cup $\frac{1}{2}$ Butter
 $\frac{1}{2}$ Peanut Butter
 $\frac{1}{2}$ white Sugar
 Cup $\frac{1}{2}$ Brown
 1 egg
 1 Teaspoon Vanilla
 $\frac{1}{2}$ Teasoda
 $\frac{1}{2}$ Baking Powder
 $1\frac{1}{4}$ cup flour

cut in half 400

10 to

1 egg

Winedrop cookies

cut in half

$\frac{1}{2}$ 1 cup molasses
 $\frac{1}{2}$ 1 cup sugar - 1 egg beater
 $\frac{1}{3}$ small $\frac{2}{3}$ cup melted shortening
 $\frac{1}{2}$ 1 cup sour milk - 1 Teas. Vinegar
 1 2 tsp soda
 $\frac{1}{2}$ 1 cup ~~cherries or raisins~~
 $\frac{1}{2}$ cloves and $1\frac{1}{2}$ cinnamon - ginger $\frac{1}{2}$
 2 4 cups flour

Peanut Butter Chip Chocolate Cookies

350°

8-10 minutes

1 cup butter or shortening

1 ½ cups sugar

2 eggs

2 teaspoons vanilla

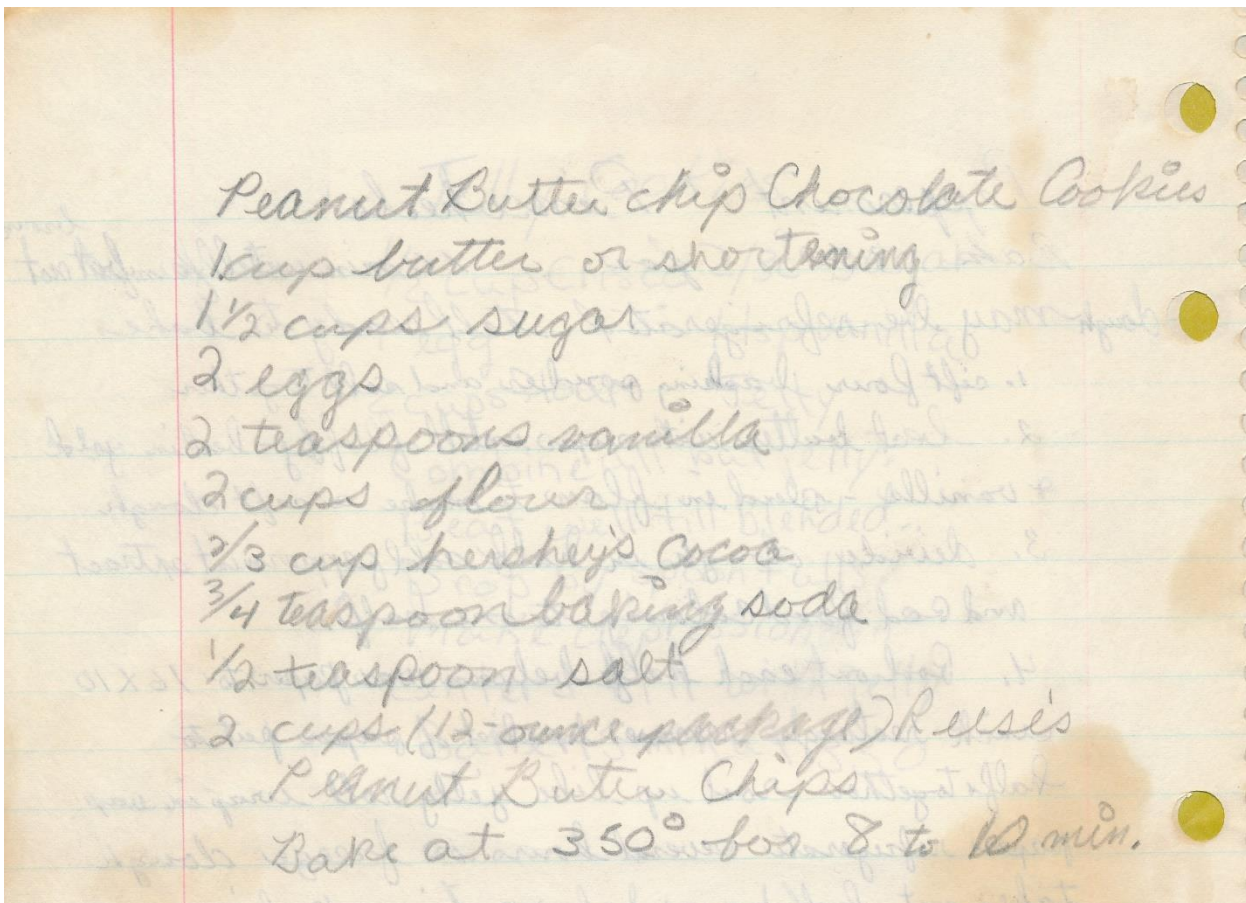
2 cups flour

½ teaspoon salt

2/3 cups unsweetened cocoa

¾ teaspoon baking soda

2 cups (12 ounces) Reese's Peanut Butter Chips



Peperment Pinwheels

350° 10 minutes, until firm but not brown

2 cups sifted flour	½ teaspoon baking powder
½ teaspoon salt	¾ cup butter
2/4 cup sugar	1 egg yolk
1 teaspoon vanilla	½ teaspoon pepermint extract

Red food coloring.

Dough may be refridgerated until ready to bake.

1. Sift flour, salt and baking powder together.
2. Beat butter and sugar until fluffy, add egg yolk and vanilla. Blend in flour to make a soft dough.
3. Divid dough in half. Add pepermint extract and a few drops red food coloring to one half.
4. Roll our each half between wax paper or parchment to 16 x 10 inch rectangle.
5. Place red rectangle on top of plain rectangle.
6. Roll up like a jelly roll using the parchment or wax paper.
7. Refrigerate several hours or freeze dough. Let frozen dough stand at room temperature for half an hour before cutting.
8. Cut in ¼ inch slices
9. Bake at 350° on parchment covered baking sheet for about 10 minutes until firm, not brown.

**Mom always made these cookies at Christmas.*

Peppermint Pinwheels

Bake 350° for 10 min. untill firm ^{brown} not

dough may be refrigerated till ready to bake.

1. sift flour baking powder and salt together
2. beat butter with sugar untill fluffy - beat in yolk & vanilla - blend in flour to make a soft dough
3. divide dough in half add peppermint extract and red food coloring to one half.
4. Roll out each half between wax paper to 16 x 10 inch rectangle remove top sheet of paper put to half together roll up like jelly roll wrap in wax paper refrigerate several hours or freeze dough take out half hour before cutting & Baking when ready to bake cut into $\frac{1}{4}$ in thick slices bake on ungreased sheet untill firm not brown.

2 cups sifted flour

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{3}{4}$ Cup ($1\frac{1}{2}$ sticks) butter

1 egg yolk $\frac{3}{4}$ cup sugar

1 teaspoon vanilla

$\frac{1}{2}$ teaspoon mint extract

few drops red food coloring

pudding Mix from Scratch

2 2/3 cups Instant Dry Milk 1 1/2 cups sugar
1/2 cup cornstarch 1 teaspoon salt

Mix altogether and save in air tight container.

Vanilla Pudding

3/4 cup Pudding mix
1 1/2 cup milk
1/2 cup water
1 egg yolk beaten
1 1/2 teaspoon vanilla

Scald 1 cup milk, add 1/2 cup water.

Blend 3/4 cup pudding mix with 1/2 cup cold milk.

Stir pudding mixture into hot milk.

Bring to a boil. Boil 1 minute.

Remove from heat.

Beat in 1 beaten egg yolk and add 1 1/2 teaspoons vanilla.

Chocolate Pudding

Add 1/4 cup unsweetened cocoa to pudding mix.

Pudding mix

$2\frac{2}{3}$ cups Instant milk (dry)

$1\frac{1}{2}$ cups sugar

$\frac{1}{2}$ cup Cornstarch

1 tsp salt

mix altogether

save in plastic Bag or disk

$6\frac{1}{2}$ cups
serving Vanilla

1 cup milk $\frac{1}{2}$ cup water scalding

blend $\frac{3}{4}$ cup pudding mix with $\frac{1}{2}$ cup cold. gradually stir into hot milk

bring to boil, boil 1 min remove from heat

beat into ^{beaten} egg yoke. add $\frac{1}{2}$ tsp Vanilla,

for chocolate add $\frac{1}{4}$ cup cocoa to pudding mix.

Pumpkin Bread

8 x 4 loaf pan

350°

60 minutes

1 ½ cup sugar

½ cup vegetable oil

2 eggs

1 cup pumpkin puree

1/3 cup water

1 teaspoon baking soda

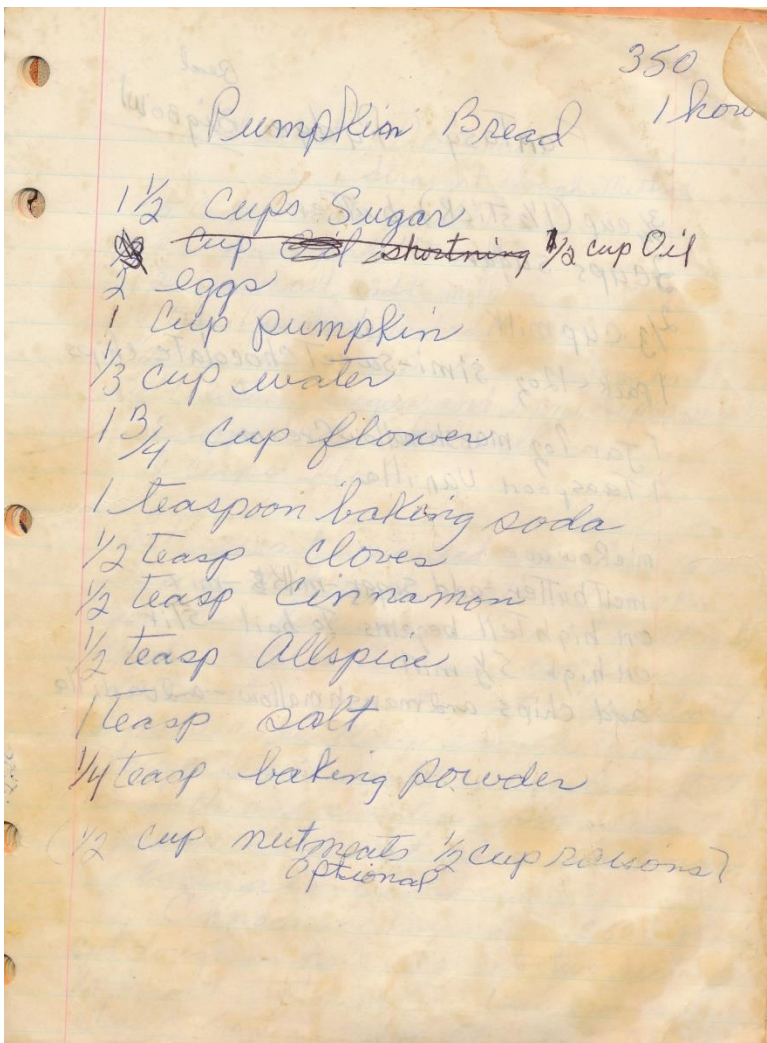
½ teaspoon cinnamon

½ teaspoon allspice

1 teaspoon salt

¼ teaspoon baking soda

Optional: ½ cup chopped nuts, ½ cup raisins



Spanish Rice

1 cup uncooked rice ¼ cup vegetable oil
1 onion chopped ½ cup chopped green peppers
1 tomato chopped 1 15 ounce can of Hunts Tomato Sauce
2 cups water 1 beef bouillon cube
1 teaspoon salt 1 teaspoon chilli powder
½ teaspoon black pepper
1 pound ground beef cooked and scrambled

Cook ground beef.

Brown rice in oil in skillet.

Add in onions and peppers. Brown. Add remaining ingredients.

Cook 30 minutes.

Serves 4 to 6

*Mom often prepared the rice and cooked in green peppers.

Wash 4-6 green peppers. Cut off top of peppers and remove seeds.

Put spanish rice inside and stand in glass baking dish.

Bake. 350-375° until peppers are cooked.

Spanish Rice

- 1 Cup uncooked Rice
- 1/4 Cup Wesson oil
- 1 ONION Chopped
- 1/2 Cup Chopped green Pepper
- 1 Tomato Chopped
- 1 15oz Can Hunt Tomato SAuse
- 2 Cups Water
- 1 Beef Bouillon cube
- 1 Teasp SALT
- 1 " Chily Powder
- 1/2 " Black Pepper
- 1 lb Hambug Cooked

Brown Rice in oil
in skillet add
onion + Peppers
Brown, add Rest
Cook 30 min.

Serves 4 to 6

Hamburger Gravy

(Or as some of us kids called it: Yuck)

1 pound ground beef

1/3 cup chopped onion

1 tablespoon butter

3 tablespoons flour

2 teaspoons or 2 cubes beef bouillon

2 ½ cups milk

Salt and pepper to taste

Add ground beef to a deep skillet over medium-high heat. Cook, crumbling into small pieces, until browned. Remove most (but not all) of the grease. Add onions to the pan and cook for 2-3 minutes.

Add flour and butter and stir to coat the meat. Add milk and seasonings. Cook, stirring frequently, until gravy is thickened, 5-10 minutes. Taste and adjust seasonings, as needed.

Serve warm, over mashed potatoes, biscuits, bread, noodles, rice or breakfast potatoes.

Toasted Cheese Sandwich

8 slices Kraft American Cheese
8 slices country white bread

Build sandwiches with 2 slices of cheese.

Butter both top and bottom.

Place on griddle and cover with metal bowl or cook in sauté pan with lid.

Let the sandwich get golden brown, 2-3 minutes and then flip.

Cook again until cheese is melty and bread is golden brown, 2-3 minutes.
Serve.

Variation:

Peanut Butter and Jelly: spread with peanut butter and jelly of choice. Butter top and bottom of sandwich. Cook in 2-3 minutes each side until golden brown.

*Dad made these on the wood cook stove.



Weiner Wraps


From Sentinel High School, Missoula, MT

Here's what's cookin': Single Rise Dough Serves: *
Recipe from the kitchen of: BSH

4C. water - warm	2C.
3/4C. milk	6 Table spoons
1/4C. yeast	2T
1/2C. sugar	1/4C.
2T. salt	1T
3/4C. oil	6 Table spoons
4 eggs	2 eggs
16C. flour	8C. flour 1/2 Bread & All Purpose

Mix & Knead - Shape
Raise & Bake @ 325°

Tis substantial happiness to eat.



Mix 1T. of Sugar, yeast, Water let set.
Mix dry ingredients in Mixer.
Add Wet ingredients, & yeast mixture.
Knead, 6-8 min Shape & Rise
C. Rolls - Roll out into Rectangle, cover
Rectangle w/ Butter (liberal) - Sugar,
Cinnamon, pull dough edge & Roll - Cut
into 1"-1 1/2" piece & place on Cookie sheet.

Moist Chocolate Cake Recipe

350 degrees 30-35 minutes

Ingredients

1 3/4 cups all-purpose flour (Note: 2 cups of flour)

2 cups granulated white sugar

3/4 cup unsweetened cocoa powder

1 1/2 tsp baking soda

3/4 teaspoon salt

2 large eggs

1 cup buttermilk or substitute by putting 1 tbsp. white vinegar in a cup then filling the rest up with milk; let stand 5 minutes until thickened or 4 tbsp. buttermilk powder added to dry ingredients, 3/4 cup water added with eggs and butter)

1/2 cup butter melted

1 tbsp vanilla extract

1 cup hot coffee or 2 tsp instant coffee in 1 cup boiling water

Instructions

- 1. Preheat oven to 350 degrees. Grease and flour two 9-inch baking pans (or line with parchment paper circles) and set aside.**
- 2. In the large bowl of a standing mixer, stir together flour, sugar, cocoa, baking soda, and salt. Add eggs, buttermilk, melted butter and vanilla extract and beat until smooth (about 3 minutes). Remove bowl from mixer and stir in hot coffee with a rubber spatula. Batter will be very runny.**
- 3. Pour batter evenly between the two pans and bake on middle rack of oven for about 35 minutes, until toothpick inserted in center comes out clean with just a few moist crumbs attached.**

4. Allow to cool 15 minutes in pans, then run a butter knife around the edges of each cake. Place a wire cooling rack over top of each pan. Wearing oven mitts, use both hands to hold the racks in place while flipping the cakes over onto the racks. Set the racks down and gently thump on the bottom of the pans until the cakes release. Cool completely before handling or frosting.

Chocolate Frosting

(King Arthur Flour Recipe) NOTE make 1 ½ to 2 batches for 10 inch rounds)

1 ¼ cups (106g) natural cocoa powder* (sifted if lumpy)

4 cups (454g) confectioners' sugar, divided

¼ teaspoon salt

⅓ cup (74g) hot water

1 tablespoon (14g) vanilla extract

16 tablespoons (227g) butter, softened

In a large mixing bowl or the bowl of your stand mixer, stir together - by hand or mixer - the cocoa powder, 1 cup (113g) of the confectioners' sugar, and the salt. Stir in the water and vanilla, scraping the bowl if necessary.

Add the butter and remaining confectioners' sugar, stirring to combine.

Using an electric hand mixer or a stand mixer with paddle attachment, beat the frosting at medium-high speed for 1 to 2 minutes, until lightened in color and fluffy, stopping halfway through to scrape the bottom and sides of the bowl. When the frosting is ready, scoop out a bit on your spatula; does it seem nicely spreadable. If it's too stiff, beat in water (1 teaspoon at a time) until it's the consistency you want.

