

<b>Snickerdoodle Cookies</b>	<b>Grandma Bivins</b>	
Mix thoroughly	1 cup soft shortening (part butter) 1 ½ cups sugar 2 eggs	
Sift together and stir in . . .	2 ¾ cups flour 2 teaspoons cream of tartar 1 teaspoon soda ¼ teaspoon salt	
Roll into balls the size of small walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on an ungreased baking sheet and bake until lightly browned. . .but still soft. (These cookies puff up at first. . .then flatten out.)	Oven temperature: 400° Time: 8-10 minutes Amount: 5 dozen 2 inch cookies	

<b>Peanut Butter Fingers</b>	<b>Grandma Bivins</b>
1 c. oleo (2 sticks) 1 c. sugar 1 c. light brown sugar 2 eggs 2/3 c. peanut butter 12 oz. chocolate chips 1 t. soda 1 t. salt 1 t. vanilla 2 c. flour 2 c. quick rolled oats	Topping: 1 ½ c. powdered sugar ¾ c. peanut butter 6-8 T. evaporated or regular milk

Cream oleo, add sugar, cream until fluffy. Add eggs, one at a time, mix well. Add peanut butter, soda, salt, and vanilla. Mix well. Stir in flour and rolled oats. Spread with spatula in two greased 9" x 13" pans. Bake at 350° for 20-25 minutes.

Sprinkle with chocolate chips. Let stand about 5 minutes, until chocolate softens, spread the chocolate. Cool and cut in bars. Note: If the chocolate is allowed to harden before adding the topping, the topping can be spread.

<b>Filled Applesauce Squares</b>	<b>Grandma Bivins</b>
½ c. butter (1 stick oleo) 1 c. light brown sugar 1 egg ½ t. vanilla 1 1/3 c. flour ¾ t. baking soda Filling: ½ c. applesauce ½ c. chopped pecans 1 cup raisins	¼ t. salt ½ t. cinnamon ¼ t. nutmeg 1/8 t. cloves 1 1/3 c. rolled oats (quick cooking)

Mix—pat 2/3 into 9”x 9” pan, roll remaining dough on floured wax paper to 9”x 9” size. The recipe notes that the applesauce should preferably be homemade! Bake at 350° until lightly browned—about 30 minutes.

(in Grandma B’s handwriting. . “I made a pan of them yesterday to take to the Keenage club—they were well received. Rolling the top in the wax paper worked real well. I expect the nuts could be omitted if they weren’t available.)

<b>Date-and-Nut Squares</b>	<b>Grandma Bivins</b>
Beat until foamy. . . 2 eggs	Beat in . . . ½ cup sugar ½ tsp vanilla
Stir together and stir in . . . ½ cup sifted GOLD MEDAL flour ½ tsp. baking powder ½ tsp salt	Mix in . . . 1 cup cut up walnuts 2 cups finely cut up dates

<b>Molasses Crinkles</b>	<b>Grandma Bivins</b>
Mix thoroughly. . . ¾ cup soft shortening 1 cup brown sugar (packed) 1 egg ¼ molasses	Sift together and stir in . . . 2 ¼ cups sifted GOLD MEDAL flour 2 tsp. soda ¼ tsp. salt ½ tsp. cloves 1 tsp. cinnamon 1 tsp. ginger
Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place sugared side up, 3” apart on greased baking sheet. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface. Bake just until set but not hard.	Temperature: 375° (quick mod. oven) Time: Bake 10-2 min. Amount: About 4 dozen

<b>Pecan Balls</b>	<b>Grandma Bivins</b>
Mix thoroughly. . . ½ lb. oleo 1/3 c. sugar ½ t. salt ½ t. vanilla (Opt.)	Add. . . 1 ¾ c. flour Add. . . 1 c. finely chopped pecans

Chill. Shape into balls the size of large marbles. Bake at 300° until just beginning to brown - - about 30 minutes.

<b>Toll House Cookies</b>	<b>Grandma Bivins</b>
Mix thoroughly. . . 1 c. Crisco 1 ½ c. brown sugar 2 eggs	Sift and add. . . 2 ½ c. flour 1 t. baking soda 1 t. salt
Add. . . 1 t. vanilla ½ to 1 c. nuts (walnuts or pecans) Chocolate chips (4-6 oz.)	Drop from a spoon onto an ungreased baking sheet. Bake at 375°.

<b>Swedish Spritz</b>	<b>Grandma Bivins</b>
Mix thoroughly. . . ½ lb. butter or oleo 1 c. sugar ¼ t. salt 1 egg	Add. . . 2 ½ c. flour 1 t. almond extract or ½ t. lemon extract or 1 t. orange extract.

Force batter through a cookie press. Bake at 375° until just beginning to brown.

<b>Rolled Brown Sugar Cookies</b>	<b>Grandma Bivins</b>
1 c. shortening (all or part oleo best) 2 c. brown sugar 2 eggs 3 c. flour	2 t. baking powder ½ t. salt 1 t. vanilla

Cream sugar and shortening, add eggs, then sifted dry ingredients and flavoring. Chill dough. Roll and cut thin. Bake at 400° for 8-10 minutes. 1 batch makes lot. Done when barely br

<b>Molasses Cookies</b>	<b>Grandma Bivins</b>
Mix thoroughly . . . ¾ c. Crisco 6 T. sugar 1 ½ c. molasses (12 oz)	Sift together . . . 4 ½ c. flour 1 ½ t. cinnamon ¾ t. salt 1 t. ginger

Have ready. . . 9 T. water or coffee	1/8 t. cloves 1 ½ t. baking soda
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Add water/coffee alternately with dry ingredients. Chill. Roll ½" thick. Bake at 375° for about 15 minutes.

<b>Ice Box Cookies</b>	<b>Grandma Bivins</b>
Mix thoroughly . . . ¾ c. Crisco 2 c. brown sugar 2 eggs	Sift and stir in . . . 4 c. flour 1 t. baking soda 1 t. salt ½ t. cream of tartar
Add . . . 1/2 c. English walnuts or pecans	

Mold. Chill. Slice thin, Bake at 350° until lightly browned.

<b>Granpa's Cookies</b>	<b>Grandma Bivins</b>
Mix thoroughly . . . 1 c. brown sugar 2 eggs Grated orange rind (opt.)	Add. . . 1/3 c. oil 2 t. milk 1 t. vanilla
Sift and stir in . . . 1 c. flour 1 ½ t. baking powder ½ t. salt	Add. . . ½ c. dates ½ c. walnuts

Bake in a greased 8" x 8" pan at 350°.

<b>Hermits</b>	<b>Grandma Bivins</b>
Mix thoroughly . . . 1 cup soft shortening 2 cups brown sugar 2 eggs	Stir in . . . ½ cup cold coffee
Sift together and stir in . . . 3 ½ cups sifted GOLD MEDAL flour 1 tsp. soda 1 tsp. salt 1 tsp. nutmeg 1 tsp. cinnamon	Mix in . . . 2 ½ cups halved seeded rasins 1 ¼ cups broken nuts

Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake until set . . . just until, when touched lightly with finger, almost no imprint remains. Temperature: 400° Time: Bake 8 to 10 minutes. Amount: About 6 doz. 2 ½ "cookie

<b>Brownies</b>	<b>Grandma Bivins</b>
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Melt together over hot water . . . 2 sq. unsweetened chocolate 1/3 cup shortening	Beat in . . . 1 cup sugar 2 eggs
Sift together and stir in . . . ¾ cup sifted GOLD MEDAL flour ½ tsp. baking powder ½ tsp. salt	Mix in . . . ½ cup broken nuts

Spread in well greased 8" square pan. Bake until the top has a dull crust. A slight imprint will be left when top is touched lightly with finger. Cool slightly . . . then cut into squares. Temperature: 350°. Time: Bake 30 to 35 minutes. Amount: 16 2" squares.

<b>Chocolate Chip Cookies</b>	<b>Grandma Bivins</b>
Mix thoroughly . . . 2/3 cup soft shortening ½ cup granulated sugar ½ cup brown sugar (packed) 1 egg 1 tsp. vanilla	Sift together and stir in . . . 1 ½ cups sifted flour ½ tsp. soda ½ tsp. salt
Stir in . . . 6 oz. pkg. semi-sweet chocolate chips	For a softer more rounded cooky, use 1 ¾ cups sifted flour

Drop by rounded teaspoonfuls about 2" apart on ungreased baking sheet. Bake until delicately browned. . . cookies should still be soft. Cool slightly before removing from baking sheet. Temperature: 375°. Time: 8-10 minutes. Amount: 4 to 5 doz. 2" cookies.

<b>Scotchies</b>	<b>Grandma Bivins</b>
Mix thoroughly . . . ½ c. Crisco 1 c. brown sugar 2 eggs	Sift and stir in . . . 1 1/8 c. flour 1 t. baking powder 1 t. salt
Add . . . ½ t. vanilla ½ c. English walnuts And/or 1 c. chocolate chips	Bake in a greased 8"x 8"pan at 350° for about 30 minutes.

<b>Fruit Cake</b>	<b>Grandmother Reese</b>
2 lbs. diced fruit 2 oz. citron 2 oz. pineapple slices 4 oz. red cherries 4 oz. green cherries 7 1/2 oz. (1/2 box) light raisins 7 1/2 oz. (1/2 box) dark raisins 12 oz. walnuts (coarsely chopped)	3 cups flour 6 eggs 1 TBsp cinnamon 1TBsp allspice 1/2 tsp baking soda 4 TBsp Brandy 6 TBsp applesauce 1 cup granulated sugar

5 oz. blanched almonds 1 lb. pecans (coarsely chopped)	1 cup light brown sugar 1 TBsp almond extract 1/2 cup margarine
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(Makes 3 loaf cakes (Pan size approx. 4 1/2" X 9"))

1. Grease pans - sprinkle with flour and set aside.
2. Combine fruit and nuts with 1/2 cup flour. Toss to mix well, and set aside.
3. Sift remaining flour with allspice, cinnamon, and baking soda. Set aside.
4. In small bowl, beat eggs with fork until they are light. Beat in the brandy, applesauce and almond extract.
5. In large bowl beat margarine with sugars until light and fluffy. Gradually beat in egg mixture.
6. At low speed of mixer gradually beat flour and spices into the mixture.
7. Preheat oven to 275 degrees.
8. With wooden spoon or rubber scraper turn the fruit and nut mixture into the batter and combine well.
9. Turn the batter into prepared pans. Press down with rubber scraper to make surface smooth and even.
10. If desired, arrange pineapple slices and whole nuts and cherries on batter.
11. Bake about 2 1/4 hrs, or until toothpick inserted into cake comes out clean.
12. Let cool in pans on wire rack for 30 minutes.
13. Turn out of pan. Let cool completely on wire rack.
14. When cake is completely cool, sprinkle with brandy. Wrap in aluminum foil or place in covered plastic containers.
15. Cake is better if allowed to age several weeks.
16. Once each week, while aging, sprinkle with a little more brandy.

<b>Susie Sexton's Pound Cake</b>	
7 Eggs 2 c. Sugar 1 c. Crisco 1 stick soft Margarine 2 c. Flour (plain - all purpose)	Dash of Salt Juice of 1 Lemon 2 tsp. Vanilla extract 1 tsp. Almond extract
Cream shortening and sugar. Add eggs one at a time. While beating , gradually add flour, salt, and flavorings	Bake at 300 degrees for 1 hour and 15 minutes. Check with toothpick to see if done. Some ovens take 1 hour and 30minutes.

<b>Lemon Butter</b>	<b>Nellie Bivins</b>
Grated rind of 1 lemon 2 eggs 1 1/3 c. sugar 1 1/3 c. hot water Piece of butter size of walnut	When it comes to a boil add 1 teaspoon of cornstarch.

<b>Rhubarb Pie</b>	<b>Grandma Bivins</b>
2 eggs 1 ½ c. sugar Raw rhubarb cut into 1" pieces	Mix eggs and sugar, add rhubarb and mix. Pour into a 9" pastry-lined pie pan. Top with pastry. Bake at 425 for 10-15 min., then at 400° for 30-40 min. more.

<b>Apple Crisp</b>	<b>Grandma Bivins</b>
Fill a loaf pan with sliced apples. Pour a mixture of . . . ¼ c. sugar 1 ½ t. cinnamon ¾ c. water	Topping: 1 c. plus 2 T. flour ½ c. sugar ¼ t. salt ¼ lb. oleo

Mix topping with hands and press over apples. Bake at 400° for 30-40 minutes. Serve while warm.

<b>Cherry Pie</b>	<b>Grandma Bivins</b>
Put 2 ½ T. cornstarch and ¾ c. sugar into kettle, mix well. Open can of cherries and pour juice into kettle. Stir and cook until boiling.	Let it thicken. Turn off heat, dump in (1 lb.) cherries. Add ½ t. almond extract to cherries, mix well. Bake at 425° for 10 min. then turn to 400° for 30-45 min.

<b>Topping- Fruit Crisp</b>	<b>Grandma Bivins</b>
½ c. oleo 2/3 c. brown sugar ½ c. all purpose flour 1 t. cinnamon	¾ c. quick cooking oats ¼ c. wheat germ ¼ t. salt ½ t. nutmeg

Bake at 350° until top is brown and fruit bubbly

<b>Mom's Apple Pie</b>	<b>Grandma Bivins</b>
Crust: 1. Cut 2/3 c. shortening into 2 c. all purpose flour and 1 t. salt 3. Dust the lower crust with flour before adding filling to keep it from getting soggy	2. Add water until right consistency to roll (about 1/3 c., depending on the weather)
Filling: ¾ -1 c. sugar, more sugar for tart apples or full pie Add a little lemon for untart apples	1 t. spice (cinnamon or cinnamon and nutmeg)

Bake 1 hour at 40

<b>Banana Bread</b>	<b>Grandmother Reese</b>
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1 1/4 cup sugar 1/2 cup margarine 1 1/2 cup self rising flour	1 cup ground nuts 3 bananas 2 eggs
Mix sugar and margarine, then add eggs while beating. Add flour and mashed bananas. Add nuts.	Bake 45 minutes to 1 hour at 350 degree oven.

<b>Pumpkin Bread</b>	<b>Kristin Hughes</b>
1 3/4 c. flour 1 1/2 c. sugar 1 t. baking soda 1 t. cinnamon 1/2 t. salt	1 t. nutmeg 1/8 t. ground cloves 1/2 c. melted margarine 1 c. canned pumpkin 1 beaten egg 1/3 c. water

Sift dry ingredients together and make well in center. Add margarine and combine pumpkin, egg, and water mixture. Mix to moisten. Bake in greased and floured 9 x 5 loaf pan for 1 hour 10 minutes to 1 hour 20 minutes at 350 degrees.

<b>Homemade Cinnamon Rolls</b>	<b>Kristin Hughes</b>
Rolls: 2 pkg. quick rise yeast 1/2 c. warm water (110-115 degrees) 6 c. flour 1/2 c. sugar	1 1/2 tsp. salt 1/4 cup butter, softened and cut into pieces 2 eggs, at room temp. 1 c. milk
Filling: 3/4 c. sugar 1/2 c. chopped nuts 2 tsp. cinnamon 1/3 c. butter, melted	Glaze: 2 c. powdered sugar 3 T. butter, melted 1 T. maple syrup 3 T. milk or hot coffee

Dissolve yeast with a dash of sugar in warm water. Set aside for 5 minutes. In food processor or mixer bowl, place flour, sugar, salt, butter, and eggs. Heat milk to 110-115 degrees F. Pour yeast over flour. Process mix. Add milk with processor

<b>Pancakes</b>	<b>Janet Chapman</b>
<b>Mix. . .</b> 4-6 c. whole wheat flour 1/4 c. non-fat dry milk powder 1T. baking powder 1t. salt	<b>Mix together in a separate bowl. .</b> 2 1/8th c. water 4 eggs 1/4 c. oil

<p>Add liquid mix to flour mix and stir.  Add more water to consistency as necessary.  Put butter on griddle.  Scoop out about ¼ c. batter to pour on griddle for each pancake.</p>	<p>If you don't have non-fat dry milk powder, substitute 2 c. milk for the milk powder and 2 1/8 c. water. Add more milk as necessary to get the right consistency.</p>
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<b>Butter Scotch Rolls</b>	<b>Grandma Bivins</b>
<p>I. Heat the following until lukewarm.  1 c. milk  ¼ c. bacon fat  1.2 c. sugar (or 1/3 cup honey)</p>	<p>II. When luke warm, add the following:  1 pkg. yeast dissolved in ¼ c. warm water  2 c. flour  2 eggs  (grated lemon rind for sweet rolls)</p>
<p>III. Let stand at room temp. 1-2 hours, then add the following:  2 ½ t. salt  Flour – about 3 c.</p>	<p>IV. Store in refrigerator 6 hrs. to several days</p>
<p>V. Knead. Shape into small balls and place 2 or 3 in each section of a muffin tin. Let rise.</p>	<p>VI. bake at 400°</p>

Note: for syrup, melt a generous 1/3 c. dark caro or brown sugar with a scant 1/3 c. oleo. Pecans or other nuts may be added. Lard or Crisco may be substituted for bacon fat; use 1/3 c. 1 pkg. yeast is O. K. with doubled recipe.

<b>Rosemary Olive Oil Focaccia</b>	<b>Rachel Staven</b>
<p>2 c. warm water  2 T. yeast  3 T. fresh rosemary, minced  1/4 c. olive oil</p>	<p>1 tsp. salt  1 c. unbleached white flour  1 1/2 c. whole wheat flour  3 c. unbleached white flour  olive oil for glazing  coarse sea salt</p>

Stir yeast, rosemary, olive oil and 1 tsp. salt into warm water. Stir in the 1 c. white flour and 1 1/2 c. wheat flour. Beat about 100 strokes.

Fold in 2 c. white flour a half cup at a time. Turn dough out onto floured surface and knead for several minutes using up to one more coup of four to keep dough from sticking. Knead til smooth and elastic.

Let dough rise for about an hour, til doubled. Punch down and let rise 40 more min. (2nd rise can be skipped if pressed for time).

Shape into two loaves as desired. Place on oiled sheet pan and brush with olive oil. Sprinkle with salt.

Let rise 20 min. Bake at 375 for 25-30 min. until browned top and bottom.

<b>Pineapple Nut Congealed Salad</b>	<b>Grandmother Reese</b>
2 cups small marshmallows 1 Box Lime Jello(small)	Carton Cool Whip (approx. 12 oz.) 1 cup chopped pecans 1 small can crushed pineapple
Mix Jello according to directions on package. Add marshmallows. Let it thicken in refrigerator.	After Jello thickens, add Cool Whip and chopped nuts. Then add drained pineapple. Refrigerate(at least two hours before serving-longer if possible)

<b>Cheese Pigs</b>	<b>Trip Hughes</b>
2• 8oz. package of sharp cheddar cheese 2 stick butter	½ tsp. salt 1/8 tsp. red pepper 1 ½ cup plain flour 1 ½ tsp. baking powder
Cream the cheese and butter. Add dry ingredients. Work to a manageable dough.	Roll out ¼ inch thick. Bake at 325 for 15 minutes.

To make into cheese straws, use only 1 pkg of cheese and 1 stick of butter. Put in press or roll out and cut. Cook for 17 minutes exactly.

<b>Poppy Seed Chicken Casserole</b>	<b>Grandmother Reese</b>
6 - 8 Chicken Breasts (Halves) 2 cans Cream of Chicken Soup 1 8 oz. Carton Sour Cream	1 stack Ritz Crackers 1 stick melted Margarine Poppy Seed
Boil chicken until well done. Cut into small pieces. Place in bottom of casserole dish (approx. 8" x 9"). Mix soup and sour cream well. Spread over chicken.	Sprinkle with poppy seeds. Crush crackers and spread over casserole. Pour melted margarine over top. If desired, sprinkle a little more poppy seed over top. Bake at 375 degrees until bubbly, about 30 - 40 minutes.

<b>Bett's Potato Casserole</b>	
5 lbs Irish potatoes - sliced 1 large onion - chopped	1 stick butter or margarine 1 1/2 cups milk

Sharp cheddar cheese - approx. 2 cups	Salt to taste
Layer potatoes, onions and cheese in casserole dish. Add melted butter. Heat milk and pour over.	Cover with aluminum foil and cook for approx. 1 hr in 350 degree oven. Remove foil and cook 15 minutes longer.

<b>Crockpot Chuck Roast</b>	<b>Janet Chapman</b>
Place peeled, quartered potatoes in bottom of crockpot. Cover with carrots and celery. Brown meat in separate pot and trim fat off. Place on top of carrots and celery	Mix ¼ c. wine or cooking sherry with ½ c. water. Add herbs, spices, black pepper, salt, bay leaf, and onion. Pour on top. Turn crockpot on low at bedtime. Cook all night or until meat is tender.

<b>Campfire Stew</b>	<b>Janet Chapman</b>
Brown ground beef and drain. Put in big pot. Add vegetable soup.	Add more if expecting a big crowd. Heat, stir, stir. Serve over hamburger buns.

<b>Spaghetti Sauce</b>	<b>Judy Lester</b>
1 lb. ground beef 1 large onion, chopped 1 clove garlic, minced 2 (1-lb) cans tomatoes, cut up (substitute 1 jar tomatoes) 1 (8 oz.) can tomato sauce 1 (12 oz.) can tomato paste 1 c. beef bouillon (substitute 1 tsp. beef bouillon granules)	2 tbs. minced parsley (or more) 1 tbs. brown sugar 1 tsp. dried oregano leaves 1 tsp. dried basil leaves 1 tsp. salt ¼ tsp. pepper

In large skillet or slow cooking pot with browning unit, crumble meat with onion and garlic. Break up pieces of meat with fork and cook until it loses its red color. Drain off excess fat In slow-cooking pot, combine browned meat, onions, and garlic with remaining ingredients. Cover and cook on low for 6-8 hours. Serve over hot spaghetti. May be made ahead of time and frozen. Makes 6-8 servings