

Sweets



Solstice Sugar Cookies *Annie Laurie Gaylor*

Recipe from my friend Celia Klehr.

- 1 lb real butter
- 2 eggs
- 5 cups flour
- 2 cups sugar
- 1 Tbsp vanilla
- 1 tsp baking soda dissolved in 3 Tbsp milk
- A pinch salt

Put all ingredients in bowl and mix with hands (children enjoy this!) until smooth dough is formed. No amount of mixing bothers it. Form into ball, dust with flour, chill thoroughly. Break into convenient-sized pieces, probably dust with a bit more flour. Roll thin, cut out shapes, dust with colored sugar if desired. Bake at 350° for 12 minutes (until light brown, brings out the butter flavor).

Warning: With frosting and decorating, this recipe is an all-afternoon or all-evening project!

Favorite Cookie Frosting

- ¼ cup (half stick) butter
- ¼ cup milk
- 2 cups powdered sugar
- 1 capful vanilla extract

Heat the butter and milk together in small saucepan over low heat. Put the powdered sugar in a bowl, and pour hot milk mixture over. Add vanilla and beat well to remove lumps. (Add small amounts of milk if it thickens during the evening; heated milk works better.) Add food coloring.

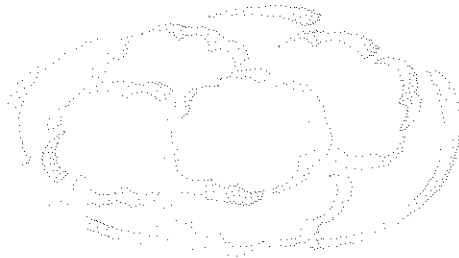
Note: One frosting recipe may not be enough if you frost all of the above cookies generously.

Makes 5 or 6 dozen cookies.

Empire Biscuits *Nancy McClements*

- 1 cup butter
- $\frac{3}{4}$ cup sugar
- 1 egg
- 3 cups flour
- 1 tsp cream of tartar
- 1 tsp baking soda
- 1 tsp lemon rind
- Currant jelly
- Almond flavored icing
- Maraschino cherries

Cream butter and sugar. Beat in egg. Stir in dry ingredients and lemon rind. Roll out to one-eighth-inch thick. Cut into rounds. Bake at 350° for 10 min. Sandwich together with jelly. Frost and decorate with cherries.



Butterscotch Bars *Anne Nicol Gaylor*

A quick dessert utilizing Wisconsin's butter.

- 1/3 cup butter
- 2 cups of brown sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup broken nut meats

Melt butter over very low heat and stir in sugar. After it cools add eggs and vanilla. Mix flour with baking powder and salt and stir into the butter mixture. For a thin bar, bake in a 9 × 13 pan. For a fatter bar, use an 8 × 8. Bake at 325° for about half an hour. Check after 25 minutes to be sure they don't get too brown. Cut in small square; they are very rich, almost like candy. They will disappear!

Heathen Honey Crinkles *Marcia Gascho*
(also known as 'Electricity Cookies')

When I was a little girl, about age 4, I thought these cookies tasted like electricity (?!), and my family has called them this name ever since.

- $\frac{2}{3}$ cup salad oil
- 1 cup granulated sugar
- 1 egg, unbeaten
- $\frac{1}{4}$ cup honey

Mix these 4 ingredients together. Then sift together:

- 2 cups all-purpose flour
- 1 tsp baking soda
- $\frac{3}{4}$ tsp ground mace (this adds distinctive flavor)

Combine and mix dough well. Chill dough for several hours, then shape into balls and dip into granulated sugar. Bake on ungreased cookie sheet at 350° until light golden brown.

Who-Needs-Heaven Mint Chocolate Brownies *Catherine Fahringer*

- 2 squares (1-oz each) unsweetened chocolate
- ½ cup butter
- 2 eggs
- 1 cup sugar
- 1 tsp vanilla
- ½ cup flour
- ⅛ tsp salt
- ½ cup chopped pecans
- ½ cup chopped mint chocolates

Melt chocolate squares and butter. Cool. Beat eggs until thick and lemon-colored. Gradually add sugar, beating thoroughly until batter is smooth and light. Stir in melted chocolate and butter mixture. Add vanilla. Mix well.

Blend in flour and salt. Fold in nuts and chopped mint chocolates. Pour batter into greased 8-inch pan. Bake at 350° for 20 to 25 minutes, until top is shiny and crust has formed. Avoid overbaking—brownies should be fudgelike. Cool completely. Cut into bars.

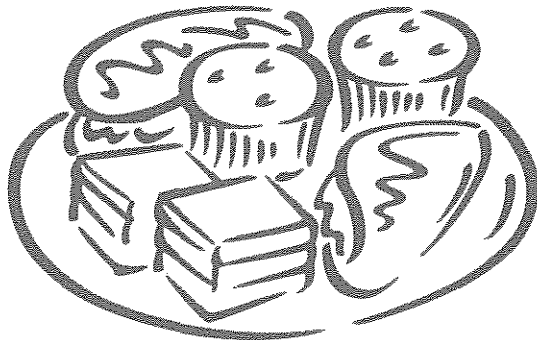
Temptation Brownies *Viola S. Anderson*

These gooey, fudgy, glorious brownies are absolutely THE best!!

- $\frac{3}{4}$ lb butter
- 6 oz unsweetened chocolate
- $\frac{1}{4}$ cup water
- 3 cups sugar
- 6 eggs beaten
- $1\frac{1}{2}$ cups flour
- 1 Tbsp vanilla
- 1 cup chopped walnuts or pecans

Preheat oven to 350°, melt butter, chocolate and water in heavy pan over low heat. Remove from heat, add sugar and beat well. Add eggs and beat well again. Add flour and stir until completely blended. Stir in vanilla and nuts. Pour batter into greased 9 × 13 pan and bake for 40 minutes (don't overbake).

Cool in pan about 20 minutes, then cover pan tightly with foil and wait at least 12 hours before cutting and eating. They need the time to fudge up properly.



Peanut Butter Bars *Anonymous Freethinker*

- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/3 cup peanut butter
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 tsp vanilla
- 1 cup flour
- 1 cup quick-cooking rolled oats
- 1 package (6-oz) semi-sweet chocolate chips

Cream butter; add white and brown sugars and cream well. Blend in egg, peanut butter, baking soda, salt and vanilla. Stir in flour and rolled oats. Spread in greased 9 × 13 pan. Bake at 350° for 20–25 minutes. Sprinkle with chocolate chips and let stand for 5 minutes until melted, then spread evenly.

Best Coconut Macaroons *Jennifer Molenaar*

- ½ cup finely chopped walnuts
- 2 eggs
- ⅛ tsp salt
- ¾ cup granulated sugar
- 2 tsp vanilla
- ⅓ cup all-purpose flour
- 2 cups flaked coconut

Beat eggs and salt until light. Beating constantly at a medium speed, add sugar ¼ cup at a time, beating well after each addition. Increase speed to high and continue beating until mixture is thick and ribbons form when beaters are lifted, 5–10 minutes. Fold in vanilla and flour, then coconut and walnuts.

Drop dough by rounded tablespoonfuls, 1½ inches apart, on prepared baking sheets. Bake 15–19 minutes at 325° F. or until golden brown on the tips. Cool on racks. Store in air-tight container.



Best Oatmeal Cookies *Jennifer Molenaar*

- $\frac{2}{3}$ cup shortening
- 1 cup brown sugar
- 1 egg, unbeaten
- 1 cup all-purpose flour, sifted
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp vanilla
- 2 cups rolled oats, uncooked
- 1 cup seedless raisins

Melt shortening. Add brown sugar and mix well. Add unbeaten egg to shortening mixture. Beat until well blended. Sift together sifted flour, salt and baking powder. Stir into shortening mixture. Blend vanilla, rolled oats, and raisins into batter.

Drop by teaspoonfuls onto greased baking sheet. Bake in oven 350°. 15 to 20 minutes. Remove to wire rack to cool.

Makes about 5 dozen cookies.

Pecan Crisps *Irma Fairman*

- 1½ cups flour
- 1 cup sugar
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ cup vegetable shortening
- 1 egg, separated
- 3 Tbsp milk
- 1 tsp vanilla
- 1 cup pecans, chopped

Sift flour, sugar and salt in bowl. Mix in thoroughly with a fork shortening, egg yolk, milk and vanilla. Form into balls the size of a walnut. Place on ungreased baking sheet. Dip bottom of glass in sugar and flatten cookies. Brush with slightly beaten egg white. Sprinkle with pecans. Bake 8–10 minutes at 375°.

Best Chocolate Chip Cookies *Jennifer Molenaar*

- 1 cup butter, softened
- 1 cup brown sugar
- 1½ cups white sugar
- 1 Tbsp milk
- 1½ tsp vanilla
- 2 eggs
- 1 cup fresh corn flakes, crumbled
- 3 cups oatmeal
- 1½ cups flour
- 1¼ tsp baking soda
- 1 tsp salt
- ¼ tsp mace
- 1½ tsp cinnamon
- ¼ tsp nutmeg
- ⅛ tsp powdered cloves
- 4 oz coconut
- 2 cups milk chocolate chips
- 1 cup chopped walnuts

Cream together butter, brown and white sugar. Add milk and vanilla. Beat and add eggs. Stir in corn flakes and oatmeal. Sift together and add flour, baking soda, salt, mace, cinnamon, nutmeg, and cloves. Stir in coconut, chips, and walnuts.

Drop batter by well rounded teaspoon onto greased cookie sheets. Bake 10 minutes at 350° F.

Makes about 8 dozen cookies.

Crunchy Almond Strips *Jennifer Molenaar*

- 2 cups all-purpose flour
- 1 cup + 2 Tbsp granulated sugar
- $\frac{1}{4}$ tsp salt
- 4 hard-cooked egg yolks, sieved
- 1 cup butter, cut into 16 pieces and softened
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp almond extract
- 1 egg, lightly beaten
- 1 cup sliced almonds

In a large bowl, combine flour, one cup sugar, salt and egg yolks. Add butter and extracts. Rub butter into flour mixture with your fingers until well combined. Use your fingers or the back of a wooden spoon to press dough in an even layer over bottom of 10 × 15 jelly roll pan, flouring fingers or spoon lightly if necessary to prevent sticking. Pour beaten egg over dough. Spread evenly with the back of a spoon. Sprinkle with almonds. Use the back of a spoon to press almonds lightly into surface of dough. Sprinkle with remaining 2 tablespoons sugar.

Bake 35 to 40 minutes at 350° F. or until golden brown. Cut warm cookies into 1 × 1½ inch strips. Cool on racks. Store in airtight container.

Molasses Cookies *Anne Nicol Gaylor*

So tasty, so easy, and only one pan to wash!

- 1/3 cup butter (gives flavor)
- 1/3 cup vegetable shortening
- 1 cup white sugar
- 1/4 cup light molasses
- 1 egg
- 2 cups flour
- 2 tsp soda
- 1/2 tsp cloves
- 1/2 tsp ginger
- 1 tsp cinnamon
- 1/2 tsp salt

Melt butter and shortening over very low heat. Remove. Add sugar, molasses and egg. Mix in dry ingredients and refrigerate until chilled. Roll into balls, dip in sugar, flatten slightly with bottom of glass, criss-cross flattened cookies with fork, and bake at 375° for 8–10 minutes.

My Mother Lulu Belle's Sour Cream Devil's Food Cake (Or, How to Get Elected to Congress) *Phyllis Stevenson Grams*

Editor's Note: When Phyllis' father conducted his successful race for the U.S. Congress from La Crosse, Wisconsin, he handed out this recipe of her mother's.

- 2 cups Baker's unsweetened chocolate
- ½ cup hot water

Boil the above ingredients together to make a smooth paste, stirring constantly. Allow to cool.

- 2 eggs
- 1 cup sugar
- ½ cup thick sour cream
- 1 level tsp baking soda in the sour cream (stir well)
- 1 cup cake flour
- ½ tsp baking powder and ¼ tsp salt sifted in flour
- 2 tsp vanilla

Mix in order given and lastly beat in chocolate paste. Bake 35 minutes in 350° oven. Frost with a cooked 7-minute icing or buttercream frosting.



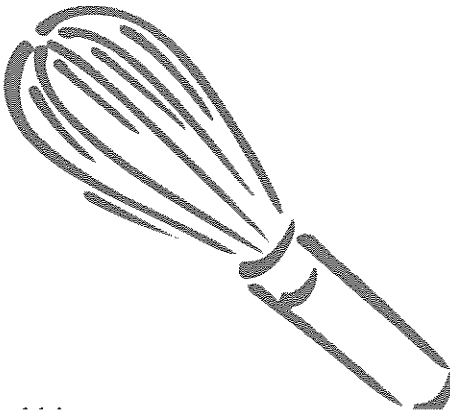
Sinfully Delicious German Nut Cake *Terri Crowley*

This recipe is really from Germany. A friend of ours brought it back with her and it has become a favorite. I have won several "cooking contests" with this one including a newspaper contest in Littleton, N.H. It really is a beautiful and delicious cake.

- 1/2 lb butter or margarine
- 4 whole eggs
- 2 cups sugar
- 1/2 pint sour cream
- 1 cup chopped walnuts
- 1 jar (10-oz) maraschino cherries, drained
- 1 tsp baking powder
- 1 tsp vanilla
- 2 cups all purpose flour, do not sift

Cream shortening, sugar and eggs. Add sour cream and beat until smooth. Add vanilla. Put in dry ingredients. Beat again until smooth. Add nuts and cherries (coarsely chopped). Pour into greased tubed pan.

Bake at 350° for one hour or until nicely golden brown. This makes a very festive cake when put into a fluted tubed pan.



Pagan Pound Cake *Melody Cleveland*

- 1 cup vegetable shortening
- 3 cups sugar
- 3 cups plain flour
- 6 eggs
- 2 tsp vanilla
- 1 carton whipping cream

Cream shortening and sugar. Add eggs one at a time, beat well after each one. Alternate flour and cream, beat well, add vanilla. Pour into tube pan and bake in preheated (350°) oven one hour or until done.

Banana Cake *Ian Gaylor*

A caramel frosting is very good with this cake, or choose your favorite.

- 1/2 cup shortening
- 1 1/2 cups white sugar
- 2 eggs, beaten
- 1 cup buttermilk
- 1 tsp soda
- 2 cups (slightly rounded) flour, unsifted
- 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1 cup bananas, mashed
- 1 tsp vanilla
- Butterscotch Frosting

Stir soda into buttermilk and set aside. Cream sugar and shortening, and add beaten eggs. Add milk and soda mixture all at once and beat well. Mix baking powder and salt with flour and add gradually to batter, beating well with each addition. Do not sift flour. Add mashed banana and vanilla and mix well.

Bake in well greased layer pans (two) or one 13 × 9 1/2 × 2-inch pan at 325° F. for 30 to 35 minutes, or until cake tester comes out clean.

Butterscotch Pound Cake *Robyn Bagley*

- 1½ cups shortening
- 1 lb dark brown sugar, firmly packed
- ½ cup white sugar
- 5 egg yolks, beaten
- 3 cups flour
- ½ tsp baking powder
- 1 cup milk
- 1 cup chopped nuts (cashews are especially good)
- 1 tsp vanilla
- 5 egg whites, stiffly beaten

Use large bowl. Cream shortening and sugars until smooth. Stir in egg yolks. Sift flour and baking powder together. Add alternately with milk to creamed mixture. Add nuts and vanilla. Fold in egg whites. Pour into two greased and floured loaf pans. Bake at 325° for one hour and 30 minutes.

Freethinkers Carrot Cake *Jennifer Molenaar*

- 3 cups grated carrots (set aside)
- 2 cups plus 2 Tbsp flour
- 2 tsp baking soda
- 4 eggs
- $\frac{1}{2}$ tsp salt
- 2 cups sugar
- 2 tsp cinnamon
- 1 cup Mazola oil

Mix $\frac{1}{4}$ cup flour with soda and set aside. Mix rest of flour and dry ingredients in a large bowl. Add oil and mix. Add eggs one at a time, beating after each one. Fold in carrots, then add flour and soda mixture last. Bake at 350° for 40 minutes in 9×13 cake pan (or two 8-inch layers). Cool and frost.

Frosting For Carrot Cake

Cream one 8-oz package of cream cheese with $\frac{1}{2}$ cup butter. Add one box powdered sugar gradually, beating constantly until light and fluffy. Add 2 teaspoons vanilla and, if desired, chopped nut meats.



Poppy Seed Cake *Robyn Bagley*

- 1 box (2½-oz) poppy seeds
- 1 cup milk
- 2 eggs
- ¾ cup oil
- ¾ cup sugar
- ½ tsp vanilla or almond extract
- 2 cups whole wheat flour
- ¼ cup non-fat dry milk
- 2½ tsp baking powder
- A dash of cinnamon and/or nutmeg

Soak the poppy seeds in cup of milk for one hour. Beat together eggs, oil, sugar, and vanilla and add to poppy seed mixture. Mix the dry ingredients separately before adding to wet. Bake in greased and floured cake pan (13 × 9) at 350° for about 45 minutes.

Frost with cream cheese frosting.

Devilishly Good Chocolate Cake *Paul Gaylor*

This reliable recipe is almost as easy as a mix and just may produce the best chocolate cake you've ever tasted.

Mix together:

- 1³/₄ cups flour
- 2 cups sugar
- ³/₄ cup cocoa (I use a 'generic' brand)
- 1¹/₂ tsp baking powder
- 1¹/₂ tsp baking soda

Add:

- 1 cup milk
- ¹/₂ cup salad oil
- 2 whole eggs
- 1 tsp vanilla

Using electric mixer, mix together on low for a half minute and on medium for three minutes. Then hand mix in:

- 1 cup boiling water

Bake in greased and floured 9 × 13 inch glass baking pan for 35 to 40 minutes. Toothpick test works. (Time slightly less for metal pan or two layer pans.)

Note: See icing recipe, next page.

Sure Fire Chocolate Infidel Icing *Paul Gaylor*

In a sauce pan, stir together:

- $\frac{1}{3}$ cup condensed milk
- 1 cup sugar
- 6-7 large marshmallows



Stir on medium heat until marshmallows are dissolved. Reduce to low heat and stir for two more minutes. Remove from heat and add:

- 1 cup semi-sweet chocolate chips

Stir until completely dissolved. Then add:

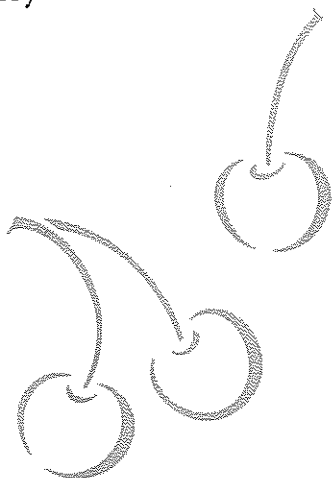
- 3-4 Tbsp butter
- 1 capful of vanilla

Stir and then let stand for a few minutes and it will be ready to put on the cake. Enjoy its richness with the knowledge that you may have knocked a few minutes off your life span, but what the hell!

Fruit Cake *Charline Kirkpatrick Kotula*

Jo Kotula wrote: This recipe came from Charline's mother, a truly fine cook; this cake is one of the gems of her repertoire. It is also known as English Wedding Cake and will keep for years if moistened periodically with brandy.

- 1 lb seeded raisins, halved
- 2 lb sultana raisins
- $\frac{1}{2}$ lb currants
- 1 cup rum, brandy or sherry
- 1 lb pitted dates
- $\frac{1}{4}$ lb candied orange peel
- $\frac{1}{4}$ lb candied lemon peel
- 1 lb candied pineapple
- $\frac{1}{2}$ lb candied citron
- 1 lb candied cherries
- $\frac{1}{2}$ lb chopped almonds
- $\frac{1}{2}$ lb chopped walnuts
- Four cups sifted flour
- 1 tsp cinnamon
- 1 tsp cloves or mace
- 1 tsp baking soda
- 2 cups white sugar
- 2 cups brown sugar
- $\frac{1}{2}$ lb butter, creamed
- 10–12 eggs
- 2 Tbsp orange juice
- 2 tsp almond extract



Oven set at 275° F. Baking time approximately three hours.

Prepare the fruits and nuts the day before—soak raisins and currants in the rum, brandy or sherry; set aside. Cut dates, peels, pineapple and citron into paper-thin strips; halve the cherries. Mix the prepared fruits and nuts; sprinkle with one cup of the flour, mix well. To the remaining flour add the spices and soda. Add the sugars gradually to the butter; beat until creamy and smooth. Add eggs one at a time, beating well after each addition. Mix in the sifted dry ingredients alternately with the combined juice, extract and raisins. Blend in thoroughly the fruits and nuts.

Pack the batter into two oiled and paper-lined tube pans (9 inches), filling them $\frac{2}{3}$ full. Bake in a very slow oven; invert upon a cake rack; do not remove the paper.

For Small Cakes

Fill bonbon cases with batter; set on baking sheets, bake 45 minutes. Cool on racks—do not remove from cases.

To Store

When cold, wrap the large cakes in aluminum foil, place in a can or crock; cover tightly. Keep in a cool place to ripen. Every four weeks, sprinkle each cake with one-half cup of rum, sherry or brandy. For the small cakes, set them in a crock or tin, with a few slices of raw apple, covering them with cheesecloth wrung out in rum, sherry, brandy. Repeat the process each week.

Should yield two cakes of 6 lb each.

Forbidden Fruit Cobbler *Pat Cleveland*

- 2 cups fruit
- 1½ stick margarine
- 1 cup flour
- 1 pinch salt
- 1 cup whole or reduced fat milk
- 1 tsp powdered dry milk
- 1 cup sugar
- 1 pinch allspice

Melt margarine in 9 × 14 glass dish. Mix dry ingredients then add liquid to make batter. Pour batter over melted margarine in hot glass dish. Add fruit on top. Batter will rise through fruit. Sprinkle additional ⅛ cup sugar if desired.

Bake in 425° oven for 40 to 50 minutes. Serve hot.

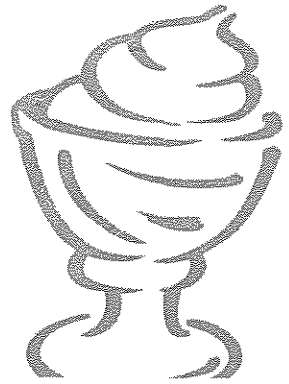
Grandma's Date Pudding *Paul Gaylor*

- 1 lb dates
- 1 cup sugar
- 1 cup water

Gently boil these ingredients together for a few minutes and cool.
Then add:

- 2 beaten egg yolks
- 8 Tbsp flour
- 2 tsp baking powder
- 1 cup nuts
- Pinch salt
- 2 beaten egg whites

Bake in a 9-inch square pan at 350°. Serve with whipped cream.



Huckleberry Go-To-Hell Pudding *Flo Ninelles*

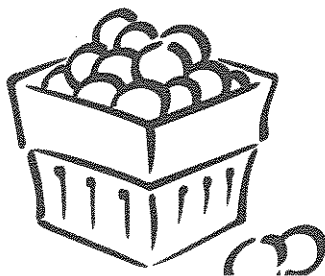
"I was a-trembling because I'd got to decide forever betwixt two things. . . . I studied for a minute, sort of holding my breath, and then I says to myself, All right, then I'll go to hell!" (Huckleberry Finn by freethinker Mark Twain). *The orange cake of this pudding floats on a huckleberry Mississippi.*

- 2 cups huckleberries or blueberries
- 1 Tbsp butter
- 1/2 cup dark brown sugar
- 1/8 tsp salt
- 3/8 cup shortening
- 3/4 cup sugar
- 1 1/2 eggs (see directions)
- 3/8 cup orange juice
- 1 1/2 cups flour
- 1/4 tsp salt
- 1 1/4 tsp baking powder
- 1 1/2 tsp grated orange rind

Melt butter, add dark brown sugar, salt and berries. Cook on medium-low heat for 10 minutes. Add a little water if necessary during cooking.

Cream shortening and sugar. Beat 2 eggs, remove approximately 1/4 of the volume, and add the 1 1/2 beaten eggs to sugar mixture. Sift flour, salt and baking powder together. Add gently to sugar mixture alternately with orange juice.

Pour berry sauce into a buttered baking dish. Cover with the cake batter. Bake at 350° for 45 minutes. Serve warm with heavy cream flavored with a few drops of almond extract.



Cranberry Pudding a la Anne's Aunt Minnie *Anne Nicol Gaylor*

- 1½ cups bread flour
- ½ cup mild molasses
- ½ cup hot water
- 2 cups halved or chopped cranberries
- 2 tsp soda
- Pinch salt

Steam slowly two hours. (Consult your commercial cookbook for various steaming methods.)

Sauce

- ⅓ cup butter
- ½ cup top milk or cream
- 1 cup sugar
- 1 tsp vanilla

Let sauce come to slow boil and boil for five minutes.

The pudding will look like a dirty sponge when done (expression a la Jody), but even that critical man thinks it's lickin' good. The sauce is an essential since the pudding itself is rather tart and needs the richness. My aunt used ½ cup butter in her sauce, but I found the smaller measurement is adequate. Pudding and sauce should be served real hot.

February Eve Tart *Flo Ninelles*

Especially enjoyable to celebrate spring's imminence. February Eve is the cross-quarter day between the Winter Solstice and the Vernal Equinox. The superstitious call it Groundhog Day and sometimes poke groundhogs around because of their beliefs.

Sliced oranges
Sliced bananas
Diced figs or dates
Candied pineapple
Diced soaked dried prunes
Diced soaked dried apricots
Orange juice
Sugar

Line a deep pie plate with rich pastry from your fat cookbook. Fill with fruits. Moisten with orange juice and sprinkle generously with sugar. Bake 15 minutes at 375°.

1 egg well-beaten
1 cup milk
1 Tbsp sugar
½ tsp lemon peel, grated
½ tsp orange peel, grated
¼ tsp salt
2 drops almond extract

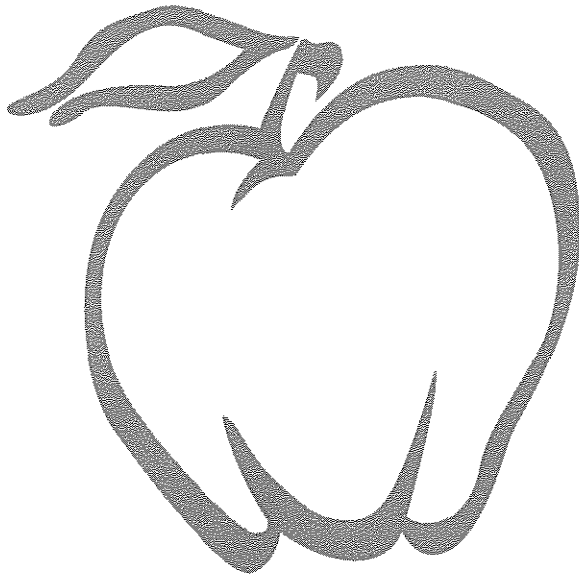
Make the custard by adding remaining ingredients to the well-beaten egg. Pour over fruit, place in 300° oven, bake until custard is set. Serve after slightly cooled, or serve at room temperature. Pass whipped cream slightly sweetened with sugar and sherry.

Atheist Apple Crisp *Anne Nicol Gaylor*

Best served warm with ice cream.

- 4 cups sliced apples (tart apples are best)
- $\frac{1}{4}$ cup white sugar
- $\frac{1}{4}$ cup water
- 1 tsp cinnamon
- $\frac{3}{4}$ cup flour
- 1 cup brown sugar
- $\frac{1}{3}$ cup butter

Arrange apples in buttered baking dish. Add water and sprinkle with $\frac{1}{4}$ cup white sugar mixed with cinnamon. Spread a mixture of the brown sugar and flour and butter over apples. Bake at 350° until apples are tender, about 30 minutes.



Peach Crunch *Isabel Walker*

- 1/2 cup flour
- 1 1/2 cups oatmeal
- 2/3 cup brown sugar
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/2 cup butter, melted
- 4 cups fresh sliced peaches

Combine flour, oatmeal, brown sugar, cinnamon and salt. Add the melted butter and press mixture into 9-inch pie pan. Reserve some for topping. Add peeled, sliced peaches and top with remaining crumbs. Bake at 375° about 30 minutes. Serve as is or with cream or ice cream.

Fresh Pear French Toast a la Shelly *Shelly Johnson*

- ¼ cup brown sugar
- 2 Tbsp butter
- ¼ tsp cinnamon
- 3 pears, peeled and sliced
- 3 eggs
- ¼ cup milk
- 1 tsp vanilla
- 3 Tbsp brown sugar
- 1 tsp cinnamon
- ¼ tsp nutmeg
- 6 thick slices French bread
- 2 Tbsp butter
- Vanilla ice cream

Combine ¼ cup brown sugar, 2 tablespoons butter and ¼ teaspoon cinnamon over low heat until sugar is dissolved. Add sliced pears, cook about 5 minutes, stirring carefully.

Beat eggs with milk, vanilla, 3 tablespoons brown sugar, one teaspoon cinnamon and nutmeg. Dip bread slices in egg mixture and brown in butter on both sides. Top each slice of French toast with pear mixture and ice cream.

Serves 6.



Freethinker's Manna From Heaven *Alice Shiver*
(Banana Pudding by Sister Chastity)

Our most requested dessert at Lake Hypatia Freethought Hall.

- 2 cups sugar plus 10 tsp sugar for meringue
- $\frac{3}{4}$ cup flour
- 6 eggs, divide yolks and whites
- $\frac{1}{2}$ gallon milk
- 1 stick butter or margarine
- 1 tsp vanilla extract
- Cream of tartar (optional)
- 2 boxes vanilla wafers
- 6 golden ripe bananas

Put 2 quarts of water in the bottom of a 4 quart double-boiler. Combine 2 cups sugar with flour in top of double-boiler. Add egg yolks and $\frac{1}{2}$ cup milk, mix well. Turn on heat, and slowly stir in remainder of milk. Cook until mixture thickens. Remove from heat, stir in butter and vanilla.

Using a large pan (10 × 16 × 2), layer wafers and thinly sliced bananas. Pour on custard and use a knife to allow custard to seep through layers to the bottom of the pan.

Meringue

Beat the six egg whites, adding one teaspoon cream of tartar (optional) and 10 teaspoons sugar, gradually. When egg whites hold a peak, add $\frac{1}{4}$ teaspoon vanilla. Spread meringue on pudding and brown in 400° oven (about 10 minutes).

Variations: For chocolate pudding, add 3 tablespoons cocoa to flour and sugar mixture before cooking. For lemon pudding, add the juice of three lemons after cooking. For rice pudding, add 2 cups cooked rice. These quick variations can be served warm or chilled with no baking.

This dessert will serve about 35 people.

Bachelor's Bread Pudding *Ian Gaylor*

- 2 Tbsp butter
- 3 cups milk
- 2 whole eggs
- 2 eggs, separated
- $\frac{1}{4}$ cup sugar
- 2 cups cubed dry bread
- 2 tsp vanilla
- 3–4 Tbsp your favorite jelly, jam or marmalade

Melt butter over low heat. Add milk and heat until warm, but do not scald or boil. Beat 2 whole eggs and 2 egg yolks until light and fluffy. Keep the two egg whites separate for the meringue. Cut the old bread into small cubes and add to the beaten eggs, adding warm milk and vanilla. Pour into a buttered one-quart baking dish.

Bake in a moderate oven (350–375°) for half an hour. While this bakes, beat the remaining two egg whites with 2 tablespoons sugar until they hold peaks. Remove pudding from oven, spread with jelly or jam, and top with meringue. Place back in oven for 2–3 minutes until meringue is light brown. Watch carefully since it browns fast.

Midsummer Dream Pudding *Flo Ninelles*

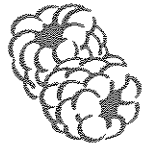
- 4 cups raspberries (or currants or other berries)
- 1 cup sugar, or up to 2 cups if berries are tart
- 10 or more slices homemade-type white bread

Rinse the berries gently. Put in a saucepan, add sugar and simmer, stirring occasionally until the sugar has dissolved, but no longer.

Remove crusts from the bread. Butter a one-quart mold. Line the bottom and sides with bread slices, overlapping them and trimming them so that there are no cracks for the berry mixture to escape through.

Pour the berry mixture gently into the bread casing and cover the top with bread slices, trimming and fitting so that there are no cracks. Cover the mold with a plate that fits inside the rim. Put a weight on top of the plate, and refrigerate overnight.

To serve, remove covers and run a knife rinsed in hot water around the inside of the mold. Turn the pudding upside down onto a platter. Accompany with whipped cream or custard sauce.



Custard Sauce *Flo Ninelles*

- 3 egg yolks
- $\frac{1}{4}$ cup sugar
- Pinch of salt
- 2 cups milk, scalded

Lightly beat egg yolks. Add sugar and salt. Stir hot milk in, starting with 2 additions of $\frac{1}{4}$ cup each so as not to “surprise” the egg yolks. Place over hot water or on burner pad and stir constantly over low heat until thickened. Strain and cool. Add one teaspoon vanilla. Chill.

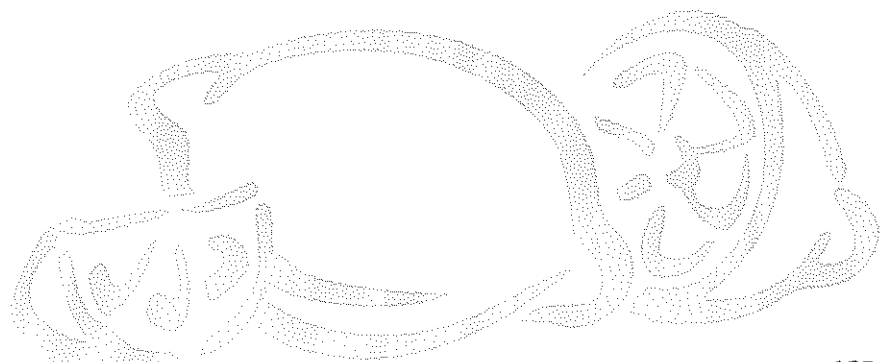
Lemon Lust Pudding *Jean and Velma Bertolette*

Guaranteed not to put on weight, almost.

"The proof of the pudding is in the eating."

- 1 cup butter
- 2 cups flour
- 1 cup finely chopped nuts
- 2 (8-oz) packages. softened cream cheese
- 2 cups powdered sugar
- 2 cups whipped topping
- 4 packages. (3³/₄-oz) instant lemon pudding
- 5 cups cold milk

Mix together butter, flour and nuts until evenly blended. Press into 9 × 13 pan and bake 350° for 20–25 min. Cool. Beat cream cheese with powdered sugar. Fold in whipped topping. Spread mix on cool crust. Beat lemon pudding mix with cold milk. Let stand several minutes until thickened. Spread over cream cheese layer. Top with remaining whipped topping. Chill to set until serving. Cut into squares.



Wisconsin Cheese Cake *Isabel Walker*

- 2 cups graham cracker crumbs
- ¼ cup melted butter
- Dash of cinnamon

Mix these ingredients with fork and then pat into 8- or 9-inch cake tin. Chill until needed.

- 2 eggs
- ½ cup sugar
- 2 packages (8-oz each) cream cheese
- 1 tsp vanilla

Beat eggs well with beater and add the cream cheese which should be at room temperature. Beat until creamy, add sugar and vanilla and continue beating until smooth.

Pour into chilled crust and bake at 350° for 25 minutes. Remove from oven, and allow to cool for 15 minutes.

Top with mixture of:

- 1 cup sour cream
- 1 tsp vanilla
- 1 Tbsp sugar

Pour over filling and bake at 400° for 10 minutes. Cool and chill.

Cracker Torte *Anne Nicol Gaylor*

This dessert is so simple a grade schooler can bake it, and yet it's good enough for company fare. If you have never tried one of these tortes with a cracker base, don't let the idea of soda crackers deter you. It's good.

- 3 egg whites, beaten
- $\frac{7}{8}$ cup sugar
- 1 tsp vanilla
- $\frac{3}{4}$ cup crushed soda cracker crumbs
- $\frac{3}{4}$ tsp baking powder
- $\frac{1}{2}$ cup broken nut meats

Combine three beaten egg whites with sugar. Add vanilla. Next, crush soda crackers into coarse crumbs and mix them with $\frac{3}{4}$ teaspoon baking powder and $\frac{1}{2}$ cup nut meats. (Nut lovers may wish to use more.) Mix together and bake in a pie pan at 325° for about half an hour. It will be a pale brown when done. Serve warm with sweetened whipped cream.

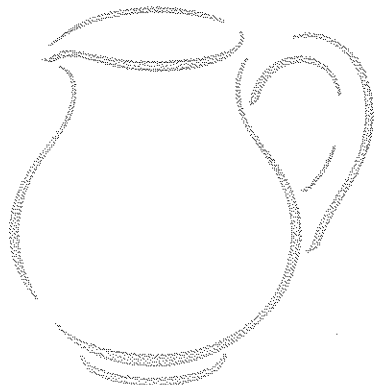
Baked Custard With Cream Topping *Irma Fairman*

- 4 eggs
- 1/2 cup sugar
- 1/4 tsp salt
- 3 cups scalded milk
- 1 tsp vanilla
- 1/2 tsp nutmeg

Beat eggs very thoroughly, add sugar and salt and beat again. Pour hot milk very, very slowly over the egg mixture, beating to keep it smooth. Add vanilla, pour into custard cups which have been buttered. Sprinkle tops with nutmeg.

Place cups in a pan with one inch of water around them, and bake in a moderate oven for about 45 minutes to an hour depending on the size of the baking cups. To check for doneness, use a knife blade. When the custard is done the knife blade will come out clean.

Mix one cup of sour cream with two tablespoons of powdered sugar and 1/2 teaspoon of vanilla. Spread the mixture over the baked custard and return to oven for additional five minutes. Serve cool.



Ozark Pudding *Paul Gaylor*

- 2 eggs
- $\frac{1}{2}$ cup sugar
- 1 tsp vanilla
- 3 Tbsp flour
- 2 tsp baking powder
- $\frac{1}{8}$ tsp salt
- $\frac{1}{2}$ cup nuts
- 2 large apples, diced
- $\frac{1}{8}$ tsp cinnamon
- Whipping cream

Mix eggs and sugar until pale and thick. Stir in vanilla, flour, baking powder and salt. Fold in nuts and apples and pour in 9-inch buttered pie pan. Dust with cinnamon. Bake in 350° oven until puffy and lightly browned, about 30 minutes. Serve warm with sweetened whipped cream.

Brownie Pie *Catherine Fahringer*

- 1 square baking chocolate
- $\frac{1}{4}$ lb butter or margarine
- 1 cup sugar
- 2 eggs
- 1 cup less 1 Tbsp flour
- 1 Tbsp vanilla

Cream one cup sugar and two eggs. Add the flour and vanilla. Add melted chocolate and butter and mix well. Pour into greased pie pan and bake 30 min. at 350°. Nuts may be added to batter if desired.

This may be made as far as three days ahead and refrigerated uncooked. Warm to room temperature before baking. Serve hot with vanilla ice cream or fudge sauce.



Cheese Pie Royale *Catherine Fahringer*

Have eggs and cheese at room temp. Heat oven to 375°

- 2 eggs
- 1/2 cup sugar
- 3/4 lb Philadelphia cream cheese (1 big and 1 small)
- 1/2 tsp vanilla

Beat eggs, add sugar, cheese, and vanilla, and dash cinnamon.
Place in prepared graham cracker crust. Bake 15 minutes. Cool.
Top with mixture below:

- 3/4 cup sour cream
- 2 tablespoons sugar
- 1/2 teaspoon vanilla.

Spoon over pie and bake 5 minutes at 400°

Pagan Pecan Pie *Hulda Pelzl*

- 1 pie shell (9-inch), unbaked
- 1 package (8-oz) cream cheese, softened
- 1 egg
- $\frac{1}{3}$ cup sugar
- 1 tsp vanilla
- $\frac{1}{4}$ cup chopped pecans
- 3 eggs
- 1 cup light corn syrup
- $\frac{1}{4}$ cup sugar
- 1 tsp vanilla
- $\frac{1}{4}$ tsp salt

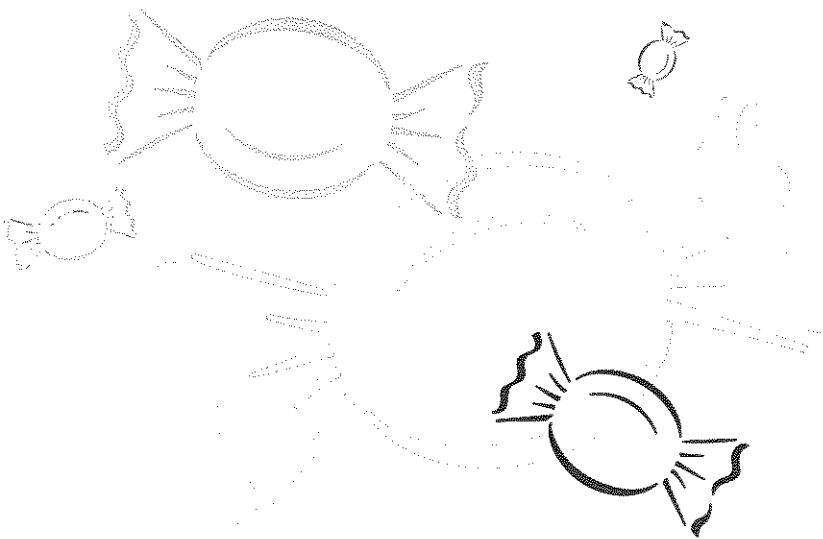
Preheat oven to 350°. Cream together cream cheese, one egg, $\frac{1}{3}$ cup sugar and one teaspoon vanilla in mixer bowl. Beat until fluffy. Spread mixture on bottom of prepared pie shell. Sprinkle pecans over creamed mixture. Beat 3 eggs in mixer bowl until well-mixed but not foamy. Do not over-beat. Add corn syrup, $\frac{1}{4}$ cup sugar, one teaspoon vanilla and salt. Mix well. Pour over pecans. Bake 40 minutes, or until nuts are lightly browned. Top will rise like a souffle and sink as it cools. Serve warm or cold. May be frozen. Thaw at room temperature.

Grandma's Potato Cinnamon Candy *Paul Gaylor*

These candies look like miniature potatoes, hence their name.

- 1 1/2 cups sugar
- 1/2 cup condensed milk
- 1 Tbsp butter
- 1/8 tsp cream of tartar
- 1/4 tsp vanilla
- Pinch of salt
- Cinnamon
- English walnuts

Mix well in a sauce pan and cook until the syrup forms a ball in cold water. Cool. Add 1/4 teaspoon vanilla. Beat until creamy. Don't be discouraged if it looks too hard; it will get creamy with handling. Knead, shape and dust candies with cinnamon. Put bits of English walnuts in for eyes.



Grandma's Date Candy *Paul Gaylor*

- 3 cups sugar
- 1 cup milk
- 1 lump butter
- 1 lb dates, chopped
- 1 cup nut meats, broken or chopped
- Pinch of salt

Boil sugar and milk until they form a soft ball in water. Take from stove and add chopped dates. Place on burner again over low heat until dates begin to mix a little with other ingredients. Remove and beat while hot, adding nuts. Beat until stiff. Roll out on waxed paper, or, if sticky, on a damp cloth. Roll and cut in slices.

Grandma's Pecan Roll *Paul Gaylor*

- 1 cup light brown sugar
- 2 cups white sugar
- $\frac{1}{2}$ cup white Karo syrup
- Pinch of salt
- 1 cup condensed milk
- Pecan meats

Cook in sauce pan, stirring until mixture boils. Then turn heat low and cook without stirring to soft ball stage. Cool and beat until it holds shape. Turn on board and knead with dusting of powdered sugar. Shape in long roll and cover the outside with pecan meats, whole or broken. Wrap in waxed paper and chill, slice when firm.

