

ROSA'S SHREDDED APPLE PIE*****

2 cups shredded apples

1 stick butter (melt)

1 Tbsp. flour

1 tsp. vanilla

1 cup sugar

1/2 tsp. cinnamon

1 egg, beaten well

1 unbaked pie crust

Mix above ingredients well and pour into unbaked 9-inch pie crust. Bake at 350° for 40 to 45 minutes.

Note: use sweet apples for sweet pie --- use tart apples for a tart pie



ROSA'S DRIED APPLE PIE

1 cup flour

1/4 cup sugar

1/3 cup butter

Grated lemon rind - 1/2 lemon

1 egg yolk

1 cup cooked dried apples

2 cups cool whip

1/4 cup sugar

1 tsp. vanilla

1. Mix flour & sugar --add butter-- work in until mealy.
2. Add rind and yolk, mixing well.
3. Press into greased pie pan. Bake at 425° for 10 minutes and cool.
4. Cook apples in water 10 minutes. Chop or mash.
5. Fold sugar and vanilla into cool whip; add mashed apples and spoon into shell.

ROSA'S PECAN PIE #1

3 eggs

1/2 cup melted butter

1 cup white karo

1 tsp. vanilla

1 cup sugar

1 cup chopped nuts

1 Tbsp. flour

1 unbaked pie crust

Beat eggs with hand beater. Add other ingredients and pour into unbaked pie shell. Bake at 350° about 30 minutes.

ROSA'S PECAN PIE #2 (KARO VIP PECAN PIE)

1 cup Karo
All-Purpose Syrup

3 eggs, slightly beaten

1 tsp. vanilla

2 Tbsp. butter, melted

1/8 tsp. salt

1 cup sugar

1 cup pecans, halves or
chopped

1 unbaked, 9 inch pie crust

Mix all ingredients for filling together, adding pecans last. Pour into pastry shell. Bake in 400° (hot) oven 15 minutes; reduce heat to 350° and bake 30 to 35 minutes longer. Outer edges of filling should be set, center slightly soft.

ROSA'S FRUIT CUSTARD PIE

1 Unbaked pastry shell
Cook 2 cups dried fruit until tender.
Sweeten to taste.

Mix: 4 eggs, separated
1/2 cups sugar
2 Tbsp. flour
1 Tbsp. butter
1 1/2 to 2 cups milk
1 tsp. vanilla

Bake for one hour at 300°.

For meringue topping: Whip egg whites and 5 Tbsp. sugar, 1 tsp. vanilla and bake until brown.

ROSA'S DRIED APPLE CAKE

Soak 2 cups dried apples in water overnight. Next morning, chop fine and boil slowly for one hour with one cup brown sugar and one cup molasses. When done add:

1 cup butter

3 cups flour

1 cup sweet milk

3 tsp. soda

2 cups raisins

1 egg, beaten together &
added last

Mix well and bake in loaf pan for about 2 hours in slow oven. Spices may be added.

ROSA'S COCONUT POUND CAKE*

(obviously made when Wayne was not around)

1 1/2 cup shortening

1/2 tsp. salt

2 1/2 cups sugar

1 tsp. baking powder

5 large or 8 small eggs

1 cup milk

3 cups flour

1 cup coconut

Cream shortening and sugar for 10 minutes. Add eggs one at a time, beating 5 minutes after each addition of egg. Sift flour, salt, and baking powder together. Add alternately with milk to mixture. Blend in coconut. Turn into well-greased and floured tube pan. Place in cold oven and bake at 350° for 1 and 1/2 hours. Yields: 30 servings.

ROSA'S GERMAN CHOCOLATE POUND CAKE*****

(Good Stuff)

2 cups sugar	1 cup buttermilk
1 cup shortening	3 cups all purpose flour
4 eggs	1/2 tsp. soda
2 tsp. Adams best vanilla	1 tsp. salt
2 tsp. Adams butter flavoring	1 package German Sweet Chocolate

Cream sugar and shortening. Add eggs, flavoring and buttermilk. Sift together flour, soda and salt. Mix well. Add German Chocolate that has been softened in warm oven or double boiler. Blend together well. Cook in 9-inch tube pan that has been greased and dusted with flour. Bake about 1 1/2 hours at 300°.

Place cake under a tight cake cover while still hot and leave covered until cooled.

Note: No coconut per Wayne

ROSA'S TEA CAKES***

4 eggs

1/2 cup milk

2 cups sugar

1/2 tsp. vanilla

1/2 lb. margarine

Self-rising flour

Add self rising flour in mixing bowl and make a hole in flour and add all ingredients. Work together until you can roll out mixture on a floured board. Cut in little cakes or roll out with hands. Bake at 350° until brown. (Rosa obtained this recipe from Clara Dickinson, age 86).

ROSA'S OLD FASHION TEA CAKES***

2 1/4 cups sifted flour

1 cup sugar

1/4 tsp. salt

2 eggs, beaten

2 Tbsp. baking powder

1/2 tsp. vanilla

1/2 cup Crisco

1 Tbsp. milk

Sift flour, salt and baking powder together. Cream Crisco, sugar and eggs. Add vanilla, milk and dry ingredients. Blend well. Place dough on lightly floured board. Sprinkle a little flour over dough and roll to about 1/2 inch thick. Cut with cookie cutter. Place on cookie sheet and bake at 350° or 375° for about 12 to 15 minutes or until slightly brown on top. Makes 6 – 7 dozen.

ROSA'S PINEAPPLE-Jell-O SALAD**

2 pkgs. Lime Jell-O	3 oz. pkg. cream cheese
2 cups marshmallows	1 can (No. 2) crushed pineapple (drained)
1/2 cup whipping cream	2 pkgs. Strawberry Jell-O
1/2 cup pecans (chopped fine)	Lettuce leaves (for serving)
1/2 cup mayonnaise	----- optional -----

Mix Jell-O with 2 cups boiling water. Melt marshmallows in Jell-O. Add 1 cup cold water and 1 cup pineapple juice. Put in refrigerator until it begins to jell.

Cream cheese with mayonnaise, add crushed pineapple, whipped cream and pecans. Add to Jell-O, pour into long Pyrex dish or loaf pan. Chill. Rinse dish in cool water before putting mixture into it.

When salad is set, mix 2 pkgs. Strawberry Jell-O using only 3 1/2 cups water. Pour over lime salad and chill.

Serve on lettuce leaf with Ritz crackers.

ROSA'S CAKE MIX COOKIES***

1 pkg. Pillsbury Cake mix	1 Tbsp. honey
1 cup brown sugar	2 eggs
2 Tbsp. butter or margarine	

Mix together. Drop by teaspoonful on cookie sheet. Bake at 375° for 10 to 12 minutes.

Easy and tasty --- try different mixes for Varsity

ROSA'S BROWNIES****

1 stick margarine

1/2 cup cocoa

1 cup sugar

1 1/2 cup self-rising flour

Mix and bake at 350° until done.

Rosa assumes you know now to fill in the blanks

ROSA'S SOUR CREAM POUND CAKE*****

1/2 lb. butter or margarine

1/2 tsp. salt

6 eggs, separated

1/2 pint sour cream

3 scant cups sugar

3 cups flour (sifted)

1/4 tsp. soda

1 tsp. vanilla

Cream butter and sugar thoroughly. Add vanilla and salt. Blend in egg yolks one at a time, beating well after each addition. Add sifted dry ingredients alternately with sour cream. Fold in beaten egg whites. Bake at 325° for 1 1/4 hours. Use 10 inch stem pan. Cool in pan for 30 minutes before turning out on rack.

ROSA'S RECIPE FOR SWEETENED CONDENSED MILK*

1 cup instant non-fat dry milk

1/3 cup boiling water

2/3 cup sugar

3 Tbsp. melted margarine

ROSA'S LEMON CHEESE CAKE*

1 cup butter

1 cup milk

2 cups sugar

3 cups cake flour

4 eggs

2 Tbsp. baking powder

Cream butter and sugar thoroughly. Add one egg at a time. Sift flour and baking powder together twice adding alternately with the milk to the creamed mixture.

Bake at 325° in two (2) greased and floured 9-inch layer cake pans. Bake for 45 or 50 minutes.

ROSA'S LEMON CHEESE CAKE #2*

1 cup butter

1 cup milk

2 cups sugar

3 cups cake flour

4 eggs

2 Tbsp. baking powder

Cream butter and sugar thoroughly. Add one egg at a time. Sift flour and baking powder together twice adding alternately with milk to creamed mixture. Bake at 325° in six (6) greased and floured 8-inch layer cake pans.

ROSA'S LEMON CHEESE CAKE #3*

2 cups sugar

3 cups flour

1 cup vegetable shortening

3 tsp. baking powder

1 cup milk

6 egg whites, beaten
(reserve yolks for frosting)

Combine sugar and shortening and cream well. Add beaten egg whites. Sift together flour and baking powder and alternate with milk in adding to sugar and shortening mixture. Bake in 3 layer pans at 375° for 25 minutes or until done.

ROSA'S LEMON CHEESE FROSTING

1/2 cup butter

2 Tbsp. (?) lemon juice

1 cup sugar

grated lemon rind

6 egg yolks

Combine and cook in double boiler until thick.

Frost between layers and top and sides of cake.

This cake freezes well, too.

ROSA'S: JANE WYMAN CUP CAKES*

3/4 cup shortening or butter

1 1/4 cups sifted flour

1 cup sugar

1/4 tsp. baking soda

4 eggs, separated

1/8 tsp. salt

Cream together shortening and sugar. Beat egg yolks and add to creamed mixture and mix well.

Combine flour, soda and salt and add to creamed mixture, mixing well. Beat egg whites until stiff and fold into above mixture. Bake at 375°.

ROSA'S CHOCOLATE SAUCE*

3 squares unsweetened chocolate

1/2 cup strong coffee

1/2 cup milk

2 cups milk

1 tsp. (? see hand-written) (vanilla?)

2 cups sugar

In top of double boiler, melt and mix first 3 ingredients (chocolate, 1/2 cup milk and ???). Stir until blended and add coffee. Bring to a boil stirring constantly. Now add 2 cups milk and sugar. Boil 10 minutes.

ROSA'S: MRS. JOHNSON'S LEMON CAKE*

3/4 cup butter or margarine	1/4 tsp. salt
1 1/4 cup sugar	3/4 cup milk
8 egg yolks	1 tsp. vanilla
2 1/2 cups cake flour	1 tsp. grated lemon rind
3 tsp. baking powder	1 tsp. lemon juice

Preheat oven to 325°.

Cream butter with sugar until light and fluffy. In a separate bowl, beat egg yolks until light and lemon colored. Blend yolks into creamed mixture. Sift together flour, baking powder and salt. **Resift 3 times.** Mix together milk, vanilla, lemon rind and lemon juice. Alternate adding liquid ingredients and flour mixture to creamed mixture.

ROSA'S VIRGINIA BANANA CAKE*

3 cups sifted cake flour	2 tsp. pure vanilla extract
4 tsp. double-acting baking powder	1 1/2 cups sugar
1/2 tsp. salt	3 large eggs, unbeaten
3/4 cup (1 1/2 sticks) butter or margarine	1 cup milk
Bananas	Brown Sugar Frosting

Sift together flour, baking powder and salt. Set aside to use later. Soften butter and blend in vanilla. Gradually add sugar, mixing until fluffy. Beat in eggs, one at a time. Add sifted flour, alternately with milk. Beat batter 1/2 minute.

Turn into 3 well-greased and lightly floured 9-inch cake pans. Bake in pre-heated moderate oven (375°) 25 minutes or until cake tester inserted in center comes out clean. Remove from oven. Cool in the pan 10 minutes. Turn out on cooling rack to finish cooling.

Place a layer on a cake plate and slice bananas over the top, making two layers of bananas. Spread with Brown Sugar Frosting. Repeat, using second layer and cover with two layers sliced bananas and frosting. Sprinkle chopped nuts over top layer.

ROSA'S BROWN SUGAR FROSTING*

1 1/2 cups brown sugar	2 large egg whites
1/3 cup water	1 1/2 tsp. pure vanilla
1 tsp. fresh lemon juice	

Cook over boiling water, beating constantly with an electric beater until frosting stands in soft, stiff peaks. Remove from water and continue beating until frosting stands in very stiff peaks. Yields enough to cover tops of three (3) 9-inch layers.

MARTHA'S CHOCOLATE PIE*****

1 cup sugar

3 egg yolks

1/3 cup flour

1/4 cup cocoa

1 pinch salt

1/3 tsp. vanilla

2 cups milk

1 tsp. butter

Separate eggs. Mix dry ingredients together. Mix the milk, egg yolks & beat them together. Pour this mixture into dry ingredients and stir.

Cook real slow until mixture thickens. When thick enough, add butter and vanilla, then whip with beater again and pour into 10 inch deed dish pie shell.

Pour meringue (made with the 3 egg whites) and broil until light brown

MARTHA'S 1 MINUTE CHOCOLATE FROSTING

(also used to make HOT FUDGE CAKE!!!)

2 cups sugar

1/2 cup cocoa

1/2 cup milk

1 tsp. vanilla

1/2 cup margarine

Mix all ingredients and boil 1 minute (**EXACTLY – NO LESS – NO MORE!!**) Cool and beat until creamy.

To make hot fudge cake – punch holes in your sheet cake before boiling frosting. Pour hot frosting over cake. It's UUUMMM GOOD!

When it is cold – cut piece of cake and warm in microwave and it makes hot fudge cake all over again!!!

MARGARET'S DELICIOUS STRAWBERRY CAKE

CAKE:

1 box Strawberry Jell-O
3/4 cup vegetable oil
4 eggs
1 box white cake mix
1/2 cup water
1/2 cup crushed strawberries,
Fresh or frozen

FILLING:

1 box powdered sugar
1/2 cup crushed strawberries
1 stick melted margarine
Pinch salt

You may put Jell-O in dry, or mix in the 1/2 cup water, whichever you prefer.

Mix all ingredients and bake in 350° oven until done. When cake is cool, prepare filling and spread on top.

LARANDA'S OLD FASHIONED TEA CAKES (WONDERFUL!!)

1 stick margarine

1 cup sugar

1 egg

2 Tbsp. milk

1 3/4 cups self-rising flour

1/2 tsp. vanilla

Cream margarine, sugar, egg, milk and vanilla. Sift flour, add to creamed mixture. Chill, roll out thin, cut and bake in 375° oven for about eight minutes.

DERBY PIE

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|-----------------------------|-----------------------------|
| 1 9-inch pie crust | 1 stick butter or margarine |
| 2 eggs | 1 cup sugar |
| 1/2 cup flour (all purpose) | 1 tsp. vanilla |
| 1 6-oz pkg. chocolate chips | 1/2 cup Pecan chips |

Melt butter and let it cool. Beat eggs with a fork. Add flour and sugar mixed together. Add butter, vanilla, chocolate chips and pecans. Mix together well and pour into pie shell

Bake 350° for 45 minutes. UUUMMM GOOD!

(one of Patsy's Recipe Contributions)

GWEN'S TEXAS CHOCOLATE CAKE

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|----------------------------|-----------------------------|
| 2 sticks butter | 2 cups self-rising flour |
| 1 cup water | 2 cups sugar |
| 4 Tbsp. (heaping) of cocoa | 1 cup sour cream (or more!) |
| 4 eggs | 1 Tbsp. vanilla |

Mix butter, water and cocoa together and bring to a boil. Mix flour and sugar together, and then add chocolate mixture. Add eggs, vanilla and sour cream. Mix well. Pour into oblong sheet-cake pan and bake at 350° for 30 minutes.

CHOCOLATE FUDGE ICING

- | | |
|-------------------------------|--|
| 1 stick butter | 6 Tbsp. Sour Cream (or milk -
but sour cream is better) |
| 4 Tbsp. (heaping) of cocoa | 1 box powdered sugar |
| 1 to 1 1/2 cup chopped pecans | |

Mix well and pour on cake while hot.

PUMPKIN ROLL #1

2 tsp. pumpkin pie spice

eggs

1/2 cup canned pumpkin

vanilla

1/2 cup all-purpose flour

powdered sugar

1 tsp. baking powder

PUMPKIN ROLL #2

3 eggs	1 tsp. lemon juice
1 cup sugar	2/3 cup pumpkin
3/4 cup flour	1 cup chopped pecans
1 tsp. baking powder	1/4 cup confectioners' sugar
1/2 tsp. nutmeg	8 oz. cream cheese, softened
1/2 tsp. salt	1/4 cup butter, softened
1 tsp. ginger	1/2 tsp. vanilla extract
2 tsp. cinnamon	1 cup confectioners' sugar

Beat eggs at high speed in mixer bowl for 5 minutes. Add sugar gradually, beating constantly. Sift next 6 ingredients together. Fold into sugar mixture. Add lemon juice to pumpkin in bowl; mix well. Fold into batter. Pour into greased and floured 10x15-inch jelly roll pan. Sprinkle with pecans. Bake at 375° for 15 minutes or until cake tests done. Cool in pan for 5 to 10 minutes. Sprinkle towel with 1/4 cup confectioners' sugar. Invert cake onto towel. Roll towel and cake together. Cool to room temperature. Combine cream cheese and butter in mixer bowl; beat well. Add vanilla and remaining 1 cup confectioners' sugar; mix well. Unroll cake. Spread filling over top; reroll. Yield: 15 servings.

WEDDING COOKIES

2 sticks margarine

1/2 cup 10x powdered sugar

1 tsp. vanilla flavoring

Cream together well. Add:

1/4 tsp. salt

2 1/4 cups plain flour

Add flour a little at a time and mix in well into margarine mixture.

Optional: Add 3/4 cups chopped pecans

Work dough until it holds together. Shape into about 40 1-inch balls. Put all on an 11 x 17 ungreased cookie sheet (**DO NOT SPREAD WHILE BAKING**) and flatten just enough to give each cookie a bottom to sit on. Bake at 360° for 10-12 minutes until set but not brown. While warm, roll each one in 10x sugar to coat. Cool completely and roll in 10x sugar again.

Makes about 36, a few may crack while rolling. Store in refrigerator or freezer in airtight container. Put wax paper between layers.

DIRT CAKE ALA WENDY

Large or small box of
Vanilla Pudding (Instant)

Whip Cream (Cool Whip)

Crushed Oreos

CREAM CHEESE FROSTING

2 3 oz. pkg. cream cheese

vanilla

butter

butter

powdered sugar – 2 cups +
3 cups = 2 pkgs.

APPLE PIE

4 apples shredded

Sugar to taste

1/2 cup butter

1 cup flour

Cook apples, butter and sugar until apples are done (butter is melted good) in microwave. Mix in flour. Pour into pie crust (frozen crust). Cook at 450° until brown.

ORANGE ALMOND CAKE

If you like the intense flavor of orange-slice candy, you'll love this flourless cake from the Middle East. Boiling the oranges removes any bitterness from the bits of peel, which nicely balance the almonds.

2 large oranges (preferably
seedless navels)

Pinch of salt

1 cup granulated sugar

6 large eggs

1 tsp. baking powder

1 1/2 cups ground almonds

Garnish: Thin slices of peeled orange sprinkled with confectioners' sugar and a touch of cinnamon, or fresh raspberries. Whipped cream.

Wash the oranges and boil them whole, with their peels on, in water to cover until very soft, about 30 minutes. Drain, cool, cut into quarters and remove the seeds, if any. Process the oranges to a fairly fine puree in a blender or food processor or by putting them through a meat grinder. Don't make it too fine. The little bits of skin, which will not be at all bitter after the long boiling, are pleasant to bite on.

Preheat oven to 400°. Beat the eggs in a bowl until thick, then add the ground almonds, salt, sugar, baking powder and orange puree and mix well. Pour into a deep 9-inch cake pan that has been buttered and floured, and bake for 1 hour or longer, until firm to the touch when pressed with the tip of your finger. Begin checking after cake has baked for 45 minutes. Remove the pan to a rack, allow the cake to cool, then turn it out of the pan onto a serving dish. Serve garnished with orange slices or berries and whipped cream.

