

STRUEDEL DOUGH

3 cups sifted flour

2 eggs

$\frac{1}{2}$ teas. salt

3 T. oil

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

Sift flour onto a pastry board. Make a well in the center and add eggs, salt and oil. Add warm water slowly and work mix into a soft dough. Knead, or pick up and throw on the board 100 times. Form into ball.

Cover table with clean cloth. Dust cloth with flour. Place dough in middle and roll into large oblong. Reach and stretch till dough is transparent. Cover $\frac{2}{3}$ with desired filling. Roll, starting with end covered with filling. The dough will roll easily by lifting the cloth high and pulling at same time.

Place on greased baking pan. Brush with melted butter. Bake at 350° for 35 to 45 minutes.

APPLE STREUDEL

½ cup melted butter	1 teas. cinnamon
½ cup fine bread crumbs	1 cup raisins
6 tart apples, slice, peel	Powdered sugar
1 cup sugar	

Brush surface of dough with butter. Sprinkle bread crumbs over 2/3 dough. Sprinkle remaining ingredients over bread crumbs. Roll.

Place rest of butter on top of roll.

Apple Squares

2 1/2 c flour } Combine
1 tsp salt }
1 C + 2 TB - margarine } Cut in
1 egg yolk }
milk (enough with yolk to } add
make 2/3 C) } to above
1 C crushed corn flakes
8 c peeled, cored, sliced apples
2/3 C sugar
1/2 tsp cinnamon
1 egg white, beaten stiff

50-60
minutes

Divide into 2 parts
roll half to line
15 1/2 x 10 1/2 x 1" pan
press dough down
to form bottom crust
sprinkle with corn
flakes

Spread apple mixture
over crust
Roll out remaining
dough & place on top
Pinch edges to seal
Brush egg white over
Sprinkle with sugar or
drizzle conf sugar mix
one after baking

(over) Cakes & Nuts

2 pgs Glazed Nuts - Esther Willis

3/4 c. sugar

3/4 Tsp. salt

1/4 Tsp. Cinn

1/4 tsp Allspice

2 1/2 TBS ^{coll} Water

1 egg white

3 1/2 c. nuts (per. al. wal)

Mix dry ingredients

Mix egg white & water

Beat until foamy

Add dry ingredients to

egg mixture, fold ⁱⁿ nuts

until well coated. Pour into greased cookie sheet

Bake @ 300° 40-45 min.

Remove & break into pieces with knife or fork while still warm.

(over apple squares)

Harvey Wallbanger Cake

350° - 45 min.

1 pkq. orange cake mix
1 $3\frac{3}{4}$ pkq. vanilla pudding (Instant)

4 eggs

$\frac{1}{2}$ c. oil

$\frac{1}{2}$ c. orange juice

$\frac{1}{2}$ c. Galliano 2 T. vodka

Glaze:

1 c. powdered sugar

1 T. Galliano

1 tsp. vodka

1 T. orange juice

Stay-Soft Frosting

$\frac{3}{4}$ c. Sugar

1 c. Milk

2 tb. Cornstarch

$\frac{1}{4}$ c. Cocoa

1 tsp. Vanilla

1 tsp. Butter

Blend

Cook to

low

boil

Cool &

spread

Harvey Wallbanger Cake 350° 45 mi

- 1 pkg. orange cake
- 1/3 oz Just. Von Pudd
- 4 eggs
- 1/2 c. oil
- 1/2 c. O.S.
- 1/2 c. Gallieon
- 2 th. Vodka

mix. low
1/2 hr min
5 mins med

~~Stove~~
1 c powdered sugar
1 th. Gallieon
1 tsp Vodka
1 th. O.S.
fresh
white
warm

Marble Chiffon

325-50 min

350-10 min

Make paste of $\frac{1}{4}$ c. cocoa, $\frac{1}{4}$ c. hot water, $\frac{1}{4}$ c. sugar.

in bowl - $2\frac{1}{4}$ c. flour } make w/d r
 $1\frac{1}{2}$ c. sugar } add
 3 tsp. baking powder
 1 tsp. salt

$\frac{1}{2}$ c. oil
5 egg yolks
 $\frac{3}{4}$ c. cold water
2 tsp. vanilla

Mix well - \rightarrow Beat $\left\{ \begin{array}{l} 1 \text{ c. egg white (7-8)} \\ \frac{1}{2} \text{ tsp. Crm. tartar} \end{array} \right.$

Fold into 1st mixture - tube pan. $\frac{1}{2}$ add paste etc.

Choc Chiffon - Same as above except omit paste
add 3 sq. melted chocolate to
liquid ingredients.

Cherry Cake

350° 40min

combine {
1 1/2 c flour
2/3 c sugar
2 tsp. baking powder
1/2 tsp salt

mix well + add {
3 eggs
3/4 c. oil
1 tsp. vanilla

in greased pan
drop 1/2 ~~cup~~ batter

Cover with one can
cherry filling (or
apple etc.). drop
rest in blobs.
Sprinkle with
cinnamon + brown
sugar + Bake

Hells Dally's

350°
25 min. 13 x 9" pan

1 stick butter
gob

1/2 c cracker crumbs gob

1 c walnuts chop

1 c chor. chips

1/3 c coconut

1 can ^{sweet} condensed milk

layer everything
pour over

✓

Honey Cake #1 - Gert Kercherbaum ^{300° - 1 hr.}

1 # Honey

melt sugar + Honey

4 eggs

1 1/2 c sugar

1 glass oil

1/4 tsp salt

1 tsp hot pdy

2 tsp v soda

1 tsp cinnamon

1 tsp allspice

1/2 lemon + juic

1 Coke

4 1/2 - 5 c flour

nuts, raisins

Honey Cake #2 - Bert tubspoon

3 $\frac{1}{4}$ c flour

2 tsp soda

1 tsp bak powder

Salt

$\frac{1}{2}$ each cinnamon
nutmeg

allspice

ginger

1 lb lemon rind

orange rind

3 eggs

1 c sugar

$\frac{1}{2}$ c oil

1 $\frac{1}{3}$ c brown honey

1 c lukewarm tea

$\frac{1}{2}$ c raisins

$\frac{1}{2}$ c nuts for top

1 hr 10 min 350°

Carrot Cake

325°

45 min

6 eggs separated beat whites & hold

Beat yolks with

add juice

add

✓

✓

✓

1 c. sugar

$\frac{1}{2}$ lemon + rind

1 c. M&M's med

1 c. grated carrots

1 c. Ch. nuts

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

Sprinkle cinnamon

Fold whites - 45'

350 degrees

Chocolate Lush

6 to 8 servings

1 cup flour

3/4 cup sugar

6 tablespoons cocoa

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup milk

2 tablespoons melted shortening

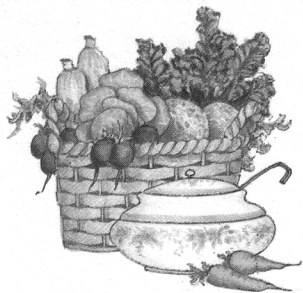
1 teaspoon vanilla extract

1/2 cup chopped nuts

3/4 cup brown sugar

1-3/4 cups hot water

Sift flour with sugar, 2 tablespoons cocoa, baking powder and salt into mixing bowl. Add milk, shortening, vanilla extract and nuts; mix until well blended. Spread in ungreased 8 or 9-inch square pan. Combine brown sugar, remaining cocoa and hot water; pour over batter. Bake at 350 degrees for 45 minutes. Serve warm or cold; top with plain or whipped cream, if desired.



Recipe For
BANANA NUT SOUR CRM. LOAF

1 1/4 C. SUGAR

5 TB. SOUR CRM

1/2 C. BUTTER

2 BEAT. EGGS

1 1/2 RIPE MASH. BAN

1/4 tsp SALT.

1 1/2 C. FLOUR

1 tsp. BAK. SODA

1/2 C. NUTS. 1 TSP. VAN. EX.

CREAM SUGAR & BUTTER - ADD REST OF INGREDIENTS.

9 X 5 GREASED LOAF PAN - 1 HR. 350° -



MY FAVORITE RECIPE FOR-

Roll'd Cake

SERVES- 12

TIME TO PREPARE- _____

1 cup sugar

6 eggs separated

1 cup flour

1 tsp baking powder

mix egg yolks & sugar till lemony

beat egg whites stiff

add flour & bakings powder to egg

FROM THE RECIPE FILE OF-



yolk mixture + last fold stiffly
beaten whites.

Grease cookie sheet + line with wax
paper. Spread mixture evenly on cookie
sheet + bake at 350° for 15 min.

Turn onto towel + ~~to~~ remove
wax paper

6 oz. semi sweet ~~chocolate~~ chocolate
chip 1/2 pint whipping cream 1 level
tsp. instant coffee + 2 tsp. water + a little
margarine for glaze.

GERMAN CHOCOLATE CAKE

1 Bar (4 Oz.) Sweet Chocolate
1/2 Cup Boiling Water
1 Cup Butter or Margarine
2 Cups Sugar
1/2 Teaspoon Salt
1 Cup Buttermilk

4 Egg Yolks, Unbeaten
1 Teaspoon Vanilla
2 1/2 Cups Sifted Swans Down
Cake Flour
1 Teaspoon Baking Soda
4 Egg Whites, Swiftly Beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well.

Sift flour, salt and soda. Add alternately with buttermilk. Beat until smooth. Fold in whites.

Put into 3" deep 8 or 9 inch layer pans, lined on bottoms with paper. Bake in moderate oven (350 degrees) 30 to 40 minutes. Frost tops only with Coconut-Pecan Frosting.

HERE'S

what's cookin' Wine Bundt Cake Serves 10

Recipe from the kitchen of Ronda Rosner

1 pkg yellow cake mix

1 sm. pkg instant vanilla pudding

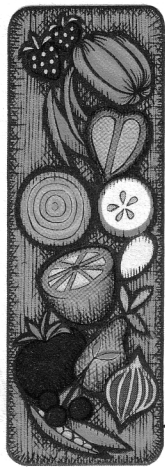
4 eggs

$\frac{3}{4}$ C. oil

$\frac{3}{4}$ C. sherry

sprinkle nutmeg (optional)

Mix for 5 minutes until thoroughly blended. Pour into greased bundt pan. Bake at 350° for 45 min. Turn off oven and leave cake in for 15 min. Remove from pan after 10 min. Sprinkle with powdered sugar.



Jewish Home
Sept 18, 81

Good

Honey Cake

- 1/2 cup Parkay margarine
- 1 cup packed brown sugar
- 1 cup honey
- 4 eggs
- 3/4 tsp. instant coffee granules
- 1 cup water
- 3 1/4 cups flour
- 1 1/2 tps. baking powder
- 1 tsp. baking soda
- 1/2 tsp. cinnamon
- 1/2 tsp. allspice
- 1/4 tsp. ground cloves

Cream margarine and sugar until light and fluffy. Add honey and eggs; beat well. Dissolve coffee in water. Add combined dry ingredients to creamed mixture alternately with coffee mixture, mixing well after each addition. Pour into greased and floured 13x9-inch baking pan. Bake at 350 degrees, 50 minutes or until wooden pick inserted in center comes out clean. Cool; cut into diamond shapes. Sprinkle with confectioner's sugar, if desired.

Honey Cake #3

1 1/2 c. sugar } melt
1# Honey }

4 eggs -

1 glass oil

1/4 tsp salt

1 tsp bak. pdr.

2 tsp soda

1 tsp cinr

1 tsp Allspice

1/2 lemon + rind

1 coke 6 oz

4 1/2 - 5 c. flour

raisins 300° 1 hour

Get R.

BEST ONE

over for
new one

BANANA Cup CAKES

25 M.L.
375 EG.

2 $\frac{1}{4}$ C. FLOUR	$\frac{1}{2}$ tsp. SALT	2 EGGS
2 $\frac{1}{2}$ tsp. BAK. PDR.	$\frac{1}{2}$ C. SHORTENING	1 tsp. VANILLA
$\frac{1}{2}$ tsp. SODA	1 C. SUGAR	1 C. MASHED BANANAS
$\frac{1}{4}$ C. SOUR MILK OR BUTTERMILK		

Cream shortening - add sugar, eggs, vanilla - add dry ingredients alternately with bananas & milk.

OUR CREAM RAISIN CAKE

375° - 45 MIN
MARCIE
EISENB

1 C. SOUR CREAM

1/2 tsp. BAK. SODA

2 C. FLOUR

1 tsp. BAK. POWDER

1/2 C. MARGARINE

1/2 C. SUGAR (CAN REDUCE)

2 EGGS

1 tsp. VANILLA

1 C. RAISINS

1 tsp. CINNAMON

1/4 C. CH. WALNUTS

BUTTER BUNDT PAN, SET ASIDE. COMBINE SOUR CREAM & BAK. SODA IN LARGE BOWL. STIR WELL, SET ASIDE (IT WILL FOAM) SIFT THE FLOUR & BAK. POWDER. CREAM MARGARINE WITH 1 C. SUGAR. ADD EGGS, BEAT WELL. ADD VANILLA & RAISINS. ADD FLOUR MIXTURE IN 3 ADDITIONS, ALTERNATELY WITH SOUR CREAM (2 ADDITIONS) STARTING WITH DRY.

IN SMALL BOWL, COMBINE 1/2 C SUGAR WITH CINN. & NUTS. PUT 1/3 BATTER IN PAN, 1/2 NUT MIXTURE, ANOTHER 1/3 ETC. SPREADING EVENLY.

BAKE - COOL 15 MIN. & REMOVE FROM PAN.

SOUR CREAM COFFEE CAKE

4 MIN
350°

2 1/2 C. FLOUR
3 tsp. BAK. PR.
1 tsp. SODA
1 C. SUGAR
1/4 tsp. SALT

3 EGGS
1 C. SHORTENING
1 C. SOUR CREAM
1 tsp. VANILLA
1/4 C. MILK

CREAM SUGAR & SHORT - ADD EGGS - DRY
INGREDIENTS - ALT. WITH SOUR CREAM. ADD
VANILLA + MILK - SPREAD HALF IN
GREASED 8x10 PAN - SPRINKLE HALF OF TOPPING
SPREAD REST OF BATTER - SPRINKLE REST OF TOPPING

BAKE
TOPPING: 1/2 C. BR. SUGAR
1/2 C. NUTS
2 TSP CINNAMON

} OR - FOLD IN 1 C.
BLUEBERRIES - + SPRINKLE
STREUSEL

CHOCOLATE POUNDCAKE 350
1 HR - 10 MIN.

2 ³ / ₄ C. FLOUR	1 C. MILK
³ / ₄ tsp. CR. OF TARTAR	1 tsp. VANILLA
¹ / ₂ tsp. BAR. SODA	3 MED EGGS
¹ / ₂ tsp. SALT	1 EGG YOLK
¹ / ₃ C. SUGAR	3 sq. MELTED CHOCOLATE
1 C. SHORTENING	

BLEND 1ST 5 INGREDIENTS - DROP IN SHORTENING
ADD MILK, VANILLA - AT MEDIUM SPEED, BEAT 2 MIN -
ADD EGGS, YOLK & CHOCOLATE; BEAT 1 MIN.
TURN INTO 9" TUBE PAN

APPLE SAUCE CAKE

$\frac{1}{2}$ c. shortening	1 c. applesauce
1 c. sugar	$\frac{1}{2}$ tsp. allspice
1 egg	$\frac{1}{2}$ tsp. salt
2 c. flour	1 tsp. soda
1 tsp. cinnamon	2 tbsp. hot water
$\frac{1}{2}$ tsp. nutmeg	1 c. seedless raisins

Blend sugar, shortening, and egg. Add raisins and apple sauce. Sift spices and salt with flour. Dissolve soda in hot water, and add before last of flour. Pour into a 7" x 11" greased pan and bake for 45 minutes.

Lemon Torte

Bon Appetit 1/8/425°

1 C Sugar

6 eggs

1/4 C lemon juice

2 th. grated lemon zest

sugar

Grease + flour jelly roll on 15 1/2 x 10 1/2

High speed beat 1 C. sugar

with eggs until pale yellow + the consistency of mayo. Fold in juice

+ zest. Turn into prepared pan spreading evenly. Bake until torte billows + browns (will be uneven - about 12-15 minutes.

Immediately loosen edges + turn out onto dish towel. Dust top of cake generously with sugar - using towel. Carefully roll up jelly roll style (sugar side in). Let stand at room temp rolled in towel for 4-6 hours. Cut into 1/2" slices + serve.

BANANA NUT CAKE

55 MIN.
350 DEG.

2 1/4 c FLOUR	1 c. SUGAR	2 TB. MILK
2 tsp. BAK. POW.	2. EGGS	
1/4 tsp. SODA	1/2 c. chopped NUTS	
3/4 tsp. SALT	1 tsp. Vanilla	
1/2 c. SHORTENING	1 c. MASHED BANANAS.	

CREAM SHORTENING, ADD SUGAR - EGGS - NUTS -
VANILLA - ADD DRY INGREDIENTS ALTERNATELY WITH
BANANAS & MILK - BEAT UNTIL SMOOTH.

Apple Cake

350 - 45 mins
8x13 pan

- 1 C oil
- 1/2 C sugar
- 2 eggs + 1 white
- 1 Tsp vanilla
- 2 C flour
- 1 Tsp bak. soda
- 2 Tsp cinnamon
- 1/2 Tsp salt
- 3 apples, grated
- 1 C chopped nuts

DORISE

HERSHEY'S CHOCOLATE CAKE

1 $\frac{1}{4}$ C. FLOUR
 $\frac{1}{3}$ C. COCOA
1 TSP. BAK. SODA
6 TB. XTRA LT.
CORN OIL SPREAD

1 C. SUGAR
1 C. SKIM MILK
1 TB. WH. VINEGAR
 $\frac{1}{2}$ TSP VANILLA

350° 20 MIN.
28" ROUND PANS

STIR FLOUR, COCOA & BAK. SODA.

IN SAUCEPAN, MELT CORN OIL, STIR IN
SUGAR. REMOVE. ADD MILK, VINEGAR
& VANILLA; STIR.

ADD DRY INGREDIENTS; WHISK UNTIL
WELL BLENDED, POUR INTO PANS

BAKE - COOL - FILL & FROST.

REFRIGERATE

LY

DIAPER BAGS

5

