

ing. Place in colander; pour boiling water over them; drain immediately to prevent soginess. Pour over them the prepared poppy seed mixture; stir gently with a wooden spoon.

To Prepare The Poppy Seed—combine with milk, butter and honey the poppy seed and mix well. Let simmer for 5 minutes. Pour over the bobalki while hot; mix well.

### TYROLEAN TORTA

Mrs. Rocco Lutz

3 large potatoes, or 6 average sized ones, grated  
1 cup all-purpose flour  
½ cup water  
1 egg  
1 tablespoon salt

Grate potatoes in a large bowl and blend in all other ingredients. Pre-heat oven to 450 F. Using a 10-inch skillet suitable for a hot oven, pour a thin layer of cooking oil in skillet and heat oil before pouring in mixture. Bake ½ hour. For variation, grate small onion to mixture, or place pieces of uncooked sausage on top of mixture after it has been poured into the pan.

### MUSHROOM POLENTA

Mrs. John Della Croce

This recipe was conveyed to a local traveler from an Italian speaking cook at the Excelsior Hotel in Rome.

#### BASIC CORN MEAL MUSH RECIPE

MIX—1 cup cold water and 1 cup corn meal  
STIR IN—3 cups boiling water and 1 teaspoon salt

COOK—stirring constantly until mixture boils

COVER—cook over boiling water 30 minutes—stir occasionally

#### MUSHROOMS

Blend into hot corn meal mush:

4 eggs, beaten  
¼ cup cream  
¾ cup grated Parmesan cheese  
or 1 cup American cheese

Pour into greased 12 x 8 x 2-inch baking dish. When cold cut into 1-inch cubes. Place in layers in 1½ quart casserole, alternating with hot mushroom sauce (3 cups) made with sauteed fresh or dried mushrooms. Sprinkle with grated cheese (2 tablespoons). Bake, serve hot. Temperature 350 F, bake 25 minutes. 8 servings. The MUSHROOM SAUCE is sometimes served over the Polenta instead of putting it into the dish.

#### RECIPE FOR MUSHROOM SAUCE

½ pound mushrooms  
3 tablespoons Olive oil  
Salt and pepper to taste  
Lemon juice to taste

Saute mushrooms until tender.

# Pastry Bread and Rolls



American breads are a varied and colorful part of our heritage, and here is a group of the best recipes for the most popular of these traditional breads. Serve the one most suited to the meal you are planning. For leisurely breakfasts there are pancakes; for perfect luncheons, pastry; for friendly coffee breaks, coffee cakes and doughnuts; and for traditional dinners, breads and rolls. Good homemade bread is easy to eat, and who isn't thrilled to see puffy, crusty, golden-brown, rolls and loaves come out of the oven? That is why women will go on serving homemade breads. Breads are two distinct types:

(1) QUICK BREADS, leavened with baking powder or soda.

(2) YEAST BREADS, leavened with yeast.

These types differ in appearance, flavor and texture, but they do have one thing in common—they both are universally popular and especially so when **HOMEMADE**. Since quick breads are baked immediately after mixing, they can be made on the spur of the moment. Yeast breads require time for rising and shaping, so must be started a few hours before the meal. Read this chapter to get new slants on the staff of life.

**LEBKUCHEN (Life Cake)**

Mrs. Maurice G. Ferry, Sr.

2¼ cups sifted all-purpose flour	½ pound candied fruit
½ teaspoon salt	3 eggs, plus 1 egg yolk
1 teaspoon double-acting baking powder	½ cup brown sugar, firmly packed
½ teaspoon cloves	½ cup strong coffee or sherry
1 teaspoon cinnamon	1 cup confectioners' sugar
1 cup broken walnuts	2 tablespoons milk

Pre-heat oven to 375 F. Grease 15 x 10 x 1-inch jelly roll pan. Sift flour, salt, baking powder, cloves and cinnamon. Add nuts and fruit, mixing well. In a large bowl, with mixer at high speed, beat eggs until thick and lemon-colored. Add brown sugar gradually, beating well after each addition. With spoon, blend in coffee or sherry, then flour mixture; blending thoroughly. Turn onto pan, spreading evenly. Bake 25 minutes or until cake tester inserted in center comes out clean and top springs back. Cool in pan; frost with confectioners' sugar mixed with milk. Cut lengthwise in 8 strips, then cross-wise into 3 strips, making 24 bars. Store in tight container with peeled apple to keep bars soft.

**APPLESAUCE SQUARES**

Mrs. Harold Herring

1¼ cups sifted flour	¾ cup sugar
½ teaspoon baking soda	1 egg, beaten
½ teaspoon salt	½ cup thick applesauce
½ teaspoon cinnamon	½ teaspoon vanilla
¼ teaspoon nutmeg	½ cup raisins
1/8 teaspoon cloves	½ cup chopped nuts
½ cup shortening	

Sift dry ingredients. Cream shortening and sugar. Add egg, then applesauce and vanilla; mix well. Coat nuts and fruit with flour mixture and add to creamed mixture. Bake at 350 F in a greased oblong baking dish for 45 minutes. Cool, frost top and cut in squares.

**WALNUT SQUARES**

Miss Delen Matas

1 cup butter	2½ cups all-purpose flour
2 cups sugar	2 teaspoons baking powder
1 cup milk	5 egg whites, stiffly beaten
1 teaspoon vanilla	1 pound chopped walnuts

Cream butter and sugar; add milk and vanilla and mix well. Sift flour and baking powder together in another bowl. Add dry ingredients and egg whites alternately to creamed mixture. Add nuts and stir well. Save some chopped nuts for top of cake. Bake at 350 F in an average sized greased square pan for 40-50 minutes.

### FROSTING FOR WALNUT SQUARES

½ box confectioners' sugar      1 3-ounce package cream cheese  
½ teaspoon vanilla                1 tablespoon butter

Combine ingredients listed above and frost cake when cool. Sprinkle with chopped or ground walnuts and cut into squares.

### PINEAPPLE SQUARES

Mrs. George Medash

3½ cups sifted flour                ½ teaspoon salt  
1 cup shortening                    3 egg yolks  
¾ cup sugar                          ½ cup sour cream  
2 teaspoons baking powder        1 teaspoon vanilla  
¼ teaspoon baking soda            3 egg whites, stiffly beaten

Mix flour and shortening as for pie crust. Add sugar, baking powder, baking soda and salt; mix. Add egg yolks, (reserve a little to brush over strips), sour cream and vanilla; blend well. Take ¼ of dough and place it on the side (used as strips for the top of squares). Take the larger amount of dough, roll out and place it in the bottom of a greased cookie sheet. Spread pineapple filling over the dough. Next spread the beaten egg whites over the pineapple. Roll out the smaller amount of dough and cut it into strips. Place it criss-crossed over the egg whites. Brush beaten egg yolks over the strips to make them shiny and brown. Bake for 30 minutes at 350F. Cut into squares and serve.

FILLING—Cook until thick and then cool:

1 large can crushed pineapple    ½ cup sugar  
2 tablespoons flour or corn starch

### DOUBLE CRUST PINEAPPLE SQUARES

Mrs. John Grega

4 cups flour                          1 teaspoon baking soda  
1 cup sugar                            1 cup shortening

Combine ingredients and crumb as for pie. Pour into measuring cup 2 eggs, well beaten. Add enough milk to make 1 full cup. Add to the dough and work dough lightly. Let stand for 10 minutes. Using half the dough, roll thin on waxed paper (to handle easier). Spread on a greased cookie sheet. Spread filling over dough. Cover with another layer of dough for crust. Sprinkle with cinnamon and sugar. Bake at 350 F until light brown. Cool and cut into squares.

### FILLING

1 can crushed pineapple            1 cup sugar  
2 tablespoons corn starch

Cook the ingredients above until thick, stirring constantly. Cool.

### PECAN SQUARES

Mrs. John Jabjiniak

1 cup sifted flour                    2/3 cup sugar  
1 teaspoon baking powder        ½ teaspoon vanilla  
1/8 teaspoon salt                    1 egg, separated  
1/3 cup butter or margarine        1/3 cup finely chopped pecans

Sift together flour, baking powder and salt. Cream butter, sugar and vanilla, add egg yolk; mix well. Stir in sifted dry ingredients, blend thoroughly. Mixture will be soft. Spoon over ungreased 7 x 11 x 2 inch baking pan. Beat egg white until stiff, not dry—with a small spatula spread over batter and sprinkle with pecans. Bake in a moderate oven (350 F) until browned, (about 25 minutes). Place pan on a wire rack to cool for about 10 minutes. Cut into squares. Remove carefully with a spatula, to a wire rack to cool.

### PECAN ROLLS

Mrs. Albert Corazza

#### Dutch Cake Dough (See Index) ½ Recipe

6 tablespoons butter                ½ cup nut meats  
1 cup brown sugar                    Water

Cover bottom of each muffin cup with 1½ teaspoons brown sugar and ½ teaspoon melted butter; sprinkle with ¼ teaspoon water. Place 3 or 4 nut meats on top of sugar mixture. Next roll dough oblong 9 x 18 inches and 1/3 inch thick. Cover dough with remaining melted butter and sprinkle ½ cup brown sugar. Roll dough jelly roll fashion, seal edge firmly, cut dough 1-inch slices. Place slices in prepared muffin tins. Cover with waxed paper and damp cloth. Set in warm place until double in bulk. Pre-heat oven 400 F. Reset oven 375 F when placing rolls in oven. Bake 20 minutes. Remove rolls from oven and invert on cooling rack, let stand for 1 minute before removing rolls in order that the butterscotch mixture will coat the rolls. Yields 18

### PECAN TARTS

Mrs. Bernard Balas

1 3-ounce package cream cheese    1 cup flour  
¼ pound butter

Combine, makes a stiff dough. Pat with fingertips into muffin tins or miniature muffin tins if to be used for cookies. Make filling with the following:

1 cup chopped pecans                2 tablespoons melted butter  
2 eggs, beaten                        1 teaspoon vanilla  
1½ cups brown sugar                Dash of salt

Combine the ingredients listed above and fill the crust in the tins about half full. Bake 30 minutes at 350 F. Cool thoroughly in tins before removing. May be used as individual desserts if used in regular muffin pans. Whipped cream topping finishes them off to perfection.

**CHERRY COOKY-CRISP**

Mrs. Bernard Balas

1 1-pound can (2 cups) pitted tart red cherries (water pack)  
 1 teaspoon lemon juice  
 Red food coloring

1/3 cup sugar  
 1/2 teaspoon cinnamon  
 1/4 cup vanilla-wafer crumbs  
 1/3 cup melted butter or margarine

Drain cherries, reserving 2 tablespoons juice. Mix cherries, reserved juice, lemon juice, and a few drops of food coloring. Pour into a 10 x 6 x 1 1/2 baking dish. Mix sugar and cinnamon; sprinkle over cherries. Mix crumbs and butter, pat over cherries. Bake in hot oven 400 F for 25 minutes or until done. Serve warm. Makes 5 servings. Delicious with ice cream.

**EASY APPLE TART**

Mrs. Eva Kislán

Butter-Thin Cookies  
 Applesauce

Whipped Cream

Place a layer of cookies on flat plate. Fill in all openings with cookies. Heat applesauce until it is very hot and spoon very slowly on top of cookies. Place another layer of cookies on applesauce; then the layer of hot applesauce, until you have made as many layers as you wish, ending with applesauce. Cool; refrigerate. Top with whipped cream when ready to serve.

**CHYSTLES**

Mrs. Lucy Kuklis

12 eggs, well beaten  
 1 teaspoon baking powder  
 3 tablespoons sugar

1 teaspoon salt  
 6-7 cups flour

Combine eggs with baking powder, sugar and salt. Add flour, mix well. Roll dough out very thin, cut in strips. Twist into desired shape and pinch together as a pretzel. Deep fry in hot oil until light brown. Sprinkle with confectioners' sugar when cool. Makes a large quantity.

**CHRUSCIKI (Flaky Pastry)**

Mrs. George Medash

5 egg yolks  
 1 tablespoon sugar  
 1 teaspoon brandy

2 1/2 cups flour  
 5 tablespoons sour cream

Beat egg yolks until lemon-colored. Add sugar and beat until smooth. Blend in brandy. Add flour alternately with sour cream; mix until dough can be handled easily. Knead well on floured board. Roll out very thin and cut into strips 3-4 inches long and 1 1/2 inches wide. Make a short slit in center of each piece and pull one end through the slit. Fry in hot fat until lightly browned. Drain on absorbent paper and dust generously with confectioners' sugar.

**CREAM PUFFS**

Mrs. Thomas Burns

1 cup water  
 1/2 cup butter  
 1 cup flour

1/4 teaspoon salt  
 4 eggs

Bring water and butter to the boiling point. Sift flour and salt into boiling liquid. Stir until a ball is formed which slips from the side of the pan. Remove from heat and cool slightly. Add eggs, one at a time, beating well after each egg is added. Drop by spoonfuls on a greased cookie sheet. Place dough 3-inches apart. Bake at 450 F for 10 minutes, then reduce heat to 400 F for remaining time (about 25 minutes). When baked, remove from baking sheet, place on cooling rack, slit on side and fill. Makes 1 dozen.

**CREAM PUFF FILLING**

2 cups milk  
 2/3 cup sugar  
 1/8 teaspoon salt  
 1/2 cup flour

3 egg yolks (or 1 whole egg)  
 1 tablespoon butter  
 1 teaspoon vanilla

Scald milk. Mix sugar, salt and flour. Add to the milk and cook until thick. Add a small amount of hot mixture to beaten egg yolks, then add egg mixture to hot custard. Bring to a boil. Remove from heat, add butter. When slightly cooled, add vanilla. Chill before using for cream puffs.

**ITALIAN SFINGE (SPHINX PUFFS)**

1 cup pastry flour  
 1/2 cup butter  
 1 cup water  
 1/4 teaspoon salt

1 tablespoon sugar  
 4 eggs  
 Grated orange peel  
 Grated lemon peel

To make your puffs, combine flour, butter, water, salt and sugar in a sauce pan and bring to a boil. Cook and stir until the mass leaves the side of the pan. Add eggs, one at a time, beating well after each addition. Add a little grated orange and lemon peel. Drop by tablespoon on a baking sheet, bake at 400 F for 10 minutes and then reduce heat to 350 F for another 25 minutes.

**FILLING**

1 pound Ricotta cheese  
 1/3 cup chocolate morsels  
 1/3 cup sugar

Orange peel  
 Creme de Cacao  
 1/4 cup chopped nuts, optional

Stir until smooth the Ricotta, chocolate, sugar, a little grated orange peel and a generous dash of Creme de Cacao and use this to fill the puffs when they have cooled.

## CHEESE CAKE

Mrs. Michael Midlick

3 cups flour  
½ cup shortening  
½ cup sugar  
2 teaspoons baking powder  
¼ teaspoon salt  
2 eggs, beaten lightly  
¾ cup milk

Sift dry ingredients and add shortening, mix gently as for pie crust. Add eggs and milk to form soft dough. Grease large muffin pans; with spoon line bottom and sides of muffin cups with dough, fill centers with cottage cheese filling. Bake for 30 minutes in 350 F oven. Makes 2 dozen.

### FILLING

1½ cups pressed cottage cheese  
½ cup sugar  
3 egg yolks  
3 egg whites, stiffly beaten

Combine cheese, sugar and yolks and mix well. Fold in egg whites, fill cakes. Sprinkle with a dash of cinnamon.

## COTTAGE CHEESE CAKE

Mrs. Michael Midlick

### DOUGH

2 cups flour  
1 teaspoon baking powder  
2 tablespoons sugar  
1 egg yolk  
¼ cup milk  
¼ cup butter

Sift dry ingredients and add shortening, mix gently as for pie crust. Combine milk and egg yolk, beat well and add to dry mixture. Roll out and spread on greased 8 x 12 inch pan. Pour filling onto the dough. Sprinkle with dash of cinnamon. Bake at 300 F for 1 hour.

### FILLING

2 pounds pressed cottage  
1½ cups sugar  
6 egg yolks  
1 cup sweet cream  
3 tablespoons flour  
1 teaspoon grated lemon rind  
¼ cup butter, melted  
6 egg whites, stiffly beaten

1 teaspoon vanilla, optional

Put cheese through fine sieve (or beat smooth with electric beater). Add remaining ingredients except egg whites, mixing well. Fold in egg whites. NOTE: Graham Cracker Crust may be used for coating pan if desired.

## CHEESE BUNS

Mrs. Margaret Zahay

1½ cups milk  
2 tablespoons sugar  
1 teaspoon salt  
6 tablespoons shortening

Combine ingredients listed above and cook over low heat until shortening melts. Cool to lukewarm. Crumble into mixture 2 cakes of small yeast; add 1 egg (slightly beaten) and 4 cups of sifted flour.

Knead dough well and let rise until doubled in bulk. Roll dough ½ inch thick. Cut into 3-inch squares. Place a spoonful of desired filling on each. Fold corners to center, pinch together. Let rise on greased baking sheet for 20 minutes. Melt butter and brush buns before and after baking. Bake 15 minutes at 450 F.

### CHEESE FILLING

¼ pound dry cottage cheese  
2 eggs  
½ cup sugar  
½ pound puffed raisins

## NO-KNEAD KOLACHE

Mrs. Catherine Teliho

¼ cup shortening  
¼ cup sugar  
1 teaspoon salt  
¾ cup scalded milk  
¼ cup cold water  
1 cake yeast, dissolved in  
¼ cup warm water  
1 egg  
4 cups sifted flour

Combine shortening, sugar, salt and hot milk, cool to lukewarm by adding the water. Add yeast to milk mixture; mix well. Blend in egg. Add, gradually, sifted flour and mix until well blended. Roll out on well-floured board to ½ inch thickness; cut with 2½-inch round cutter. Place on greased baking sheet. Let rise in warm place until double in bulk, about 1 hour. Press indentation in center of each bun. Place a pitted, cooked prune or apricot (or desired filling) dipped in nuts, in each indentation. Bake at 350 F for 20 minutes. Makes 16 kolache.

### FROSTING

½ box confectioners' sugar  
1 glass cream cheese, plain  
Enough evaporated milk to make a consistency suitable for frosting

## FILLED DOUGHNUTS (fried)

1 yeast cake  
3 cups milk  
8½-9 cups sifted flour  
1 cup sweet cream  
3 tablespoons butter  
5 egg yolks, beaten  
5 tablespoons sugar  
1 teaspoon salt

Crumble yeast in ½ cup lukewarm milk; let stand for several minutes. Add 1 cup of the flour; let rise for ½ hour. Heat remaining milk and cream, add butter and beaten egg yolks. Combine the yeast and milk mixtures; add flour, sugar and salt. Knead dough thoroughly. Let rise to 1½ times its size. Roll on floured board to ½-inch thickness; cut with floured glass; put ½ teaspoon lekvar or stewed prune filling (or any desired filling) in center, cover with another circle of dough, press together and cut around the edge. Let rise another ½ hour. Fry in deep hot fat until golden brown. Sprinkle with confectioners' sugar.

**APPLE STRUDEL**

Mrs. Michael Midlick

2½ cups flour  
1 teaspoon salt  
2 tablespoons butter

2 eggs, beaten  
½ cup warm water

Sift flour, and add salt; cut in shortening. Stir eggs into water and add to flour mixture. Knead until smooth and a few bubbles appear. Cover with a warm bowl; let stand about 20 minutes. While dough is set prepare filling.

**FILLING**

4 cups sliced apples  
1 cup sugar  
½ cup raisins  
1 cup walnut meats

½ cup vanilla wafer crumbs  
6 tablespoons melted butter  
Cinnamon and grated lemon rind optional

For Rolling Strudel:

Roll dough a little with a rolling pin on lightly floured board. Spread a white table cloth on table and sprinkle with flour. Starting at the center, put your hands under the dough and pull and stretch gently until dough is as thin as tissue paper. Spread melted butter over dough, then crumbs, apples, raisins, sugar and nuts. Slowly lift cloth until dough begins to roll. Pull cloth toward you and again lift cloth, slowly and loosely roll the dough. Continue until you have rolled it completely. Cut strudel into halves and lifting each half on cloth gently roll each onto greased baking sheet. Brush top and sides with some of the butter. Bake at 350 F for 40 minutes or until golden brown. Cool slightly and sift confectioners' sugar over top.

**BOHEMIAN ROLLS**

Mrs. Daniel Gocsek

1 large yeast cake  
1 large can evaporated milk  
1 pound shortening or margarine  
6 cups flour

1 teaspoon salt  
2 eggs, beaten  
2 teaspoons vanilla

Dissolve yeast in milk. Drop shortening into flour and salt and work as for pie dough. Stir eggs and vanilla into milk mixture and add to flour, blending well. Place in greased bowl, cover and refrigerate overnight. In the morning, divide into 3 portions and form balls. Roll out very thin (about 1/8-inch) in confectioners' sugar (do not use flour, note no sugar in dough). Cut into squares about 2-inches; fill; roll and place on greased baking sheet. Bake in 375 F oven about 15-20 minutes.

**DATE FILLING**

1 pound pitted dates, cut up  
1 tablespoon sugar

1 cup water

Mix together and bring to a boil over medium heat. Cool; add 1 teaspoon vanilla.

**PRUNE FILLING**

1 pound prunes, cooked,  
pitted, then chopped

½ cup sugar  
½ cup shredded, cut cocoanut

**NUT FILLING**

1 pound ground walnuts (shell)  
1 cup sugar  
1 cup white raisins

Pinch of salt  
1 cup cocoanut  
½ cups milk

Combine ingredients and bring to a boil. Remove from heat and when cool add 1 teaspoon vanilla.

**BISHOP'S HATS**

Mrs. Michael Midlick

1 large yeast cake  
1 cup warm water  
14 cups flour  
1½ cups sugar  
1 teaspoon salt

1 pound butter  
1 quart milk, room temperature  
6 eggs, beaten  
1 lemon, juice and rind

Crumble yeast into warm water; add ½ teaspoon sugar and dissolve. Add 1 cup of the flour to make a sponge, let stand. Blend together flour, sugar, salt, and butter until crumbly. Add yeast sponge, milk, eggs and lemon juice and rind. Knead until smooth. Let rise double in size. Divide dough into large pieces, roll out to ½ inch thickness. Cut into 3-inch squares, fill with filling; bring 4 corners to center and pinch together. Let rise on greased baking sheet for 1 hour. Bake at 350 F for 25 minutes.

**APRICOT FILLING**

1 pound dried apricots  
3 tablespoons minute tapioca

1 cup sugar

Cover apricots with water and let simmer until half done. Add sugar, and tapioca and continue until apricots are soft. Cool.

**CHEESE FILLING**

1 pound dry cottage cheese  
½ cup sugar

3 eggs  
Pinch of salt

Combine ingredients above and mix well.

**CINNAMON FLOP**

Helen Mazurek

**(Breakfast Cake)**

2 cups flour  
1 cup granulated sugar  
½ cup shortening

1 teaspoon salt  
2 teaspoons baking powder  
1 cup milk

Put ingredients in bowl in order given. Beat well with beater. Pour into 2 greased round pans. Sprinkle with sugar and cinnamon and dot with butter. Bake at 350 F for 25-30 minutes

**CINNAMON BUNS**

Mrs. John Grega

- |   |                             |
|---|-----------------------------|
| 1 quart milk  | 2 cups mashed potatoes      |
| 1/3 pound margarine   | 5 eggs                      |
| 1/2 cups sugar  | 8 cups flour, approximately |
| 2 tablespoons salt  |                             |
| 1 cake (household) yeast,<br>dissolved in a little warm water |                             |

Scald milk, add margarine, sugar and salt. Cool to lukewarm. Crumble yeast in lukewarm water, add to milk mixture. Add mashed potatoes and eggs. Mix in flour, enough to make a soft dough, and knead just like a bread dough. Let rise until double in bulk. Take a portion at a time, roll to 1/4-inch thickness. Brush with melted butter and sprinkle with sugar and cinnamon. Roll as for a jelly roll and cut into slices 2-inches thick. Place in greased pan. Cover; let rise until doubled. Bake at 350 F for 20-25 minutes. Frost while hot.

**FROSTING**

- |                            |                  |
|----------------------------|------------------|
| 1 box confectioners' sugar | Teaspoon vanilla |
| 1 glass cream cheese       |                  |

Enough evaporated milk to make the desired consistency for spreading  
Note: This dough may be used for doughnuts.

**CINNAMON BUNS**

Helen Mazurek

- |                    |                 |
|--------------------|-----------------|
| 1 cup hot milk     | 1/2 cup sugar   |
| 1/2 cup shortening | 1 teaspoon salt |

Combine ingredients and mix well; cool. Dissolve 1 package dry yeast in 1/4 cup warm water; add 1 teaspoon sugar, then add to cooled mixture. Mix well. Add 3 eggs beaten lightly and knead in about 4 cups flour. Let rise until double in bulk, then punch down. Let rise again. Divide into 3 parts, roll on floured board to about 1/2-inch thickness. Brush with soft butter, sprinkle with brown sugar and cinnamon. Roll as for jelly roll, cut in 1-inch lengths. Place in 9-inch round pans that have been well greased with butter and a layer of white Karo. Let rise about 45 minutes, Bake 375 F for 25 minutes. Makes 2 dozen.

**CINNAMON BUNS**

Mrs. James Brogan

- |  |                               |
|--|-------------------------------|
| 1 pint milk (scalded and cooled)   | 3 eggs, beaten                |
| 1 cup mashed potatoes<br>unseasoned                                      | 1 cup sugar                   |
| 1 Fleischmann's Active dry<br>yeast, dissolved in a little<br>warm water | 3/4 cup butter and shortening |
|  | 1/2 teaspoon salt             |
|  | Flour, about 12 cups          |

Combine the ingredients listed above. Add flour as for bread, knead and add enough additional flour so that the batter does not stick to fingers. Place in large bowl, grease dough and cover. Let rise until double in size. Roll out dough, brush with melted butter, sprinkle sugar and cinnamon (raisins optional). Roll as for jelly roll and slice. Arrange neatly in greased pan and let rise until double in size. Bake at 375 F for 15-18 minutes. Frost while hot.

**STICKY BUNS**

Mrs. Daniel Martin

- |                                    |   |
|------------------------------------|---|
| 3/4 cup milk                       | 2 packages active yeast dissolved<br>in 1/3 cup (very warm) water |
| 1/3 cup sugar                      | 1 egg, beaten   |
| 1 teaspoon salt                    | 4 cups sifted flour   |
| 6 teaspoons butter or<br>margarine |   |

Scald milk; stir in sugar, salt and 4 tablespoons butter; cool to lukewarm. In a large bowl, combine milk mixture with yeast and egg and stir. Add 2 cups of flour, beat until smooth and elastic, about 8 minutes. Add remaining 2 cups flour and knead well. Place in a greased bowl, turning to grease all sides. Cover; let rise in warm place, free from draft, until double in bulk, about 1 hour. Punch down and divide in half. Roll each half out on lightly floured board to make a 9 x 12-inch rectangle. Spread with 1 tablespoon of the remaining (soft) butter, sprinkle with half of the filling. Roll up from 9-inch side. Seal edges firmly. Cut into 1-inch pieces; place cut side down on one of the pans holding the cool syrup mixture. Repeat with dough, butter and filling. Cover; let rise in warm place until doubled in bulk, about 45 minutes. Bake in 350 F oven about 35 minutes. Invert pans on plates at once; allow pans to remain on rolls a minute. Remove pans; cool rolls. Makes 1 1/2 dozen.

**FILLING AND SYRUP**

- |   |                                      |
|---|--------------------------------------|
| 1/2 cups dark brown sugar<br>firmly packed                    | 1 tablespoon cinnamon                |
| 1/2 cup raisins (optional) rinsed<br>in hot water and drained | 1 cup dark corn syrup                |
| 1/2 cup chopped walnuts or<br>pecans                          | 3 tablespoons butter or<br>margarine |

Mix 1/2 cup brown sugar with raisins, pecans and cinnamon; reserve for filling buns. Mix remaining 1 cup brown sugar with corn syrup and butter in small sauce pan. Bring to a boil, stirring, over moderate heat. Remove from heat and pour into 2 greased 9-inch round cake pans; cool. Sticky buns will be placed in these pans.

## ORANGE GLORY ROLLS

Mrs. Philip Dominic

### SAUCE

- 1/2 cup butter
- 2 cups sugar
- 1 cup orange juice and pulp
- 1/4 cup grated orange rind

Combine ingredients in sauce pan and bring to a boil. Cook 6 minutes, stirring constantly. Let cool. Pour mixture into 3 dozen well-greased muffin tins.

### DOUGH

- 2 cakes compressed yeast
- 1/2 cup lukewarm water
- 1 tablespoon sugar
- 1/2 cup sugar
- 1/2 cup shortening
- 2 teaspoons salt
- 1 cup boiling water
- 3/4 cup cold water
- 2 eggs, slightly beaten
- 7 1/2 cups sifted flour
- Melted butter

Dissolve yeast in lukewarm water with tablespoon sugar. Let stand. Combine sugar, shortening, salt and boiling water and mix well. Then add cold water and stir. Add eggs, yeast mixture and half of the flour beating well. Blend in and knead remaining flour. Divide dough into 3 parts; roll out on floured board, to 10 x 12 rectangles. Brush with melted butter; roll as for jelly roll. Cut into 12 slices and place in prepared pans. Let rise in warm place until double in bulk, about 1 hour. Bake at 375 F for 15-20 minutes. When removed from oven, let stand for a few seconds, then invert, allowing sauce to drain on rolls. This dough and orange sauce may be refrigerated.

## GALACIAN COFFEE CAKE

Mrs. Michael Midlick

- 1 1/4 cup sugar
- 1 cup butter
- 3 eggs
- 3 cups flour
- 2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 pint of sour cream
- 1 teaspoon vanilla
- Apples or peaches, sliced, unpeeled

Cream butter and sugar until light; add eggs, one at a time, beat well after each addition. Sift dry ingredients and add to creamed mixture alternately with sour cream and blend thoroughly. Add vanilla and beat. Pour into greased oblong baking dish; arrange apple or peach slices on top of batter in rows. Mix 3 tablespoons sugar and 1/2 teaspoon cinnamon; sprinkle on fruit. Bake at 350 F for 45 minutes.

## PLUCKETS

Mrs. Bernard Balas

- 1 cake yeast
- 1 cup lukewarm water
- 1 cup milk, warm
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 cup melted butter
- 3 eggs, well beaten
- 4 1/2 cups flour, about

Dissolve yeast in 1/4 cup lukewarm water. Combine with milk, sugar, salt and butter; mix well. Add eggs and mix. Stir in flour, blend well. Cover and let rise until double in bulk. Knead down and let rise again. Roll dough in balls the size of a walnut, dip them in a mixture of 3/4 cup sugar and 1 teaspoon cinnamon (1/2 cup ground nuts optional). Pile the balls loosely in an ungreased tube pan. Let rise for 20-30 minutes. Bake at 425 F for 25 minutes. Remove from pan immediately.

## SPOON ROLLS

Mrs. Joseph McNelis

- 1 package dry yeast dissolved
- 1/4 cup warm water
- 1/3 cup shortening
- 1 teaspoon salt
- 3/4 cup hot, scalded milk, cooled to lukewarm by adding 1/2 cup cold water
- 1/2 cup cold water
- 1 egg, unbeaten (or 2 egg whites)
- 3 1/2 cups sifted flour

In a large mixing bowl combine shortening, salt (omit if self-rising flour is used), and milk. Add egg (or egg whites) and yeast; mix. Blend in flour gradually, beating after each addition. Cover; let rise until doubled, about 1 hour. Stir dough. Spoon into well greased muffin cups 1/2 full. Let rise again, about 45 minutes. Bake at 400 F for 15-20 minutes. Delicious with homemade soup or a zesty stew on a cold night. Makes 1 1/2 dozen.

## YEAST ROLLS

Mrs. Lanning Bachman

- 1 cup scalded milk
- 3 tablespoons sugar
- 2 1/2 teaspoons salt
- 6 tablespoons shortening
- 1 cake yeast, dissolved in 1 cup warm water
- 6 cups sifted flour

Add sugar and salt to scalded milk and let stand until warm. Add shortening, yeast and 3 cups flour; beat for 2 minutes. Add remaining flour; knead well 8-10 minutes. Place in greased bowl and let rise until double in bulk. Shape rolls, and let rise, brush with butter and bake at 400 F for 15 minutes. Makes 32.

## EASTER BISCUITS

Mrs. Lucy Kuklis

- 6 eggs, beaten
- 12 teaspoons oil
- 6 teaspoons sugar
- 1 teaspoon vanilla
- 5 cups flour
- 3 teaspoons baking powder

Combine eggs with oil, sugar, and vanilla; beat well. Add flour, and baking powder to make a soft dough; roll into soft balls. Place on greased cookie sheet. Bake in 375-400 F oven for 12 minutes. When cool top with your favorite frosting.



**DOUGHNUT BALLS**

Mrs. John Plavchak

2 eggs  
 1/2 cup sugar  
 1/2 teaspoon vanilla  
 1 cup milk

2 1/2 cups flour  
 Pinch of salt  
 2 teaspoons baking powder

Beat eggs and sugar; add vanilla and milk. Stir in flour, baking powder and salt; mix well. Drop from teaspoon into deep fat and fry. Drain on absorbent paper; when cool roll in confectioners' sugar.

**DOUGHNUTS**

Mrs. George Medash

3 cups sifted flour  
 2 cups milk (scalded and cooled to lukewarm)  
 1 teaspoon sugar  
 1 package active yeast, dissolved in 1/4 cup warm water, cool.

3 eggs, well beaten  
 1/4 cup melted butter  
 1 cup sugar  
 1 1/2 teaspoons salt  
 1/2 teaspoon nutmeg  
 2 1/2 to 4 cups sifted flour

Stir until smooth, 3 cups flour, scalded milk and 1 teaspoon sugar. Stir in yeast, cover. Let rise in a warm place until double in bulk. Stir in eggs, butter, 1 cup sugar, salt, nutmeg and enough flour so that mixture can no longer be stirred with a spoon (a soft dough). Cover; let rise until doubled in bulk. Punch down dough and divide into 2 portions. On a floured surface, roll out each portion about 1/2 inch thick. Cut dough with a doughnut cutter. Cover dough and let rise in a warm place until doubled. Fry in deep fat 370 F for 3-4 minutes or until browned lightly. Turn doughnuts to brown evenly. Remove from fat and drain on absorbent paper.

**SUGAR YEAST DOUGHNUTS**

Mrs. Lucy Kuklis

1 cup milk  
 1 cake yeast  
 3 1/2 cups sifted flour  
 1/4 cup shortening

1 teaspoon salt  
 1/4 cup sugar  
 1 egg, unbeaten

Heat milk, slightly crumble yeast into it and dissolve. Add 1 1/2 cups flour and beat until smooth. Cover and let rise in warm place until double in bulk, about 2 hours. Cream shortening, salt and sugar together; add egg and blend. Stir this mixture into the yeast sponge. Add remaining flour and beat well for about 5 minutes; brush top with melted shortening, turn dough and brush again. Let rise until double in bulk. Roll about 1/2-inch thick and cut with floured doughnut cutter. Allow to rise about 45 minutes. Deep fry in shortening until brown. Drain on absorbent paper. Sprinkle with granulated sugar. Makes 24 doughnuts.

**SOUR OR BUTTERMILK DOUGHNUTS**

Mrs. Thomas Burns

2 eggs  
 1 cup sugar  
 1/2 teaspoon vanilla  
 3 cups flour  
 1 teaspoon salt

1/2 teaspoon baking soda  
 1/4 teaspoon nutmeg  
 1 teaspoon baking powder  
 1 cup sour or buttermilk  
 2 tablespoons shortening

Beat eggs well, add sugar and beat thoroughly. Add flavoring. Mix and sift; salt, soda, nutmeg and baking powder with just 2 cups of the flour. Add these dry ingredients alternately with the milk. Stir only enough to blend ingredients. Add the melted shortening, then the remaining 1 cup of flour. Chill dough for an hour (this allows the use of less flour and still the dough may be handled without difficulty) Roll dough on slightly floured board to 1/4 inch thickness. Fry in deep fat until golden brown. Temperature 375 F. Makes 3 dozen.

**MASHED POTATO DOUGH (without yeast)**

Mrs. Thomas Burns

1/2 cup shortening, soft  
 1 cup sugar  
 1 1/2 cups mashed potatoes, cooled  
 2 eggs

1/4 cup milk  
 4 cups flour  
 4 teaspoons baking powder

With electric mixer, combine shortening and sugar; add mashed potatoes and mix well. Add eggs and milk and blend thoroughly. Sift flour and baking powder and work into mixture by hand; knead until smooth dough is obtained. Divide dough into 5 parts, roll out to 1/2 inch thickness and fill with desired filling. Bake in 350 F oven for 1/2 hour.

**DUTCH CAKE**

Mrs. Harold Rarich

Boil enough potatoes to make 1 cup when mashed (save potato water)

1 large yeast cake, dissolved in 1 cup warm water, then add 1 teaspoon sugar, let stand 10 minutes  
 1 cup milk  
 1 pint potato water (lukewarm)

2 tablespoon lard or shortening, soft  
 1 cup sugar  
 2 teaspoons salt  
 2 eggs, beaten  
 12 cups flour

Combine the ingredients above and knead well. This dough is not as stiff as bread dough. Let dough rise until double in bulk. Knead and let rise again. Place in 4-9-inch greased cake pans. Brush with butter, sprinkle with sugar and cinnamon. Bake at 375 F for 40-45 minutes. NOTE: This dough may be used for cinnamon buns or doughnuts.

**DUTCH CAKE DOUGH**

Mrs. Albert Corazza

2 cups sugar  
1 cup shortening or margarine  
3 eggs  
2 small yeast cakes

2 cups warm water  
1 cup milk, scalded  
8-10 cups flour  
½ teaspoon salt

Combine sugar, shortening and eggs and mix as for cake. Then add remaining ingredients and knead for about 15 minutes. Dough should be soft enough to leave the sides of bowl. Keep in warm place and well covered. Let rise until doubled. You are now ready to make your desired rolls. Pan and let rise at least ½ hour or more (depending on what type of rolls or buns you are making). Bake at 350-375 F or until a golden brown. Brush with melted butter while warm. This makes 10 nut or poppy seed rolls. This may be used for any sweet rolls, cinnamon buns, kolache, dutch cake, etc. NOTE: If desired, this dough may be set at night and is ready for use the next morning.

**FILLINGS FOR KOLACHE**

Mrs. Albert Corazza

(Use Dutch Cake Dough)

PRUNE: Soak, cook until soft, about 30 prunes. Drain, remove pits, mash with fork. add 4 tablespoons sugar and ½ teaspoon cinnamon.

APRICOT: Soak, cook until soft, about 25 dried apricot halves. Drain, press through sieve and add 4 tablespoons sugar.

COTTAGE CHEESE: 1 pound pressed cottage cheese  
½ cup sugar  
1 tablespoon melted butter  
1 egg  
Puffed raisins (optional)  
Pinch of salt

Roll dough ½-inch thick. Cut into 3 inch squares. Place a spoonful of desired filling on each. Fold corners to center, pinch together. Let rise on greased baking sheet or in muffin cups. Bake at 400 F 20-25 minutes. Brush buns with melted butter before and after baking. With remaining dough, make a pan of cinnamon buns.

**BAKING POWDER KOLACHY**

4 cups flour  
1 cup shortening (not butter)  
1 cup sugar  
2 egg yolks

1 cup milk (or ½ cup milk and ½ cup cream)  
Pinch of salt  
4 teaspoons baking powder

Mix all ingredients as for pie crust. (Beat egg yolks with cream and add to dry ingredients). When cream is used, more flour may be added because it makes it very rich. Roll out dough, cut into squares and fill with desired filling. Prune filling is especially good with this

**APPLE DUTCH CAKE**

Mrs. Albert Corazza

Using Dutch Cake Dough (½ recipe)--See Index

When cakes are ready for the oven slice apples thin, placing them close together to cover the top of the cake. Sprinkle cakes with a mixture of 3 tablespoons sugar and 1 teaspoon cinnamon. Bake 20-25 minutes in moderate oven (350 F) or until done. When cool spread with sour cream generously, and sprinkle with mixture of 1 teaspoon cinnamon and 3 tablespoons sugar. Makes 3 dutch cakes.

**NUT AND POPPY SEED ROLLS**

Mrs. Francis Carr

1 cup sieved potatoes  
1 cup potato water (hot)  
1 teaspoon salt  
6 tablespoons shortening  
¾ cup sugar

1 cake fresh yeast, dissolved in  
2 tablespoons lukewarm water  
5 cups flour  
3 eggs, beaten

Combine potato, water, salt, shortening and sugar in a large bowl. Cool to lukewarm. Add yeast to mixture with the beaten eggs and half of the flour; beat well. Stir in more flour and knead. Continue adding flour and kneading until dough no longer sticks to hands. Let stand a few minutes (this dough does not have to rise) and divide into 4 parts. Roll out and spread with filling. Roll; place in greased pans; cover lightly and let stand for 20 minutes. Bake at 400 F for 30 minutes. This dough may be refrigerated or stored in cool place overnight or for a few days. Makes 4 rolls.

**NUT FILLING**

1½ pounds ground walnuts (shell) ½ teaspoon salt  
2 tablespoons honey  
½ cup butter

1 cup sugar  
½ cup milk

Melt butter and stir in all ingredients; simmer on low heat for 5 minutes. Cool.

**POPPY SEED FILLING**

1 pound ground poppy seed  
2 large, peeled, grated apples  
1 cup sugar  
1 teaspoon vanilla  
½ box puffed raisins

½ cup ground nuts  
¼ pound butter, melted  
1 cup cocoanut  
1 cup milk  
2 eggs

Beat eggs and add all ingredients in a large sauce pan. Simmer for 5-10 minutes. Stir constantly to prevent sticking to bottom of pan.

**REFRIGERATED DOUGH**  
(For Nut and Poppy Seed Rolls)

1 cup milk, lukewarm	2 teaspoons salt
2 small yeast cakes	½ pound butter
6 cups flour	½ pint sour cream
1 cup sugar	4 egg yolks

Dissolve yeast in milk, let stand until cool. Sift flour, sugar, and salt; work in shortening as for pie dough. Add egg yolks to yeast mixture and add to flour mixture with sour cream, blending thoroughly. Place in greased bowl, cover and place in refrigerator overnight. Next day divide dough into 7-8 portions, and form into balls. Roll out ¼-inch thick, spread with filling, place in greased pans or cookie sheet. Let stand 1½ hours. Bake at 350 F for 30 minutes.

**DOUGH, NUT AND POPPY SEED ROLLS Mrs. Raymond Stefanovich**  
(With Baking Powder)

6 eggs, beaten	7 cups flour
½ pint sour cream	2 tablespoons baking powder
1 cup sugar	½ teaspoon salt
1 teaspoon vanilla	

Combine eggs, sour cream, sugar and vanilla, mixing well. Sift flour, baking powder and salt and add to liquid mixture, blending thoroughly. Bake rolls at 375 F for 35-45 minutes or until light brown. Makes 6 rolls.

**NUT FILLING**

1½ pounds ground walnuts (shelled)	1 egg, beaten
1 tablespoon melted butter	½ cup sugar
½ cup warm milk	Pinch of salt
	¼ cup puffed raisins

Combine ingredients in order given; add more milk if too thick. Enough filling for 2 rolls.

**POPPY SEED FILLING**

½ pound poppy seed	¼ cup puffed raisins
1 cup milk	1 peeled apple, grated, or
1 cup sugar	1 cup applesauce
1 tablespoon butter, melted	
Pinch of salt	

Combine ingredients listed above (except apple) and cook on low heat for 15 minutes. Cool. Grate in apple and mix. Enough filling for 2 large rolls.

**DOUGH FOR ROLLS (With Oil)**

½ household yeast	3 eggs, beaten
1 cup cooking oil	2 cups scalded milk
1 cup sugar	7 cups flour
1 teaspoon salt	

Dissolve yeast in 1/3 cup lukewarm water; add 1 teaspoon sugar and 1 teaspoon flour and let rise ½ hour.

In another bowl, combine oil, sugar, salt and milk; add eggs and yeast mixture. Mix well. Add flour gradually, beating well after each addition, knead until a smooth dough is formed. Place in bowl and let rise until double in bulk, about 1-1½ hours. Shape into 6 balls and rise ½ hour. Roll out on floured board about ½-inch thick and spread with your favorite filling. Place prepared rolls in oven, it is not necessary for them to rise again. Bake at 350 F for ½ hour or until done.

**CHERRY COCOANUT FILLING**

2 packages or 1 pound angel flake cocoanut	¼ pound margarine
1 cup milk, scalded and cooled	1 small jar maraschino cherries, drained and cut up
½ cup sugar	

Combine all ingredients and mix well; let stand in bowl overnight before using.

**POPPY SEED FILLING**

1 pound ground poppy seed	1½ cups sugar
1 cup raisins	½ stick butter or margarine
1 cup cocoanut	1½ cups milk
Pinch of salt	

Combine ingredients listed above, bring to a boil over medium heat; simmer for 5 minutes. Let cook and add 1 teaspoon vanilla. Enough filling for 4 rolls.

**NUT FILLING**

1 pound ground walnuts (shell)	1½ cups sugar
1 cup raisins	1½ cups milk
1 cup cocoanut	1 teaspoon vanilla
Pinch of salt	

Combine ingredients above and bring to a boil over medium heat; cool, then add vanilla. Filling for 2 rolls.

**NUT AND POPPY SEED ROLLS**

Mrs. Michael Midlick

**DOUGH**

- |                   |                                |
|-------------------|--------------------------------|
| 14 cups flour     | 2 small yeast cakes            |
| 1 3/4 cups sugar  | 1 quart milk, room temperature |
| 1 tablespoon salt | 6 eggs, beaten                 |
| 1 pound butter    |                                |

Mix flour, sugar, salt and butter as for pie crust. Dissolve yeast in 1 cup warm water and add to it 1 teaspoon sugar and 1 cup flour. Let stand 20 minutes. Pour yeast mixture into flour mixture and add milk and eggs; blend and knead well. Let dough rise until double in bulk. After dough rises, cut into 12-14 portions and form balls; let stand 15 minutes. Roll out dough to 1/4-inch thickness, spread on filling and roll as for jellyroll. Place in greased pans and let rise 1/2 hour. Bake at 350 F for 25-30 minutes. (Most rolls of this type require baking on rack next to the lowest in oven).

**NUT FILLING**

- |                                 |                             |
|---------------------------------|-----------------------------|
| 4 pounds ground walnuts (shell) | 2 cans angel-flake cocoanut |
| 2 cups sugar                    | 4 eggs, beaten              |
| 2 cans evaporated milk          |                             |

Mix in order given. If mixture is too thick, add a little water.

**POPPY SEED FILLING**

- |                           |                 |
|---------------------------|-----------------|
| 1 pound ground poppy seed | 1 pint milk     |
| 1 cup raisins             | 1/2 pint water  |
| 1 cup sugar               | 1 teaspoon salt |
| 1/2 cup butter            |                 |

Combine ingredients listed above and cook in double boiler for 1/2 hour stirring constantly. Cool before spreading on dough.

**NUT AND POPPY SEED ROLLS**

Mrs. Albert Corazza

**(Rich Texture)**

- |                     |                     |
|---------------------|---------------------|
| 1 small yeast cake  | 6 tablespoons sugar |
| 1 pint milk, heated | 1 tablespoon salt   |
| 6 egg yolks         | 1/2 pound butter    |
| 7 cups flour        |                     |

Dissolve yeast in warm milk and let stand until cool. Add beaten egg yolks and mix well. Sift flour, sugar and salt; work in shortening as for pie dough. Add yeast mixture and blend well. Cut into 10 portions, form balls and let stand 15 minutes. Roll out each ball to 1/4 inch thickness, spread on filling and roll as for jelly roll. Place in greased pans or on cookie sheet. Let rise 2 1/2-3 hours. Bake at 350 F or until golden brown.

**POPPY SEED FILLING**

- |                            |                                    |
|----------------------------|------------------------------------|
| 1 pound poppy seed, ground | 2 cups sugar                       |
| 3/4 cup hot milk           | 3 tablespoons applesauce, optional |
| 2 tablespoons butter       | Puffed raisins, optional           |

Combine ingredients, except applesauce, which is to be added when filling is cool. Enough filling for 4 rolls.

**NUT FILLING**

- |                                  |  |
|----------------------------------|--|
| 3 pounds shelled walnuts, ground | 9 egg whites, stiffly beaten                 |
| 3 cups water                     | Bread crumbs, just enough to thicken filling |
| 4 1/2 cups sugar                 |  |

Combine ingredients, folding in egg whites and crumbs last. Enough filling for 6 rolls.

**NUT AND POPPY SEED ROLLS**

Mrs. Albert Corazza

Dilute 2 small yeast cakes in 1 cup warm potato water, let stand about 10 minutes. Add:

- |                   |                        |
|-------------------|------------------------|
| 3 cups sugar      | 4 cups mashed potatoes |
| 1 tablespoon salt | 5 eggs                 |

Set the above ingredients the night before you intend to bake. Keep in warm place until the next morning. In the morning add:

- |                           |               |
|---------------------------|---------------|
| 1 cup softened shortening | 16 cups flour |
|---------------------------|---------------|

Knead until dough leaves the sides of the bowl. Place in greased bowl, cover with cloth. Let rise 2-2 1/2 hours or when double in size. Cut into 10 portions, roll and spread with filling. Place in greased pans and let rise 1-1 1/2 hours. Bake 350 F for 40-50 minutes.

**POPPY SEED FILLING**

- |                                |                           |
|--------------------------------|---------------------------|
| 1 1/2 pounds poppy seed        | 1/2 cup butter            |
| 1 cup sugar or more if desired | 2 eggs                    |
| 2 cups scalded milk            | Puffed raisins if desired |

Brush butter on dough before spreading poppy seed filling. Enough for 6 rolls.

**NUT FILLING**

2 pounds shelled walnuts, ground with fine chopper; heat with 1 1/2 cups milk; add 1 1/2 cups sugar and 1 tablespoon or more of melted butter. Cool and add 1 egg. Enough filling for 4 rolls.

**OATMEAL BREAD**

Mrs. Bernard Balas

- |                         |                        |
|-------------------------|------------------------|
| 1 package yeast         | ½ cup sugar            |
| 1 cup oatmeal           | 1½ teaspoons salt      |
| 1 cup hot milk or water | 3 tablespoons molasses |
| 3 tablespoons butter    | 6 cups flour           |

Dissolve yeast in ½ cup water with 1 teaspoon sugar. Scald oatmeal with milk or water; add butter, sugar, salt and molasses. Let cool. Add yeast, then flour, blend well. Let rise double in bulk. Knead down, shape in loaves. Let rise again. Bake 1 hour at 350 F. Makes 3 loaves.

**NUT BREAD**

Mrs. Daniel Myers

- |                           |                          |
|---------------------------|--------------------------|
| 2 cups flour              | 1 egg                    |
| ½ cup granulated sugar    | 1 cup milk               |
| 3 teaspoons baking powder | 2 tablespoons shortening |
| ½ teaspoon salt           | ½ cup nut meats          |

Sift dry ingredients. Add egg, milk and shortening (melted and cooled). Break nut meats coarsely and fold into mixture. Bake in deep loaf pan, well greased, at 375 F oven for 40-45 minutes. Bread may be sliced warm or cold.

**MIDDLE WESTERN NUT BREAD**

Mrs. George Ambrose

- |                       |                                 |
|-----------------------|---------------------------------|
| 1¾ cup flour          | 1 cup firmly packed brown sugar |
| 1 teaspoon salt       | 1 teaspoon baking soda          |
| ¾ cup chopped walnuts | 1 cup sour milk                 |
| ¼ cup wheat germ      |                                 |
| 1 egg                 |                                 |

Sift flour and salt into small bowl. Add nuts and wheat germ; mix. Beat egg, add brown sugar. Stir soda into sour milk, add to egg mixture. Stir in dry ingredients, mixing only until smooth. Pour into ungreased 9 x 5 x 3 bread pan, let stand 30 minutes. (yes, let stand 30 minutes). Bake 1 hour in 350 F oven. Cool on rack. Wrap in saran wrap, store in refrigerator for 3-4 days before serving.

**NUT BREAD**

Mrs. Harold Rarich

- |                   |                           |
|-------------------|---------------------------|
| 1 cup grapenuts   | 4 teaspoons baking powder |
| 2 cups buttermilk | 1 teaspoon baking soda    |
| 1 cup sugar       | 1 egg, beaten             |
| 4 cups flour      |                           |

Soak grapenuts and buttermilk together for 20 minutes. Sift and add dry ingredients; blend thoroughly. Stir in egg and mix well. Bake for 45 minutes at 350 F in greased loaf pan. Delicious with ham dinner.

**DATE-NUT BREAD**

Mrs. Joseph McNelis

- |   |                                    |
|---|------------------------------------|
| 1 package dates, cut up                                   | 1 teaspoon vanilla                 |
| 2 teaspoons baking soda dissolved in 2 cups boiling water | 2 eggs, beaten                     |
| ½ cup butter or margarine                                 | 3½ cups flour, sifted              |
| 1-1/3 cups sugar  | ½ teaspoon salt                    |
|   | 1 cup walnuts or pecans, broken up |

Pour boiling water over dates and let stand. Drain dates, but reserve liquid. Cream sugar and butter; add vanilla and eggs and mix well. Sift together flour, salt and baking soda and add to creamed mixture alternately with liquid from dates. Beat vigorously. Stir in dates and nuts. Bake about 1½ hours at 350 F in 2 greased bread pans. May be stored in freezer. Keeps for weeks. Delicious for dessert—try with cream cheese.

**MAPLE NUT LOAF**

- |                           |                                |
|---------------------------|--------------------------------|
| 2½ cups sifted flour      | 1 egg, well beaten             |
| 1 cup sugar               | 1 cup milk                     |
| 3 teaspoons baking powder | ¾ teaspoon maple flavoring     |
| ½ teaspoon salt           | 1 cup coarsely chopped walnuts |

Sift together flour, sugar, baking powder and salt. Add egg, milk and flavoring, mixing only until dry ingredients are moistened. Stir in nut meats. Grease a 10 x 5 x 3-inch loaf pan, dust with flour and pour in batter. Let stand 20 minutes before baking. Bake in 350 F oven. Remove from pan and cool on rack. Wrap and store 24 hours before serving in order to obtain thin, even slices.

**CRANBERRY FRUIT BREAD**

Mrs. Margaret Zahay

- |  |                                    |
|--|------------------------------------|
| 2 cups all-purpose flour                 | ¼ cup shortening                   |
| 1 cup sugar                              | ¾ cup orange juice                 |
| 1½ teaspoons double acting baking powder | 1 cup coarsley chopped orange rind |
| ½ teaspoon baking soda                   | 1 egg, well beaten                 |
| 1 teaspoon salt                          | ½ cup chopped nuts                 |
|  | 2 cups fresh cranberries, chopped  |

Sift together flour, sugar, baking powder, soda and salt. Cut in shortening until mixture resembles coarse corn meal. Combine orange juice and grated rind with well beaten egg. Pour all at once into dry ingredients, mixing just enough to moisten. Carefully fold in chopped nuts and cranberries. Spoon into greased loaf pan (9 x 5 x 3-inch). Spread corners and sides slightly higher than center. Bake in 350 F oven about 1 hour or until crust is golden brown and toothpick inserted comes out clean. Remove from pan; cool. Store overnight for easy slicing.

## TROPICAL LOAF

Miss Ann Marie Gallagher

1 egg  
1/4 cup sugar  
1 cup sour cream  
1/2 cup cocoanut  
1/2 cup diced pineapple, drained

2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/4 cup chopped walnuts

Beat egg, add sugar and beat again. Add sifted dry ingredients alternately with sour cream. Stir in cocoanut, nuts and pineapple. Pour into greased bread pan and bake at 375 F for 50-60 minutes or until done. Cool before slicing.

## PINEAPPLE BREAD

1/2 cup shortening  
3/4 cup sugar  
2 eggs, beaten  
9-ounce can crushed pineapple, drained, reserving juice

2 1/2 cups flour  
1/2 teaspoon salt  
2 1/2 teaspoons baking powder  
4 tablespoons pineapple juice

Cream shortening, and sugar. Add eggs and beat well. Add pineapple and mix thoroughly. Sift dry ingredients and add to creamed mixture. Add pineapple juice and mix well. Bake at 350 F for 1 hour or until done.

## APRICOT BREAD

Mrs. Joseph Maloney

1 1/2 cups dried apricots  
3/4 cup sugar  
2 3/4 cups flour  
5 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda

1 egg, beaten  
1 cup buttermilk  
3 tablespoons melted shortening or salad oil  
1/2 cup walnuts, chopped

Wash dried apricots; drain. Cut into thin strips with scissors. Sift together dry ingredients, reserving 1 tablespoon flour for the apricots. Combine egg with buttermilk and add to sifted dry ingredients. Stir in shortening or oil only until well mixed. Fold in nuts and floured apricots. Pour into greased loaf pan, bake in 350 F oven for about 1 hour. Turn out and cool on rack; wrap in saran wrap or aluminum foil and store until next day. Note: For less tardy fruit, the apricots may be boiled for 5-10 minutes, drain and cut up fine.

## CHEESE-ONION BREAD

Mrs. Alex Reczkowski

Saute 1/2 cup chopped onions in 1 tablespoon shortening. Mix 1 egg, slightly beaten with 1/2 cup milk; blend in 1 1/2 cups self-rising biscuit flour; add onion and 1/2 cup grated sharp cheese. Spread in greased round 8x1 1/2-inch glass casserole. Sprinkle top with 1/2 cup cheese and 1 tablespoon poppy seeds, then with 2 tablespoons melted butter. Bake 20-25 minutes at 400 F.

## BANANA BREAD

Mrs. Daniel Gocek

2/3 cup sugar  
1/3 cup soft shortening  
2 eggs  
3 tablespoons buttermilk or sour milk  
1 cup mashed bananas  
2 cups flour

1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup chopped nuts  
1 teaspoon vanilla  
Grated rind of 1 lemon (optional)

Cream sugar and shortening, add eggs and beat well. Stir in buttermilk and mashed bananas. Sift together dry ingredients and add to mixture, blending thoroughly. Stir in nuts. Pour into well-greased loaf pan and bake 50-60 minutes at 350 F. Note: This recipe may be used as a cake and bake in 2 layer pans. Baking time will be less. Serve with whipped cream.

## CHOCOLATE BREAD

Helen Mazurek

2 3/4 cups flour  
1/4 cups sugar  
1/2 cup cocoa  
3 teaspoons baking powder

1 teaspoon salt  
1/4 cups milk  
1 tablespoon melted butter

Sift dry ingredients; add milk, then butter. Beat together by hand. Add chopped nuts if desired. Makes 2 loaves, medium size. Bake at 350 F about 45 minutes in greased medium size loaf pans.

## GINGER BREAD

Mrs. Leo Thomas

1 cup sugar  
1 cup lard or other shortening  
2 eggs, beaten  
1 cup baking molasses  
3 teaspoons cinnamon

3 teaspoons cloves  
2 teaspoons baking soda, dissolved in a little warm water  
1 cup warm water  
4 cups flour

Cream sugar and shortening together, add eggs and beat thoroughly; pour in molasses and spices and stir. Add water and baking soda mixture, then flour, blending well. Grease and flour 2-8-inch square pans; bake 350 F for 30 minutes. (Large 16x9-inch pan may be used)

## JOHNNY CAKE

Mrs. Edmund Smith

Sift Together:  
2 cups corn meal  
1/2 cup flour  
1/2 teaspoon salt  
1 teaspoon baking soda

Beat Well:  
2 eggs, beaten  
1 cup sour cream  
1 cup sour milk

Beat well again. Stir 2 mixtures together and bake at 375 F in greased loaf pan.

**WHITE BREAD (2 loaves)**

Mrs. Daniel Gocek

(Standard Method)

½ cup milk	5½ cups unsifted flour, about
3 tablespoons sugar	1½ cups warm water
2 teaspoons salt	1 package or cake Fleischmann's yeast, active dry or compressed
3 tablespoons margarine	

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk mixture and 3 cups of flour; beat until smooth. Add enough additional flour to make a soft dough. Turn out onto lightly floured board. Knead until smooth and elastic, about 8-10 minutes. Form into smooth ball. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch down. Let rest for 15 minutes. Divide dough in half. Shape each half into a loaf. Place each loaf in a greased 9 x 5 x 3-inch bread pan. Cover; let rise in warm place, free from draft, until doubled in bulk; about 1 hour. Bake in hot oven, 400F, about 30 minutes. Remove from pans and cool.

**BREAD (3 loaves)**

Mrs. John McGarey

3 potatoes, boil, reserve 1½ cups potato water	1 yeast cake (small) dissolved in potato water
3 tablespoons sugar	2 tablespoons lard, soft
1½ tablespoons salt	7 cups flour

Combine ingredients and knead the dough well. Place in a greased bowl and cover with a cloth; let rise in warm place until double in bulk. Mold the loaves and place in greased loaf pans; let rise again and bake at 400 F for 40 minutes. Brush baked loaves with butter.

**BREAD (3 loaves)**

Mrs. Rupert Sweet

1 cup scalded milk	2 tablespoons melted shortening
1 cup boiling water	1 cake yeast, dissolved in ¼ cup lukewarm water
1½ teaspoons salt	6 cups flour, sifted
1 tablespoon sugar	

Scald the liquid, add salt, sugar and shortening; cool to lukewarm. Add yeast and mix. Add half of the flour to the mixture and beat; with the remaining flour knead the dough. Knead from 15-20 minutes. Cover dough and let rise in warm place until doubled in bulk. Form into loaves and place in greased pans. Let rise until doubled in bulk. Bake in 400 F oven for 5 minutes; reduce heat to 375 F and bake until bread is golden brown.

**HOMEMADE WHITE BREAD (2 loaves)**

Mrs. Francis Carr

(or Pizza Dough)

2 tablespoons shortening	1 cup boiling water
2 tablespoons sugar	1 yeast cake (or 1 granular yeast), dissolved in ¼ cup lukewarm water
2½ teaspoons salt	
1 cup scalded milk	
6 cups sifted all-purpose flour	

Put shortening, sugar and salt in a large mixing bowl. Add the milk and water and let cool to lukewarm; add the yeast. Stir in 3 cups of the flour and mix thoroughly with a spoon. Add 2 cups flour, mixing well. Add remainder of the flour slowly, using just enough to that the dough will not stick to your hands. Turn on floured board and knead until dough is smooth and elastic and little bubbles can be seen under the surface. Wash bowl if necessary, and grease lightly; then place dough back in bowl, cover lightly, allow to rise until double in bulk. Punch down dough and shape into 2 loaves. Let rise until double in bulk and bake in pre-heated oven at 400 F for 45-60 minutes.

**PIZZA DOUGH**

Divide dough in 3 parts, roll out on floured board and place on oiled (salad oil) pizza pans. Spread sauce over dough, sprinkle with grated Mozzarella and Romano cheese, dot with a little more salad oil. Bake 400 F for 30 minutes or until done.

**SAUCE FOR PIZZA**

Brown 1 medium diced onion and 1 diced garlic clove in 3 tablespoons salad oil. Add 1 #2 can whole tomatoes and 1 family size can Hunt's tomato sauce. Sprinkle ½ teaspoon oregano or basil into sauce. Let simmer about 5 minutes; remove from heat and let cool. Spread on prepared dough.

**WHITE BREAD (4 loaves)**

Mrs. Leo McDonald

½ cup warm water	¼ cup sugar
2 packages active dry yeast	2 tablespoons salt
3½ cups warm liquid (water, milk, or potato water)	¼ cup shortening, soft
	11-12 cups sifted flour

Soak yeast in ½ cup warm water for 5 minutes; set aside. Combine warm liquid with sugar and salt. Stir to dissolve. Beat in 4 cups flour, yeast mixture and shortening with rotary beater until smooth. Add remaining flour until dough is smooth. Place in greased, warm bowl, cover and let rise in warm place until double in bulk. Punch down, divide into 4 parts and shape into loaves. Place in greased pans, let rise until double, and bake at 400 F for 45 minutes. Cool on racks.

**BABKA (Easter Sweet Bread)**

Mrs. George Medash

1 pint milk	1/2 cup bleached raisins, (puffed in warm water, drained thoroughly and dusted lightly with flour)
8 cups sifted flour	1 teaspoon salt
2 cakes yeast	Bread crumbs
1/4 cup lukewarm milk	1 egg yolk, slightly beaten
1 teaspoon sugar	3 tablespoons milk
15 egg yolks	
1 cup sugar	
1 cup melted butter	
1 tablespoon grated lemon rind	

Scald 1 pint of milk; remove from heat and add 2 cups flour, stirring rapidly to prevent lumping. Cool. Dissolve yeast in 1/4 cup lukewarm milk with 1 teaspoon sugar. When bubbly, add to milk and flour mixture. Beat well. Cover and let rise until double in bulk. Beat egg yolks with 1 cup sugar until thick and lemon-colored. Add to sponge with melted butter, 6 cups flour, raisins, salt and grated lemon rind. Mix well; knead until dough is smooth and blistered and leaves fingermarks. Cover and let rise until doubled. Butter 2-10-inch tube pans and sprinkle bottom and sides with bread crumbs. Divide dough, which will be soft, and place in pans. Cover and let rise until pans are full. Brush with beaten egg yolk and a little milk. Bake at 350 F for 40-45 minutes. Invert pans and let Babka cool about 15 minutes before removing. Drizzle thin confectioners' sugar frosting over top and sides if desired.

**PASKA BREAD**

Mrs. Margaret Campanella

2 cups milk	2 1/2 teaspoons salt
1/2 cup shortening	1 cake yeast
2 tablespoons sugar	6-7 cups all-purpose flour
5 eggs, beaten	1/4 cup lukewarm water

Scald milk. Combine milk with shortening, sugar, eggs, and salt; stir and cool to lukewarm. Soften yeast in 1/4 cup lukewarm water, then combine it with cooled milk mixture. Add 4 cups flour, or enough to make the dough stiff; mix thoroughly. Turn on floured board and use rest of flour to knead dough. Knead for 10 minutes or until the dough is smooth. Place dough in greased, warm bowl. Let rise for 2 hours or until doubled in bulk. Punch down and knead again for a few minutes. Divide in 2 equal portions; put in 2 greased loaf pans. Cover and let rise for 1 hour or until doubled in bulk. Before inserting in oven, spread top of loaves with a thin coating of egg yolk. Bake for 15-20 minutes at 400 F, then 25-30 minutes at 375 F. Remove from oven and let cool.

**EASTER PASKA (Russian)**

1 1/2 cups scalded milk	1/2 cup melted margarine
1 cup sugar	4 eggs, well beaten
3/4 large yeast cake	1 teaspoon salt
7 cups flour	

Add sugar to scalded milk, stir until dissolved; let cool. Crumble yeast into this mixture and dissolve. Add 3 cups flour, mix well; let rise for about 1 hour or until it becomes bubbly. Add 4 cups flour, melted margarine, eggs and salt; mix well and put into refrigerator overnight. The next morning form into 3 portions of dough. Roll out, to about 1/2-inch thickness, spread on filling and roll as for jelly roll. Place in greased tube pans; let rise about 1 1/2 hours or until doubled in size. Bake at 350 F for 40-50 minutes or until golden brown.

**FILLING**

3/4 pound pressed cottage cheese	1 egg yolk
Rind of 2 lemons	1 cup sugar
	1/2 cup fine cocoanut

Combine ingredients above and spread on dough. Then sprinkle 1/2 cup raisins over the dough.

**CHEESE PASKA**

(4 loaves)

Mrs. Daniel Gocek

1 pound pressed cottage cheese	1 cup sugar
10 eggs	1 tablespoon salt
1 yeast cake	1 pint scalded milk (cool)
5 tablespoons water (lukewarm)	1/2 cup melted butter
6-8 cups flour	1 cup raisins, optional

Cream cottage cheese with your hands until smooth. Add 5 beaten eggs; mix well. Dissolve 1/2 yeast cake with 2 1/2 tablespoons water; add to cheese mixture. Add 1 cup flour. Blend well. Let stand overnight or 2 hours. The next day beat well 5 eggs in a large bowl, add to cheese mixture. Add sugar, salt and 1/2 yeast cake (dissolved in 2 1/2 tablespoons warm water) and blend. Add 6 cups flour and work until smooth. Add cool milk. Dough should be very soft, if not, add a little lukewarm water to make it so. Knead for about 15 minutes, then add 1/2 cup melted butter, knead for 5 minutes more. Add raisins. Let dough rise in pan about 2 hours, then punch down. Let rise again until double in size. Divide dough in 4 parts and shape into loaves, using a little flour for handling, if necessary. Place in greased pans and let rise until double in size. Bake in 350 F oven for 1 hour. When in oven for 1/2 hour, wet a clean brown paper bag, press out any excess water, and place on top of cheese paska so that it does not brown too readily.



**BAKING POWDER BISCUITS**

Mrs. James McKinley

2 cups flour  
2 tablespoons margarine  
1/2 teaspoon salt

3/4 cup milk  
4 teaspoons baking powder

Combine flour, salt and baking powder. Crumble ingredients with margarine. Add milk. Roll on floured board about 1/2-inches thick. Bake on cookie sheet at 350 F for 15 minutes.

**BUTTERMILK GRIDDLE CAKES**

Mrs. James McKinley

2 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
3 tablespoons sugar

2 1/2 cups buttermilk  
2 eggs, well beaten  
3 tablespoons melted margarine

Combine dry ingredients; add eggs and margarine. Add buttermilk gradually. Fry in margarine.

**HOT CORN MEAL CAKES**

Mrs. Joseph Maloney

1 egg, beaten  
1/2 teaspoon salt  
2 tablespoons butter, melted  
1 teaspoon baking soda dissolved in 1 cup buttermilk

1 cup corn meal  
2 tablespoons flour

Combine egg with salt and butter; stir in buttermilk and baking soda, mix well. Sift and stir in corn meal and flour; blend. Drop on hot, greased griddle and bake.

**SWEET MILK GRIDDLECAKES**

Mrs. Daniel Myers

2 cups sifted all-purpose flour  
3/4 teaspoon salt  
6 teaspoons baking powder

1 tablespoon sugar  
2 eggs  
2 cups milk  
2 tablespoons melted shortening

Sift dry ingredients together. Beat eggs and add milk; add to dry ingredients and beat thoroughly. Stir in melted shortening. Place batter in a pitcher. Pour on hot griddle. Fry on one side until bubbles appear on top. Turn and fry on other side. If thinner batter is preferred, use more milk.

**HEAVY FRITTER BATTER**

Mrs. Joseph Maloney

1 1/4 cups flour  
1/4 teaspoon salt  
1 teaspoon baking powder  
2 eggs, beaten

1/2 cup milk  
1 teaspoon oil or melted shortening

Sift dry ingredients. Make a well in center; add eggs, milk and oil. Beat well. Add corn or apples. Drop into deep fat and deep fry until golden brown. Drain on absorbent paper.

**THREE-WAY APPLE FRITTERS**

Mrs. George Medash

2 cups sifted flour  
1 tablespoon baking powder  
6 tablespoons sugar  
1/2 teaspoon salt

2/3 cup milk  
2 eggs, well beaten  
3 cups diced apples

Sift dry ingredients. Combine milk, and eggs and stir into dry ingredients slowly. Add apples. Using a tablespoon, drop the fritters carefully in hot fat. Deep fry until fritters are golden brown on each side. Drain on absorbent paper.

**VEGETABLE FRITTERS**

Mrs. John Grega

1 cup flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 cup chopped, well-drained cooked or canned vegetables

2 tablespoons sugar  
1 egg  
1/2 cup milk

Beat egg, add milk and beat well. Sift dry ingredients and add to milk mixture; beat until smooth. Add vegetables. Drop by tablespoon into shallow fat or salad oil heated to 375 F; deep-fry until golden on both sides. Drain on absorbent paper. Especially good with whole kernal corn.

**CORN FRITTERS**

Mrs. James McKinley

2 cups cream style corn  
1 cup flour  
2 teaspoons baking powder  
1/2 teaspoon salt

1/8 teaspoon pepper  
2 eggs  
1/2 cup milk

Combine corn, flour, baking powder, salt and pepper. Add eggs, then milk. Fry on greased griddle until golden. Drain on absorbent paper.

## PIE CRUST

Mrs. George Medash

(Electric Mixer)

1½ cups sifted all-purpose flour    ½ cup shortening—Do Not Use  
½ teaspoon salt                            butter, margarine or oil  
3-4 teaspoons ice water

Sift flour and salt into large mixing bowl, add shortening; beat on lowest speed, scraping bowl until like coarse crumbs, about 2 minutes. Sprinkle water over flour mixture, beating on lowest speed, only to blend, about ½ minute. Use only enough water to hold dough together. Press into ball and roll lightly on floured board, about 1/8 inch thick. Line pie pan with pastry, trim and prick with fork. Chill ½ hour (to avoid shrinking during baking) bake 12-15 minutes at 425F.

## NEVER-FAIL CRUST

3 cups flour                                1 beaten egg  
½ tablespoon baking powder        1 tablespoon vinegar  
1 teaspoon salt                         5 tablespoons ice water  
¼ cups shortening

Blend shortening and dry ingredients; add egg, water and vinegar mixture. Roll out between sheets of waxed paper. Enough for 1 double crust and 1 pie shell.

## PIE CRUST

2 cups flour                                1 tablespoon butter  
1 teaspoon salt                            5 or 6 tablespoons cold water  
2/3 cup shortening

Sift flour and salt. Cut in shortening. Add a little water at a time, just enough to hold dough together. Roll out to size of pie pan. Makes enough for a covered pie.

## HOME PASTRY MIX (for pies)

Mrs. Daniel Myers

6 cups sifted all-purpose flour    1 pound shortening, at room temperature. (Do not use butter, margarine or salad oil.)  
1 tablespoon salt

Sift flour and salt in large bowl. Cut in shortening with pastry blender or two knives until like peas. Keep tightly covered on pantry shelf. Makes 9 cups.

### TO MAKE 1 PIE SHELL

Sprinkle 3 cups mix with 5-5½ tablespoons cold water, 1 tablespoon at a time, over different parts of mixture, while tossing quickly with fork, until all particles stick together when pressed gently. Use only enough water to make flour particles cling together, they should not be wet or slippery. Amount may vary with flour. Roll dough between two sheets of waxed paper.

# Pies



When Grandma baked a pie and used a handful of this and a cupful of that, a large amount of skill and experience went in along with the ingredients. But now, even the brand new cook can make a flaky beautiful pie at the very first try. In this section you will find fillings for every occasion and season. Luscious fruit pies and fancy fillings that are just plain fun to make. For holidays—delightful variations on familiar pies. For everyday—a wedge of good pie—that's the perfect triangle to round off a square meal.

### CRISPY PIE CRUST

Mrs. Michael Midlick boiler

8 tablespoons boiling water      2½ cups flour  
1 cup shortening                      Pinch of salt  
2 tablespoons milk

Pour boiling water and milk over shortening. Whip until creamy. Add flour and salt; knead well. Divide dough in half, roll out between waxed paper. Remove top paper, turn over and place in pie pan, remove other waxed paper. Trim edges. Repeat for other pie shell.

### GRAHAM CRACKER CRUST

Crush 16 graham crackers; mix well with 4 tablespoons sugar. Add ¼ pound melted butter or margarine and blend. Press to bottom and sides of pie plate or square baking dish. (To crush crackers easily, put them into a large plastic bag and seal. Crush with rolling pin. A food chopper may also be used).

### ANGEL PIE

Beat 4 egg whites until fluffy, add ¼ teaspoon cream of tartar and beat until it stands in peaks. Beat in 1 cup of sugar until egg whites are glossy and stiff. Grease 9-inch pie pan with butter very generously. Spread mixture in pan. Bake 20 minutes at 275 F, then 40 minutes at 300 F. Cool.

#### FILLING

4 egg yolks, plus 1 whole egg. Beat until thick      3 tablespoons lemon juice  
½ cup sugar                      2 teaspoons lemon rind  
   3 tablespoons water

Combine all ingredients and cook in double boiler until thick. Cool. Whip ½ pint of whipping cream. Spread half of cream on meringue, then cooled lemon filling, topped with balance of cream. Let stand in refrigerator 24 hours.

### CHEESE PIE

Mrs. Walter Stachnik

4 8-ounce packages cream cheese      TOPPING:  
1¼ cups sugar                      2 cups sour cream  
8 eggs, beaten                      6 tablespoons sugar  
1 teaspoon almond extract      2 teaspoons vanilla

Beat cheese and sugar until very smooth and creamy; add eggs and extract. Mix well. Pour into buttered 11-inch pie pan and bake at 350 F for 35 minutes. Cool for 25 minutes.

#### TOPPING

Beat ingredients together and pour over cooled cheese pie. Return to oven at 350 F for 15 minutes.

### PINEAPPLE PIE

Mrs. Lanning Bachman

- 1 baked pie shell
- 1/2 cups water
- 2 tablespoons corn starch
- 2 egg yolks
- Pinch of salt
- 1/2 cup sugar
- 1 teaspoon lemon juice
- 1 cup crushed pineapple

Put water on to boil, add corn starch, salt and eggs and boil 5 minutes. Stir frequently. Add lemon juice and pineapple—let cool. Pour into ready baked crust.

### PINEAPPLE CREAM PIE

Mrs. Michael Karboski, Jr.

- 1 unbaked pie shell
- 1/4 cup melted butter
- 1 cup sugar
- 3 tablespoons flour
- 1 teaspoon vanilla
- 3 egg yolks, slightly beaten
- 1 cup crushed pineapple
- 3 tablespoons pineapple juice
- 1/2 cups milk
- 3 stiffly beaten egg whites

Cream butter and sugar; add flour and vanilla and mix. Add egg yolks, pineapple and pineapple juice, and milk; beat well. Fold in egg whites. Pour into pie shell and bake at 450 F for 8 minutes, then for 25 minutes at 325 F.

### PINEAPPLE PECAN CHEESE PIE

- 1 unbaked pastry shell
- 1/3 cup sugar
- 1 tablespoon cornstarch
- 1 9-ounce can crushed pineapple
- 1 8-ounce package cream cheese
- 1/2 cup sugar
- 1 teaspoon salt
- 2 eggs
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1/4 cup chopped pecans

Blend the 1/3 cup sugar with the corn starch and add the pineapple. Cook, stirring constantly, until the mixture is thick and clear. Cool. Blend the cream cheese, softened at room temperature, with the 1/2 cup sugar and salt. Add eggs, one at a time, beat well after each egg is added. Blend in milk and vanilla. Spread the cooled pineapple mixture over the bottom of the pastry shell. Pour in cream cheese mixture and sprinkle with chopped pecans. Bake in moderately hot oven 400F for 10 minutes, then reduce heat to a very moderate oven (325 F) and bake for an additional 50 minutes. Cool before serving.

### PINEAPPLE CHEESE PIE

Mrs. George Medash

- 1 unbaked pie shell
- 1 #2 can crushed pineapple
- 1 teaspoon tapioca
- 1 pound pressed cottage cheese
- 1/2 cup sugar
- 2 egg yolks
- 1/2 teaspoon salt
- 2 tablespoons flour
- 2 cups milk
- 1/2 teaspoon vanilla
- 2 egg whites, stiffly beaten

Cook pineapple with tapioca on medium heat until thick—cool. Add sugar to cottage cheese; beat until smooth. Add yolks, salt, flour, milk and vanilla, blend thoroughly. Fold in egg whites. Line pie crust with cooled pineapple. Bake at 400 F for 15 minutes, then reduce heat to 375 F for 30 minutes.

### PINEAPPLE CREAM CHEESE PIE

Mrs. John Grega

Pineapple Topping

Blend 1/3 cup sugar with 1 tablespoon corn starch; add one can of crushed pineapple. Cook, stirring constantly, until mixture is thick and clear. Cool.

Graham Cracker Crust—See Index

(add 1 teaspoon cinnamon to graham crackers when making crust)

In An Electric Mixer, Beat Very Well:

- 1/2 pound pressed cottage cheese
- 2 8-ounce packages cream cheese (room temperature)
- 1 cup sugar
- 3 eggs, one at a time, beating well after each addition
- 1 teaspoon vanilla

Pour cream cheese mixture over pie crust and bake at 325 F about 45 minutes. Cool 5 minutes. Blend 1/2 pint sour cream with 1 tablespoon vanilla. Spread over top of pie and bake 5 minutes more. When pie is cool, spread glazed pineapple on and keep in cool place or refrigerate.

**NOTE:** After baking and the heat is turned off, leave the pie in the oven and let it start to cool gradually—this keeps the cream cheese mixture from falling too much. This applies to all baking done with cheese.

### TART LEMON PIE

Mrs. Edmund Welsko

- 1 baked pie shell
- 7/2 tablespoons corn starch
- 1 cup sugar
- 1/4 teaspoon salt
- 1/2 cups hot water
- 3 egg yolks
- 2/3 cups fresh lemon juice
- 2 tablespoons butter or oleo

Mix corn starch, sugar and salt thoroughly in sauce pan. Add hot water and cook over high heat, stirring constantly, until thick and clear. Remove from stove and add beaten egg yolks. Return to stove and cook at low heat, stirring constantly for 4 minutes. Take off stove and add lemon juice and butter. Cool. Pour into baked pastry shell. Top with meringue.

MERINGUE

- 3 egg whites
- 1/4 teaspoon cream of tartar
- 6 tablespoons sugar

Beat egg whites and cream of tartar until stiff, gradually adding sugar. Spread on pie. Bake at 400 F until golden brown.

**LEMON SPONGE PIE**

Mrs. Albert Corazza

Combine: 1 cup sugar                    2 egg yolks  
 Pinch of salt                            Juice and rind of 1 lemon  
 1 tablespoon butter

Add Slowly: 1 cup of milk

Fold in: 2 egg whites, stiffly beaten

Bake at 325-350 F in unbaked pie shell for about 40-45 minutes.  
 Makes 1 small pie.

**LEMON CAKE PIE**

Mrs. Michael Midlick

1 unbaked pie shell                    3 tablespoons flour  
 2 tablespoons butter                    1 cup milk  
 1 cup sugar                                Juice and rind of 1 lemon  
 2 eggs, separated

Cream butter and sugar; add egg yolks and mix well. Stir in flour alternately with milk, blending thoroughly. Add lemon juice and rind and mix. Fold in egg whites. Pour into unbaked pie shell and bake 30-40 minutes at 350 F.

**FRESH STRAWBERRY PIE**

Mrs. Daniel Myers

1 9-inch baked pie shell                1 cup sugar  
 1 teaspoon unflavored gelatin        2 tablespoons corn starch  
 2 tablespoons cold water              4 tablespoons lemon juice  
 1 quart strawberries                    1 cup heavy cream

Soak gelatin in cold water until softened. Wash berries. In a sauce pan, put half of the strawberries, stir in sugar, crushing berries. Combine corn starch with lemon juice, add to berries. Cook over low heat until thick and transparent. Add softened gelatin to hot mixture; Stir briskly. Cool. Slice remaining berries, in halves, gently mix into cooled mixture. Pour into baked pie shell; chill. Spread with heavy cream, whipped.

**STRAWBERRY PARFAIT PIE**

1 9-inch baked pie shell                1 pint vanilla ice cream  
 1 package strawberry jello            1 16-ounce package frozen  
 1 cup hot water                            strawberries  
 1/2 cup strawberry juice

Dissolve jello in hot water; add strawberry juice drained from frozen strawberries. Add ice cream, stir until melted. Chill in refrigerator until it thickens (about 20-30 minutes). Fold in strawberries. Pour into baked pie shell. Chill. Serve with whipped cream. (1/2 cup of crushed pineapple optional).

**PUMPKIN PIE**

Mrs. Anthony Lynn

1 unbaked pie shell                    1 cup milk  
 2 eggs, well beaten                    2 cups pumpkin  
 1 cup sugar                                2 tablespoons flour  
 (add coconut, cinnamon or pumpkin spices if desired)

Combine ingredients listed above, pour into 9-inch unbaked pastry shell and bake at 425 F from 45 to 50 minutes.

**PUMPKIN PIE**

Mrs. Joseph McNelis

1 unbaked pie shell                    1/2 teaspoon cinnamon  
 2 cups pumpkin                         1/3 cup cream  
 4 eggs, separated                      1/4 cup melted butter  
 1 cup sugar                                1 teaspoon whiskey  
 1 tablespoon corn starch

Combine pumpkin, egg yolks—slightly beaten, and a mixture of sugar, corn starch and cinnamon; beat 5 minutes. Mix in cream, butter and whiskey. Beat egg whites until peaks form. Fold into pumpkin mixture. Bake at 375 F for 45 minutes.

**PUMPKIN PIE**

Mrs. Daniel Myers

1 unbaked pie shell                    1 egg, slightly beaten  
 1 cup brown sugar                      1 teaspoon vanilla  
 1 tablespoon flour                      1/2 teaspoon salt  
 1 large can pumpkin (2 cups)        1 teaspoon cinnamon  
 1 large can evaporated milk

Mix sugar and flour. Add pumpkin, milk, egg, vanilla, salt and cinnamon; stir until smooth. Pour into unbaked pastry shell. Bake at 375 F about 55 minutes.

**PUMPKIN PIE**

Mrs. R. Wise

1/2 cups canned pumpkin              1/2 teaspoon salt  
 2/3 cup brown sugar                    2 eggs, beaten  
 1 teaspoon cinnamon                    1 cup milk  
 1/2 teaspoon ginger                      1 cup cream, sweet or evaporated

Line a 9-inch pie pan with pastry, making a high rim. Brush the pie shell with eggwhite. Place in refrigerator while preparing the filling. Pre-heat oven to 450 F. Sift brown sugar, spices and salt onto the pumpkin; mix well. Add the eggs, then milk and cream, beat well. Pull out the oven rack and set prepared pie shell on rack; using a dipper, carefully spread the filling evenly onto the crust, avoid breaking the crust. Bake at 450 F for 10 minutes then reduce heat to 350 F and bake 45 minutes or until custard is set.

**BUTTERSCOTCH PIE**

Mrs. Lanning Bachman

- |                           |                    |
|---------------------------|--------------------|
| 2 cups milk               | 2 egg yolks        |
| 1 cup brown sugar         | 1 teaspoon vanilla |
| 2 tablespoons corn starch |                    |

Heat milk in double-boiler and add sugar. In a bowl mix eggs and corn starch with a little heated milk, then add remainder of milk and sugar. Add vanilla. Pour in ready baked pie crust and top with meringue.

**COCOANUT CUSTARD PIE**

- |                     |                        |
|---------------------|------------------------|
| 1 unbaked pie shell | 1 teaspoon vanilla     |
| 3 eggs              | 1½ cups fresh cocoanut |
| ¾ cups sugar        | Pinch of salt          |
| 1 pint of milk      | Pinch of nutmeg        |

Beat whole eggs, gradually add sugar, then milk, vanilla, cocoanut, salt and nutmeg. Pour into unbaked pie shell and bake in 350 F oven for 30 minutes or until custard is firm.

**CREOLE CHESS PIE**

- |                     |                      |
|---------------------|----------------------|
| 1 cup sugar         | 1 cup nuts, chopped  |
| ½ cup butter        | 1 cup dates, chopped |
| ½ teaspoon cinnamon | ½ cup cocoanut       |
| ½ teaspoon nutmeg   | 3 eggs, unbeaten     |

Cream butter and sugar until light, add eggs and mix well. Stir in remaining ingredients. Pour into unbaked pastry shell and bake at 425F for 30 minutes. 2 teaspoons vinegar, optional. Rich, but delicious.

**RAISIN CRUMB PIE**

Mrs. Michael Midlick

- |                          |                    |
|--------------------------|--------------------|
| Raisin Filling:          | (CRUST, SEE INDEX) |
| 1 cup raisins            | Crumbs             |
| 2 cups water             | 1½ cups sugar      |
| 1½ cups sugar            | 2 cups flour       |
| 4 tablespoons flour      | ½ cup shortening   |
| Juice of 1 lemon         | Pinch of salt      |
| 2 tablespoons lemon rind |                    |
| ¼ teaspoon salt          |                    |

RAISIN FILLING—rinse raisins, drain. Add salt to flour. Stir all ingredients into water; bring to a boil, stirring constantly. Cool.

CRUMBS—combine ingredients as for pie crust. When mixed well, reserve ¾ of it for top of pie. Add to remainder of crumbs and mix well;

- |                           |                    |
|---------------------------|--------------------|
| 1 egg, well beaten        | 1 cup milk         |
| 2 teaspoons baking powder | 1 teaspoon vanilla |

Pour raisin filling into two unbaked pie shells. Pour moistened crumbs over raisins and spread. Sprinkle with dry crumbs. Bake at 350 F for 30 minutes or until done.

**COCOANUT BLUEBERRY CREAM PIE** Mrs. Maurice G. Ferry, Sr.

- |   |                                    |
|---|------------------------------------|
| 1 baked 9-inch pie shell                  | Dash of salt                       |
| 1 package vanilla pudding and pie filling | 2½ tablespoons corn starch         |
| 2 cups milk                               | 1 tablespoon lemon juice           |
| 2 cups cultivated blueberries             | ½ cup cream, whipped and sweetened |
| ½ cup water                               | ¾ cup tender-thin flaked cocoanut  |
| ½ cup sugar                               |                                    |
| Dash of cinnamon                          |                                    |

Place pudding in sauce pan. Add milk gradually, stirring constantly. Cook and stir over medium heat until mixture comes to a boil and is thickened. Cool slightly (about 5 minutes) stirring occasionally. Pour into pie shell—cool.

Meanwhile—combine blueberries and water in a sauce pan; bring to a boil. Mix together sugar, cinnamon, salt, and corn starch. Add to berries and continue cooking until mixture is clear and thickened, stirring constantly. Remove from heat and add lemon juice. Spread at once over top of cooled pie. Chill.

Just before serving, spread with whipped cream and sprinkle with cocoanut.

**RHUBARB CUSTARD PIE**

Mrs. Harold Herring

- |                          |  |
|--------------------------|--|
| 1 unbaked pie shell      | 2 eggs   |
| 1 tablespoon corn starch | 2 cups rhubarb, uncooked, cut into ½-inch pieces |
| 1 cup sugar              |  |

Cream together corn starch, sugar and eggs, reserving the white of one egg for meringue. Add the rhubarb to the creamed mixture and pour into pastry shell. Bake at 375 F until rhubarb is tender. Remove from oven and when pie has cooled, spread over it the stiffly beaten egg white, to which 1 tablespoon of sugar has been added. Place in oven until meringue is brown.

**RHUBARB CHIFFON PIE**

Mrs. David Wagner, Jr.

- |                          |                             |
|--------------------------|-----------------------------|
| 1 Baked 9-inch Pie Shell |                             |
| 1½ cups rhubarb          | Red food coloring, optional |
| 1 cup sugar              | 2 teaspoons gelatin         |
| 1 tablespoon water       | 2 tablespoons cold water    |
| ¼ teaspoon salt          | 2 eggs, separated           |

Combine first 5 ingredients, bring to a boil, cook 10 minutes, stir frequently. Soften gelatin in cold water. Stir and cook egg yolks with ½ cup sugar over low heat until mixture thickens, stirring constantly. Add gelatin mix, combine with rhubarb sauce; mix well and cool. Beat egg whites until soft peaks form, add ¼ cup sugar gradually while beating until stiff. Fold into rhubarb mixture. Pour into baked pie shell. Chill until set, about 2 hours.

## SHOO FLY PIE

Mrs. Roy Feussner

Combine the following ingredients for crumbs:

1 cup sifted flour  
1/2 cup granulated sugar  
1/2 teaspoon nutmeg  
1/3 cup butter  
1 teaspoon cinnamon

In another bowl, dissolve 1/2 teaspoon baking soda in 3/4 cup water; add 3/4 cup Grandma's Molasses, mixing well. Make regular pie crust and sprinkle a little crumbs on bottom, pour molasses mixture into shell and sprinkle remaining crumbs on top. Bake 450F for 10 minutes.

## PENNSYLVANIA RITZ APPLE PIE

2 cups water  
1 1/2 cups sugar  
2 teaspoons cream of tartar

Combine ingredients above, bring to a boil and let boil for 2 minutes. Add 30 Ritz crackers (whole) and let boil for 2 minutes, do not stir; let cool. When cool pour into unbaked pie shell, dot with butter, cinnamon and a few drops of lemon juice. Cover with top crust and and bake 30 - 35 minutes at 375 F.

## RAISIN PIE

1 pound raisins  
1 cup water  
3 tablespoons corn starch  
1 tablespoon sugar

Cook raisins and drain. Add water, corn starch and sugar to the drained raisins. Cook until mixture is thick. Cool. Pour into unbaked pie shell and cover top with crust. Bake at 400 F until brown, about 25 minutes.

## CHEESE PIE SUPREME

Mrs. Lucy Kuklis

4 tablespoons butter  
2 tablespoons sugar  
1 egg, beaten  
1 cup sifted flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt

### PIE SHELL

Cream butter and sugar, add egg. Sift dry ingredients and add to creamed mixture, blend thoroughly. Spread in pie pan by hand.

### FILLING

1/2 pound cream cheese  
8 tablespoons sugar  
1 tablespoon flour  
2 eggs, beaten  
2 cups milk  
1 teaspoon vanilla  
juice of 1/2 lemon

Mix cream cheese and sugar well; add flour and mix; add eggs, then remaining ingredients and beat for 4 minutes. Pour into unbaked pie shell. Bake at 300 F for 1 hour.

## SUNNY PEACH PIE

Mrs. Margaret Zahay

### Bake 1 Pie Shell

Peach Filling—Combine:

1/4 cup sugar  
3 tablespoons corn starch  
ADD—1 cup syrup from canned peaches

Cook until thick, stirring constantly. Remove from heat. Add;

1/4 cup orange juice  
1 teaspoon grated orange rind  
1 tablespoon butter  
1/8 teaspoon salt

Blend in sliced peaches. Turn into cooled pastry shell, chill; top with whipped cream.

## GRAHAM CRACKER PECAN PIE

14 graham crackers, crushed  
1 cup sugar  
1/2 cup coarsely broken pecans  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 teaspoon vanilla  
3 eggs, separated

Combine graham crackers with all dry ingredients. Stir in egg yolks, then vanilla, mixing well. Beat egg whites until stiff; fold into mixture. Pour into buttered pie pan. Bake at 325 F about 35 minutes or until firm to touch. Serve with whipped cream.

## PECAN PIE

1 unbaked pie shell  
1 cup white corn syrup  
1 cup dark brown sugar  
1/3 teaspoon salt  
1/3 cup melted butter  
1 teaspoon vanilla  
3 eggs, unbeaten  
1 heaping cup shelled pecans, broken

Mix syrup, sugar, salt, butter, vanilla. Add slightly beaten eggs and stir. Pour into 9-inch unbaked pie shell. Sprinkle pecans over filling. Bake in 350 F oven approximately 45 minutes. Rich in flavor.

## RICH NUT PIE

Mrs. Ralph Poleri

14 soda crackers, coarsely crumbled  
3/4 cup nuts, finely chopped  
1 teaspoon baking powder  
3 egg whites  
1 cup sugar  
1 teaspoon vanilla  
1/2 pint heavy cream

Combine crackers, nuts and baking powder and set aside. Beat egg whites until foamy, gradually add sugar, beating until stiff. Fold in cracker-nut mixture and add vanilla (gently). Spread in a well buttered 9-inch pie pan, building up sides a little. Bake in a 350 F oven 30-45 minutes, until lightly browned and dry. Cool thoroughly. Spread with 1 cup heavy cream, whipped. Refrigerate at least 4 hours before serving, but better if it stands longer.