

Memory Lane Meals



A Collection Celebrating Sweet
Treats From Days Gone By

by Patti Winker

www.RemarkableWrinklies.com

About Me and My Trip Down Memory Lane

It's been more years than I care to count since I was helping in my Mom's kitchen. And, with eleven kids, my Mom sure spent a lot of time in that kitchen!

Like many people of my generation - the over 50 crowd - the more years that go by, the closer I want to get to the 'good old days.' Many of those trips down memory lane lead to food.

Most big families back then, like mine, were meat-and-potatoes families. There wasn't anything in the budget for desserts. As a matter of fact, I was almost grown before I knew people had sweets for anything other than birthdays and holidays!

That's what made sweets and desserts so special in our house. Even a simple plate of cookies was cause for celebration.

Today, every pie, every cake, every piece of candy I make is a cherished treat, just as it was when I was growing up.

Gathering recipes has been a hobby of mine for some time. Looking through very old cookbooks and magazines is a past-time that, for me, is very relaxing. Of course, paging through my own family's piles of recipes is much more than relaxing; it's an honor as well as a thrill.

I am pleased to share this collection of recipes with you, and I hope when you try them, you will take a moment to remember the people who are special in your life... perhaps some of your very own Remarkable Wrinklies.



I share my thoughts about growing up in the 'good old days' as well as useful information about aging remarkably at my blog;

www.RemarkableWrinklies.com

I hope you'll stop by and visit me there!

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Cookies



Classic Coconut Macaroons

- 5 egg whites
- 1 1/4 cup sugar
- pinch salt
- 1/4 tsp cream of tartar
- 1 tsp vanilla extract
- 1 cup chopped nuts
- 3 cups shredded coconut

Preheat oven to 325 degrees.

In cold bowl, beat egg whites until stiff, slowly adding sugar, salt, and cream of tartar.

Fold in vanilla, nuts, and coconut with large rubber spatula, turning mixture from bottom to top.

Drop mixture by spoonfuls onto lightly greased cookie sheet with a few inches between each.

Bake for 20 to 25 minutes until just getting golden around the edges.

Remove and let cool on sheet for a couple minutes, then slide onto rack and cool completely.

Store in sealed cookie jar.

You can dip these macaroons in melted chocolate for more fun.

Golden Pecan Drop Cookies

- 1 cup butter
- 2 1/2 cup light brown sugar
- 2 eggs, beaten with whisk
- 2 1/2 cup flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 to 2 cups pecans, chopped

Preheat oven to 350 degrees.

In large mixing bowl, using mixer, cream together the butter and sugar until smooth, then add beaten eggs and continue blending.

Meanwhile, in separate bowl, put flour, baking soda, and salt and mix together, then slowly start adding flour mixture to creamed mixture in mixing bowl while beater is running.

Once blended, stop beaters, and add pecans, mixing in with a large spoon or rubber spatula until completely blended in.

Drop dough by a teaspoon onto lightly greased cookie sheet allowing room for expansion between dough.

Bake in 350 degree oven for 12 to 15 minutes, removing when just golden brown.

Slide off onto cooling rack.

Pecan Crescent Cookies

- 1/2 lb butter
- 4 generous Tbsp powdered sugar
- 2 cups flour
- 1 cup chopped pecans
- 2 tsp vanilla extract

Preheat oven to 300 degrees.

Put butter and sugar in large mixer bowl and beat to cream until light and fluffy. Turn mixer down to low and slowly add flour until blended, then add nuts, and finally, vanilla.

Take about 2 tablespoons of dough and roll to form into finger shape, then curve into crescent shape.

Bake on cookie sheet on middle rack in preheated oven until just lightly browned. Remove and immediately sprinkle with sugar if desired; then slide onto rack to cool.

Overnight Rolled Cookies

- 1 cup shortening
- 2 cups light brown sugar
- 2 eggs
- 3 cups flour
- 1/2 tsp baking soda
- 1/4 tsp. salt
- 1 cup nuts, chopped fine

In a mixer, cream the shortening and sugar until light and fluffy, then add the eggs and continue beating until blended well.

Mix the flour, baking soda, and salt together, then slowly add to the creamed mixture with the beater running on slow.

When blended, add the nuts and mix until blended.

Flatten dough out onto floured surface so it's thin enough to roll and is in a rectangle shape. Start on the longer side and begin rolling the dough up tightly. Wrap in parchment paper or plastic wrap and store in the refrigerator overnight.

When you want freshly baked cookies, slice off individual cookies and bake on a cookie sheet in a preheated oven at 350 degrees for 10 to 15 minutes.

You can store this dough in the freezer for a few weeks if you want. Just be sure you put it in a tightly sealed plastic freezer bag or similar container. You can pre-cut the cookies and freeze them individually. Place parchment paper between the cookies so they don't stick together, then store as you would the whole roll.

No-Oven-Needed Peanut Butter Oatmeal Cookies

- 1/2 cup butter
- 2 Tbsp cocoa
- 1/2 cup milk
- 2 cups sugar

- 1/2 cup peanut butter
- 3 cups old fashioned rolled oats

In a large saucepan, mix the first 4 ingredients.

Bring to a boil over medium heat, stirring often, then remove from heat.

Add the peanut butter and oatmeal and stir together until completely incorporated.

Take a teaspoonful of cookie dough and drop onto a cookie sheet lined with parchment paper or waxed paper.

Put in a cool area, but not the refrigerator, and let sit until hardened.

Molasses Cookie Coins

- 3/4 cup Crisco
- 1 cup brown sugar, packed tight
- 1 egg, beaten
- 4 Tbsp Molasses
- 2 1/4 cups flour
- 1/4 tsp salt
- 2 tsp baking soda
- 1/2 tsp cloves
- 1/2 tsp cinnamon
- 1 tsp ginger

Preheat your oven to 375 degrees.

In a large mixing bowl, add the shortening, brown sugar, egg, and molasses and mix with electric beater on medium low until blended well.

Sift or mix together the dry ingredients in a separate bowl, then slowly add to the molasses mixture in bowl while you continue beating on medium low until the dough gets light and creamy.

Take about 1 good sized tablespoon of dough, roll into a little ball and place on an ungreased cookie sheet, then flatten the ball a little with the bottom of a juice glass that has been dipped in granulated sugar first.

Continue rolling and flattening the dough until the cookie sheet is full (leaving about 2 inches between each cookie).

Bake in your preheated oven for about 10 to 14 minutes or until browned around the edges. Remove and cool for 1 minute, then slide off cookie sheet onto cooling rack.

Molasses Snowballs

- 3/4 cup shortening
- 1 cup sugar
- 1/4 cup molasses
- 1 egg

- 2 cups flour
- 2 tsp. baking soda
- 1/2 tsp. cloves
- 1/2 tsp. ginger
- 1/2 tsp. cinnamon
- 1/2 tsp salt
- 1 cup sugar

Put the shortening in a big saucepan and slowly, over low heat, melt it, then take it off the heat and let it cool down some.

In a mixing bowl, pour the melted shortening, sugar, molasses, and egg and beat together with mixer until smooth.

In a separate bowl, mix together the rest of the dry ingredients with a fork until blended.

With the mixer running, slowly add the flour mixture to the wet mixture in the mixing bowl.

Put this dough in the refrigerator to chill for at least 30 minutes (cover the dough with plastic).

When ready to bake, preheat oven to 375 degrees.

Form the dough into golf ball size balls, roll in white granulated sugar, and arrange on a cookie sheet.

Bake at 375 degrees for about 10 to 12 minutes.

Cool on a baking rack.

Sweet Walnut Spoon Cookies

- 1 cup brown sugar, packed
- 1 cup chopped walnuts
- 1 tsp. baking powder
- 1 cup flour
- 2 eggs, beaten

Preheat oven to 375 degrees.

In a large mixing bowl, mix together the sugar and walnuts, then add the baking powder and flour and blend well again.

Add the beaten eggs and blend well with a large wooden spoon.

Drop by spoon onto prepared cookie sheet and bake for 8 to 12 minutes or until golden brown.

Cooking time will vary depending on size of morsels and oven temperature so watch closely. Cool and enjoy!

Stove Top Cocoa Crispy Peanut Butter Balls

- 1/3 cup Karo syrup, either dark or light
- 1/2 cup brown sugar, packed
- 1/2 cup peanut butter, either smooth or chunky
- 3 cups Cocoa Krispies cereal

In a big saucepan, combine syrup and sugar and cook over medium low heat, stirring often.

When bubbles come up around the edge of the mixture, remove the pan from heat.

Immediately stir in peanut butter until completely melted and blended in.

Dump in the cocoa krispies cereal and mix until the cereal is well blended in.

Butter your hands and roll spoonfuls of the mixture into bite sized balls - do this fast.

Put on a cookie sheet covered with parchment paper or waxed paper.

Let sit at room temperature until completely cooled and set, about 1/2 hour.

Depending on the size you roll the balls, you can get about 3 dozen out of this recipe.

Rolled Danish Cookies

- 2 cups flour
- 3/4 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 cup powdered sugar
- 2 tablespoons white granulated sugar

- 1/2 cup butter, softened
- 1/2 cup shortening
- 1 egg, beaten
- 1 teaspoon vanilla

Preheat oven to 350 degrees.

Sift together the dry ingredients into a bowl.

In a separate large bowl, put the wet ingredients and blend together until mixed well.

Add the dry ingredients to the wet ingredients and mix together until you have a cookie dough consistency.

Take dough and shape into balls about like golf balls.

Sprinkle some regular granulated sugar onto a board and roll the cookie dough ball in the sugar.

Place the ball on an ungreased cookie sheet and flatten it out with the bottom of a glass pressed first onto some of the sugar on the board.

Bake at 350 degrees for 10 to 12 minutes. Cool on a rack.

Cream Cheese Button Cookies

- 1 cup butter
- 1 (8 oz) pkg. cream cheese
- 1 cup sugar
- 1 tsp vanilla
- 2 cups flour
- mini chocolate chips

Preheat the oven to 400 degrees.

With mixer, cream butter, cream cheese, and sugar together until light and fluffy. Pour in the vanilla while mixer is running at slow speed, then start adding flour about 1/2 cup at a time until blended well.

Take about a tablespoon of dough, roll it into a ball, place on cookie sheet, and flatten down to form your button.

Arrange 4 mini chocolate chip cookies on top like the holes on a button.

Repeat for each cookie.

Bake in 400 degree oven for 8 to 10 minutes.

Check early so that you do not over-bake these.

Brown Sugar Pecan Spoon Cookies

- 1/2 cup butter or margarine, softened
- 1 1/4 cup brown sugar, packed
- 1 egg
- 1 1/4 cup all purpose flour
- 1/4 tsp. baking soda
- 1/8 tsp. salt
- 1/2 cup chopped pecans

Preheat oven to 350 degrees.

Cream together gently butter, brown sugar, and egg.

Stir in the remaining ingredients with a wooden spoon.

Drop by teaspoons onto an ungreased baking sheet, leaving about 2 inches between each one as the dough will flatten out as they bake.

Bake for about 12 to 14 minutes or until golden.

Makes around 3 dozen cookies.

Frosted Ginger-Snappy Cookies

- 3/4 cup shortening
- 1 cup sugar
- 1 egg
- 1/4 cup Blackstrap molasses

- 2 cups flour
- 2 tsp. cinnamon
- 1 Tbsp. ground ginger
- 1/2 tsp. salt
- sugar for rolling the cookies in

Preheat your oven to 350 degrees.

Get out your mixer or beater and start creaming the shortening until it gets soft. Start adding the sugar gradually, creaming after each time you add some more. Add the egg and molasses, continuing to beat the mixture.

Mix together in a separate bowl the remaining dry ingredients, then slowly add to mixture, continuing to beat until totally mixed.

Take teaspoons and scoop out dough, then roll into balls and roll the balls through some sugar.

Put on cookie sheet about 2 inches apart so they have plenty of room.

Bake in a 350 degree oven for about 12 to 15 minutes.

Let cool for a minute, then remove to rack to cool completely.

Top with Confectioners Sugar Frosting.

Confectioners Sugar Frosting

- 1 tablespoons butter, softened not melted
- 1 cup confectioner's sugar
- 1 to 2 tablespoons milk
- a few drops of vanilla extract

Cream the butter and sugar together with your mixer.

Slowly add the milk and vanilla with your mixer running.

Your frosting should get nice and smooth and stiff.

Add more or less milk depending on how stiff you want the frosting.

You can double this recipe if you'd like, and you can add food coloring.

Walnut Snow-Caps

- 1/2 cup butter or margarine
- 2 Tbsp sugar
- 1/8 tsp salt
- 1 tsp vanilla
- 1 cup flour
- 1 cup chopped walnuts
- powdered sugar

Preheat oven to 350 degrees.

In mixer, cream together the butter and sugar until nice and fluffy.

Add in the salt and vanilla.

Start to mix in the flour slowly.

Remove from mixer and stir in chopped walnuts with spoon.

Cover bowl loosely with plastic and chill in refrigerator for about 30 minutes.

Remove and begin shaping mixture into balls with the palms of your hands, forming balls about a two bite size and arrange them on an ungreased baking sheet.

Bake for about 15 minutes in a 350 degree oven.

Remove and let cool for just a few minutes until you can handle them.

Roll them in the powdered sugar and set aside on a cooling rack.

You can sprinkle more sugar on top if you'd like while they're sitting on the rack.

Refrigerator Peanut Butter Cornflake Clusters

- 1/2 cup sugar
- 1/2 tsp salt
- 3/4 cup light corn syrup
- 1 cup chunky style peanut butter
- 6 cups cornflakes

In a saucepan, combine sugar, salt, and syrup and heat until sugar is dissolved, stirring occasionally.

Remove the pan from burner and blend in peanut butter.

Butter the insides of a large bowl.

Put cornflakes in buttered bowl, then pour hot mixture over cornflakes and toss until coated well.

Drop onto cookie sheet lined with parchment paper using a tablespoon.

You can cool in refrigerator or in very cool pantry.

Makes about 3 dozen.

Simple Amish Country Cookies

- 1 cup sugar
- 1 cup powdered sugar
- 2 sticks butter or margarine
- 1 cup corn oil
- 1 tsp vanilla

- 2 eggs, beaten
- 4 1/2 cups flour
- 1 tsp cream of tartar
- 1 tsp baking soda
- pinch salt

Preheat oven to 375 degrees.

In mixer, mix first 5 ingredients together well.

Add the eggs, and mix again.

Sift together the flour, tartar, baking soda, and salt.

Add to other ingredients, slowly mixing in until well blended.

Take about a tablespoon at a time of dough, roll into balls, and flatten with a glass or fork on an ungreased cooking sheet.

Bake in a 375 degree oven for about 10 minutes, checking at about 8 minutes.

Makes about 6 dozen or so.

These are plain, basic cookies that you can add nuts or other flavorings if you like.

Maple Raisin Oatmeal Cookies

- 1 cup quick-rolled oats
- 3/4 cup firm packed brown sugar
- 1/2 cup vegetable oil
- 1 egg, beaten
- 1/4 tsp maple flavoring

- 3/4 cup all-purpose flour
- 1-1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1/3 cup chopped pecans or walnuts
- 3/4 cup seedless raisins *

Preheat oven to 375 degrees.

*Pour hot water over raisins and let sit while you mix all the ingredients, then pour off water before adding to recipe.

In large bowl, combine the oats and brown sugar, then stir in the oil, beaten egg, and maple flavoring.

Sift or mix together the flour, baking powder, and salt.

Add the flour mixture to the oat mixture and blend well.

Stir in nuts, and finally stir in the plumped raisins.

Drop by heaping teaspoonfuls onto lightly sprayed cookie sheets.

Bake in 375 degree oven for 10 to 12 minutes, checking at 10 minutes.

Makes about 3 dozen cookies.

Crispy Creamy Filled Wafers

Wafers:

- 1 cup butter
- 2 cups flour
- 1/3 cup whipping cream

Filling:

- 1/4 cup butter, softened
- 3/4 cup powdered sugar
- 1 egg yolk
- dash vanilla extract
- food coloring if desired

Preheat oven to 375 degrees.

First make your wafers.

Mix the butter, flour, and whipping cream together thoroughly and chill for 1 hour. On a floured surface, roll out your dough until it's thin like a wafer, and cut into small circles. Place wafers on cookie sheet, sprinkle a little sugar on top of each, and bake 7 to 9 minutes at 375 degrees.

Cool on rack.

Now make the filling.

Put the filling ingredients in a bowl and mix together vigorously with a fork or whisk.

After wafers are cool, carefully spread a layer of filling in between two wafers, like a sandwich.

Pies



Cool Whipped Peanut Butter Pie

- 1 1/2 cup milk
- 1/2 cup smooth peanut butter
- 1 (4 oz.) pkg. vanilla instant pudding mix
- 2 cups whipped topping like Cool Whip
- 1 (9 inch) graham cracker pie crust

In large bowl, mix together the milk and peanut butter until blended well, then add in the pudding mix and stir again.

Take a rubber spatula and add in the whipped topping, blending until just mixed in.

Spoon this mixture into the pie crust, smoothing evenly.

Put in refrigerator for 2 to 3 hours or until somewhat firm.

Serve chilled.

Rhubarb Custard Pie

- 2 eggs
- 1 1/2 cups sugar
- 3 Tbsp flour
- 1/2 tsp nutmeg
- pinch salt
- 3 cups rhubarb, cut into small pieces
- 1 Tbsp melted butter
- 2 pie crusts, unbaked – one in 9 inch pie pan, and one cut into strips for lattice top

Preheat the oven to 450 degrees; then reduced to 325 during baking time.

Beat the eggs.

In a separate bowl, mix together the dry ingredients.

Add the dry ingredients to the eggs and beat with mixer until this is nice and smooth and frothy.

In a separate bowl, put the rhubarb and melted butter and mix together, then add rhubarb to egg/flour/sugar mixture and stir.

Spoon the rhubarb mixture into the unbaked pie crust in pie pan.

Lace the strips of pie crust to form a lattice top, pinching around the edges to secure.

Bake in preheated 450 degree oven for 10 minutes.

Turn the oven down to 325 degrees and continue baking for 25 to 30 minutes or until the rhubarb mixture gets thick and bubbles up through the lattice.

If the edges of the crust start to get too brown, take strips of tin foil and loosely lay on top all around the edges.

Dixie Sweet Potato Pie

- 4 Tbsp. butter
- 1 cup dark brown sugar, packed firmly
- 1 1/2 cup cooked sweet potato, mashed
- 2 eggs, beaten with a fork
- 1/2 cup milk
- 1 Tbsp. grated lemon rind (zest)
- 1 Tbsp. lemon juice
- 1 tsp. vanilla extract
- 1/2 tsp. nutmeg
- 1/4 tsp. salt
- 1 (9 inch) pie crust, baked

Preheat oven to 425 degrees; then reduced to 325 degrees during baking time.

In a big bowl, beat with a mixer the butter and sugar until it's fluffy.

Add in the sweet potato and the eggs and continue to beat

Turn beater speed down to slow and pour in the milk with the rest of the ingredients and continue to mix until it's all nicely blended and smooth.

Pour the mixture into the baked pie crust.

If the crust is already plenty brown around the edges, take some tin foil and cut it into thin strips and cover the pie crust edges so they don't brown any further.

Bake pie in preheated 425 degree oven for 10 minutes.

Turn the oven heat down to 325 degrees and continue baking for another 30 to 35 minutes, or until a knife inserted in the middle comes out dry.

Remove and let cool slightly before serving.

Sweet Southern Green Tomato Pie

- 8 medium size green tomatoes, sliced thin
- 1 Tbsp. lemon juice
- 3/4 cup sugar
- 2 Tbsp. flour
- 1/2 tsp. cinnamon
- 1/8 tsp. nutmeg
- pinch salt
- 2 pie crusts for 9 inch pie pan, one for bottom, one for top
- 2 Tbsp. butter, broken up
-

Preheat oven to 400 degrees.

Lay sliced tomatoes out on large platter or baking sheet and sprinkle with lemon juice.

In a separate large bowl, mix together the sugar, flour, cinnamon, nutmeg, and salt.

Sprinkle the sugar mixture over the tomato slices, flip the slices, and continue sprinkling until all the tomatoes are coated.

Put one crust into a 9 inch pie pan.

Arrange the tomatoes inside the crust and dot with pieces of butter.

Cover the top of the pie with the other crust, crimp the edges, and make a slice in the top to let steam escape.

Sprinkle a little white sugar over the top of the crust.

Bake in preheated oven at 400 degrees for 50 to 55 minutes.

Check edges of crust at 40 minutes and cover edges with strips of foil if the crimped edges are getting brown.

Remove from oven when done cooking and let sit for 5 minutes before cutting to serve.

La Creme Custard Pie

- 2 1/2 cups milk, scalded*
- 1/2 cup sugar
- 2 Tablespoons flour
- 3 Tablespoons cornstarch
- 1/2 teaspoon salt
- 3 egg yolks
- 1 Tablespoon butter, melted
- 1 teaspoon vanilla extract
- 1 pie crust – baked and cooled

*Scald your milk in saucepan – this is done by putting the burner on medium and watching closely, then when the milk forms a coating or 'skim' on the top, remove from heat and take a fork and lift the 'skim' and throw it away; set the milk aside.

Put the dry ingredients together in a large saucepan and slowly pour the scalded milk in dry ingredients, stirring as you pour.

Cook over medium-low heat until mixture thickens and is nice and smooth, stirring as you cook.

In separate bowl, beat the egg yolks with a whisk until frothy.

Take a little of the cooked mixture and slowly drizzle into the egg yolks, whisking as you go. Then slowly add the yolks into the cooked mixture in saucepan.

Cook over medium-low heat for about 60 seconds, stirring constantly.

Remove from heat and add the melted butter and vanilla, stirring to combine.

Let the custard mixture cool, then pour into baked pie pastry crust.

May be refrigerated briefly but should be removed from refrigerator to take the chill off before serving.

Spiced Raisin Pecan Pie

- 3 eggs
- 1 1/2 cup sugar
- 1 stick margarine, melted
- 2 Tablespoons vinegar
- 1 cup raisins
- 1 cup pecans, chopped
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon ground cloves
- 1 unbaked pie crust

Preheat oven to 350 degrees

In large bowl beat eggs, sugar, and melted margarine until mixed well. Add in all the other pie ingredients, mix, and pour into your unbaked pie crust. Bake at 350 degrees for 35 to 40 minutes. Cool slightly before slicing and serving.

Ritzy Surprise Pie

- 1/2 cup sugar
- 1/2 cup chopped walnuts
- 26 Ritz Crackers, crushed
- 3 egg whites
- 1/2 cup sugar
- 1 tsp vanilla extract

Preheat oven to 350 degrees.

In a large bowl, mix together the sugar, walnuts, and crushed Ritz crackers and set aside.

In separate COLD metal or glass bowl, beat egg whites with mixer until stiff, then fold in the sugar and vanilla.

Add the whipped mixture to the dry ingredients, folding as you go until thoroughly blended, being careful not to flatten the whipped cream by over-mixing.

Grease a 9 inch pie pan.

Spoon mixture into pie pan and bake for 25 to 30 minutes at 350 degrees.

You might know this as 'Mock Apple Pie' because it surprisingly tastes like apple.

No Crust Coconut Pecan Pie

- 1/4 cup melted butter
- 1 cup sugar
- 3 eggs
- 1 tsp. vanilla extract
- 2 cups milk
- 1/2 cup biscuit baking mix

- 1 1/3 cup flaked coconut
- 1/2 cup chopped pecans

Preheat oven to 350 degrees.

Put the first six ingredients in a large mixing bowl and use low speed on mixer to blend, then turn mixer on medium and mix three more minutes. Add the coconut and the pecans and stir with a spoon to mix in.

Lightly butter a 9 inch pie plate.

Spoon the mixture into the pie plate and bake for about 50 to 60 minutes at 350 degrees.

Cool on rack before serving.

Cool & Easy Cheesecake Pie

- 3/4 cup milk
- 2 tsp. vanilla
- 2 eggs
- 1 cup sugar
- 1/2 cup baking mix like Bisquick
- 2 (8 oz) pkgs. cream cheese, cut into little cubes and left to soften

topping:

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

Preheat oven to 350 degrees.

Put milk, vanilla, eggs, sugar, and Bisquick in blender and blend on high for 15 seconds. Stop the blender and add the softened cream cheese cubes, then cover and blend for 2 minutes.

Pour into greased 9 inch pie plate.

Bake in your preheated oven for 40 to 45 minutes or until the center of the pie is firm.

Take out of the oven and let it cool.

Make the topping by whisking together the topping ingredients until the sugar is dissolved. Spread the topping carefully over the cooled pie.

Refrigerate pie until serving time.

Pumpkin Ice Cream Pie

- 1 cup canned pumpkin puree
- 1/2 cup brown sugar, tightly packed
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp ginger
- 1/4 tsp nutmeg
- 1 quart good vanilla ice cream (softened)
- 1 graham cracker crust in pie plate
- chopped nuts (optional)

In bowl, mix together pumpkin puree, brown sugar, salt, cinnamon, ginger, and nutmeg.

Fold the softened ice cream into the pumpkin mixture, then spoon into the graham cracker crust.

Put in freezer and let it get firm before serving.

You may sprinkle chopped pecans or whatever nut you choose on the top if you wish.

Grannie's Old Fashioned Pumpkin Pie

- 3/4 cup brown sugar
- 1 Tbsp flour
- 1/2 tsp salt
- 1/4 tsp ground cloves
- 1/4 tsp nutmeg
- 1 tsp cinnamon
- 1/2 tsp ground ginger

- 1 1/2 cups pumpkin puree
- 1 1/3 cups evaporated milk
- 1 egg, slightly beaten

- 1 unbaked pie shell

Preheat oven to 375 degrees.

In large bowl, combine all dry ingredients.

In large separate bowl, combine all wet ingredients.

Slowly add and stir together dry ingredients into wet ingredients, stirring until combined but not over mixing.

Pour into unbaked pie shell and bake in a 375 degree oven for about 1 hour.

Pie is ready when a toothpick inserted in the middle comes out relatively dry.

The trick to keep the pie edges from getting too brown when that long in the oven is to cover the crust edges with strips of tin foil during the last 20 minutes of so of baking time.

Pumpkin Pie With Lemon Cream Top

- 1 pie crust (9 inch)

pie filling:

- 2 eggs, beaten slightly with fork
- 1 can (16 oz) pumpkin puree (plain)
- 2/3 cup sugar
- 1 tsp. cinnamon
- 1/2 tsp. ground ginger
- 1/2 tsp. salt
- 1 1/3 cup half-n-half

top layer:

- 1 cup sour cream
- 2 Tbsp. brown sugar
- 1 Tbsp. lemon juice

Preheat oven to 425 degrees; then oven is turned down to 350 degrees during baking time.

Mix together the pie ingredients thoroughly and pour into pie shell.

Bake in 425 degree oven for 15 minutes.

Turn oven down to 350 degrees and bake for 45 minutes longer or until knife comes out clean when inserted in middle of pie.

Remove pie from oven and let cool for 20 minutes.

(Pie will go back in oven at 350 degrees for second time, so turn oven back on to preheat to 350 degrees after pie has cooled.)

Whisk together the lemon-cream topping ingredients and spread over pie.

Put back in preheated 350 degree oven for 10 more minutes.

Sprinkle pecans on top if you desire.

May be served warm or cold.

Chocolate Fudge Freezer Pie

- 1 cup evaporated milk
- 1 6 oz pkg semi-sweet chocolate chips
- 1/4 tsp salt
- 1 cup miniature marshmallows
- 1 graham cracker pie crust
- 1 quart ice cream, any flavor you like
- chopped pecans or other nuts you'd like

In saucepan over very low heat, add evaporated milk, chocolate chips, and salt; stir together until melted and slightly thickened.

Remove pan from stove and stir in marshmallows until they are melted and the mixture is nice and smooth.

Let this stand at room temperature until it cools completely.

To form the layered pie; spoon half the ice cream into the pie crust, cover with half the chocolate mixture, then repeat.

Sprinkle the top with chopped nuts if you desire, then put in freezer and leave until firm, at least four or five hours.

Serve frozen.

Cakes and Frostings



Easy As 1-2-3 Cheesecake

- 2 (8 oz) pkgs. cream cheese, softened at room temperature
- 1/2 cup sugar
- 1/2 tsp. vanilla
- 2 eggs
- 1 pre-made 9 inch graham cracker crust

Preheat oven to 350 degrees.

In a mixing bowl, mix together the cream cheese, sugar, vanilla, and eggs, and pour into the graham cracker crust.

Bake at 350 degrees for 35 to 45 minutes or until center is no longer soft.

Remove from oven and cool at room temperature for at least 15 minutes.

Refrigerate for another 3 to 4 hours before serving.

Classic Spring Form Cheese Cake

Crust:

- 1/3 cup margarine or butter
- 1/3 cup sugar
- 1 egg
- 1 1/4 cups flour

Filling:

- 3 (8 oz) packages cream cheese, softened
- 3/4 cup sugar
- 2 Tablespoons flour
- 1 tsp. vanilla extract
- 3 eggs and 2 Tbsp. milk whisked together

You'll need a spring form pan for this.

Preheat oven to 450 degrees; heat reduced to 250 degrees during baking time.

In bowl, mix together the crust ingredients with a fork until well blended. Spread the crust into the spring form pan, making sure you press it up the sides about an inch and one-half.

Bake for 5 minutes in your preheated oven.

Remove and let cool for a few minutes.

Meanwhile, put all your filling ingredients in a mixing bowl and mix together on low speed until nice and smooth.

When the crust has cooled, pour in the filling and put in 450 degree oven for 10 minutes. Then, turn down the oven to 250 degrees, and bake for an additional 30 minutes.

Remove from oven when middle springs back when touched.

Let cool thoroughly then remove spring form.

1950 Style Fruit Cocktail Cake

- 1 cup flour
- 1 cup white sugar
- 1 egg
- 1 can (16 oz) fruit cocktail
- 1 tsp baking soda
- 1 tsp salt
- 1 cup brown sugar
- 1 cup chopped nuts of your choosing

Preheat oven to 350 degrees.

Put first 6 ingredients in large bowl and mix together until combined well.

Pour mixture into a buttered 9×13 baking dish or cake pan.

Mix together the brown sugar and nuts in a separate bowl, then top the cake mixture, distributing evenly.

Bake in 350 degree oven for 45 to 55 minutes or until cake is set and top starts to brown around the edges.

Party Time Rhubarb Pineapple Cake

- 1 1/2 cup sugar
- 1/2 cup Crisco
- 1 egg
- 1 tsp vanilla

- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup buttermilk
- 1 can (8 oz) crushed pineapple, drained
- 3 cups diced fresh rhubarb

Preheat oven to 350 degrees.

Cream together the sugar and shortening in large mixing bowl, until fluffy. Continue blending while adding egg and vanilla.

In a separate bowl, mix together the dry ingredients.

With the mixer running, start adding the dry ingredients slowly to the wet ingredients, then the buttermilk, then dry, then buttermilk, then dry, then buttermilk, until it's blended.

Stop the mixer and fold in the pineapple and rhubarb.

Spoon mixture into greased cake pan and bake in 350 degree oven for 40 to 45 minutes or until cake pulls away from the edges of the pan.

Coconut Toasted Dream Cake

Cake:

- 2 eggs
- 1 cup sugar
- 1/4 tsp salt
- 1 tsp vanilla
- 1 cup flour
- 1 tsp baking powder
- 1/2 cup milk
- 1 Tbsp butter

Icing:

- 3 Tbsp butter
- 5 Tbsp brown sugar
- 3 Tbsp heavy cream
- 3/4 to 1 cup of coconut

Preheat oven to 350 degrees.

Beat together eggs and sugar, then add salt, vanilla, flour, and baking powder. In saucepan, pour milk and add butter; then put over medium heat and bring just to a boil. Then pour mixture into cake batter and stir to combine.

Pour into a lightly greased or buttered shallow cake pan and bake 30 minutes at 350 degrees.

Make icing by mixing butter, sugar, cream, and coconut together until blended well.

Take cake out of oven after first 30 minutes and cover with icing.

Put back in the oven and bake again until top is browned, about 20 to 30 minutes more.

Banana Nut Cake

- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/3 cup butter (softened)
- 1 cup sugar
- 2 eggs
- 2 ripe bananas mashed
- 2/3 cups plain yogurt
- 1/2 cup chopped walnuts

Preheat oven to 350 degrees.

In a bowl combine flour, baking powder and baking soda.

In a separate bowl mix butter and sugar until well combined.

Add eggs and mashed bananas to butter mixture.

Add to flour mixture along with the yogurt and mix together well (until smooth).

Spoon batter into lightly greased baking pan and top with walnuts.

Bake at 350 degrees for about 35 minutes or until baked through.

Mixed Fruit Mincemeat Cake

- 1 1/3 cup mincemeat
- 1 can sweetened condensed milk
- 1 egg, slightly beaten with fork
- 3/4 cup flour
- 1/2 tsp baking soda
- 1 1/2 cups canned mixed fruit (any variety you like)
- 1/2 cup chopped walnuts

Preheat oven to 275 degrees.

Spray a loaf pan with nonstick cooking spray and line the pan with parchment paper, being sure you have it extending up the sides and over the edge. This will help you lift the cake out of the pan.

Put all the ingredients into a large bowl and mix together.

Pour into your prepared loaf pan and bake at 275 for 1 hour.

Let stand to cool for a few minutes, then lift the cake by the parchment paper out of the pan and onto a platter or cutting board.

Nutty Coconut Frosted Oatmeal Cake

Cake:

- 1 1/2 cups hot water
- 1 cup instant oats
- 1/2 cup cooking oil
- 2 eggs, beaten well
- 1 cup sugar
- 1 cup brown sugar
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 1/2 cup flour

Frosting:

- 3/4 cup brown sugar
- 3/4 stick of butter or margarine
- 2 tsp milk
- 1/2 cup chopped nuts (your choice)
- 1/2 cup shredded sweet coconut

Preheat oven to 350 degrees.

Pour hot water over instant oats and set aside.

Put all other cake ingredients into a big mixing bowl.

Add the oat mixture and combine well.

Pour into 9×13 baking pan and bake at 350 degrees for 35 to 40 minutes.

Remove and allow to cool.

Prepare frosting:

In small sauce pan, put the brown sugar, butter, and milk.

Heat to just starting to boil.

Remove from heat and add the nuts and coconut.

Spread evenly over the cooled cake.

Moist Mayo Cocoa Cake

- 4 Tbsp cocoa
- 2 cups flour
- 1 cup sugar
- 1 cup water
- 1 1/2 tsp baking soda
- 1 tsp vanilla extract
- 1 cup mayonnaise

Preheat oven to 375 degrees.

Spray an 8 inch square baking pan with cooking spray.

In a large bowl, mixing together cocoa, flour, and sugar.

Add water, baking soda, and vanilla and mix until everything is nice and moist.

Add mayonnaise and blend in well.

Bake at 375 degrees for 30 to 35 minutes.

Royal Pumpkin Cake

Cake:

- 2 cups flour
- 2 cups sugar
- 2 tsp baking powder
- 2 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp allspice
- 1/2 tsp salt
- 2 cups pumpkin puree
- 1 1/4 cup shortening
- 4 eggs
- 1/2 cup chopped walnuts
- 1 1/4 cup golden raisins

Frosting:

- 3/4 stick butter or margarine
- 8 oz. cream cheese
- 2 1/2 cup powdered sugar
- splash of milk

Preheat oven to 350 degrees.

To make the cake;

Combine first 10 ingredients in large bowl and beat with mixer on medium for 2 minutes; then stir in the nuts and raisins.

Pour into a greased and floured 9×13 baking pan.

Bake in a 350 degree oven for 45 to 50 minutes.

Remove and let cool.

To make frosting;

Beat the margarine, cream cheese, and powdered sugar on high with a mixer for about 2 minutes.

Add a splash or two of milk if the frosting is too thick.

Spread on cooled cake.

English Toffee Cake

- 2 cups brown sugar
- 2 cups flour
- 1/2 cup butter
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp vanilla
- 1 egg
- 1 cup milk
- 6 toffee candy bars (like Heath Bars) Keep in freezer until called for.

Preheat oven to 350 degrees.

Mix brown sugar and flour together, and cut in butter like you would a pie crust; remove 1 cup to save for topping.

Add the other ingredients (except for Heath Bars) to sugar/flour combination and mix well. Pour into a greased and floured 9 x 13 baking pan.

Break up the frozen Heath Bars with a rolling pin or soup can and sprinkle over the cake mixture.

Sprinkle the reserved sugar/flour/butter mixture over.

Bake at 350 degrees for 35 minutes.

Homemade Fluffy Frosting

- 5 Tbsp flour
- 1 cup milk
- 1 cup butter
- 1 cup granulated sugar
- 1 tsp vanilla extract

In a small saucepan, put the flour and milk and cook over low heat, stirring constantly with a whisk until thick.

Remove from heat and allow mixture to cool.

In a mixing bowl, blend the butter and sugar together with a mixer on medium speed until light and creamy.

Add the cooled milk/flour mixture and the vanilla to the butter/sugar mixture in bowl.

Continue to beat with mixer on medium until you get a light and fluffy frosting.

Use this frosting on any cake that calls for a very fluffy frosting.

Dreamy Light Frosting

- 1/2 cup flour
- 1 cup milk
- 1 cup sugar
- 1 Tbsp vanilla
- 1 cup butter
- pinch of salt

In saucepan over low heat, cook together flour and milk until thick, stirring constantly. Remove from heat and let cool.

In separate bowl, mix together the remaining ingredients until creamy and smooth.

Add flour/milk mixture to bowl with sugar/vanilla/butter mixture, and beat with electric mixer until smooth, about 5 to 10 minutes.

This is enough frosting to frost a large layer or similar cake. This frosting will stay soft for a long, long time.

Cobblers and Crisps



Springtime Rhubarb Crisp

Crust and Topping:

- 1 cup flour
- 3/4 cup oatmeal, not cooked
- 1 cup brown sugar
- 1 tsp cinnamon
- 1/2 cup melted margarine or butter
- 4 cups diced fresh rhubarb

Sauce:

- 1 cup sugar
- 1 cup water
- 1 tsp vanilla
- 2 Tbsp cornstarch

Preheat oven to 350 degrees.

Mix together crust ingredients until nice and crumbly and take half the mixture and press it into a greased 9 inch square baking pan.

Add the diced rhubarb to baking pan.

In a saucepan, put the sauce ingredients and cook over low heat until it gets clear and thickens.

Pour that over the rhubarb.

Sprinkle top with the other half of the crumbled mixture.

Bake in a 350 degree oven for 1 hour.

Fresh Peach Cobbler

- 2 cups peaches (very ripe, washed, cut into 1 inch pieces)
- 1 stick butter
- 1 cup milk
- 1 cup sugar
- 1 cup Bisquick
- 1 Tbsp vanilla extract

Put butter in bread loaf pan.

Turn oven on to 350 degrees and put loaf pan in oven until the butter melts. Mix the milk, sugar, Bisquick, and vanilla extract in a bowl until just blended (there will be some lumps left).

When the butter is melted, take loaf pan out of oven and pour batter in.

Do NOT Mix!

Evenly distribute the peaches into the loaf pan.

Do NOT Mix!

Bake for 1 hour at 350 degrees.

Serve with Butter Pecan Ice Cream for a real out-of-this-world taste treat.

Rhubarb Layered Crumble

- 1 quart rhubarb, cut into small pieces
- 1 cup sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 2 cups bread crumbs
- 2 Tbsp butter, melted

Preheat oven to 350 degrees.

Butter a baking pan.

In a large bowl, combine the sugar and spices with the rhubarb. Stir well.

In saucepan over very low heat, melt the butter and stir in the bread crumbs.

Divide the breadcrumbs in thirds and the rhubarb in half.

Arrange in layers like this in baking dish:

1/3 bread crumbs

1/2 rhubarb

1/3 bread crumbs

1/2 rhubarb

1/3 bread crumbs

Bake in 350 oven for 30 minutes or until the top is nice and golden brown.

Let cool for 5 minutes after removing from the oven.

Serve with ice cream or whipped cream topping.

Anytime Peachy Brown Betty

- 1 can peach pie filling
- 2 Tbsp. lemon juice
- 1/4 tsp. ground ginger
- 1 Tbsp. butter or margarine
- 1/3 cup brown sugar, firmly packed
- 1/3 cup flour
- 2/3 cups quick oats
- 1/4 tsp. baking soda
- 1/8 tsp. salt
- 1/2 tsp. vanilla extract
- 4 Tbsp. butter or margarine, melted

Preheat oven to 350 degrees.

Butter a 1 quart baking pan.

Spoon the pie filling into a bowl along with the lemon juice and ginger and stir together and pour this mixture into the prepared baking pan.

Cut 1 tablespoon of margarine or butter into small pieces and arrange on the peach mixture.

In a separate bowl, put the rest of the ingredients and mix together with a fork until well blended.

Sprinkle this mixture evenly over the peach mixture in pan.

Bake uncovered at 350 degrees for 40 to 45 minutes or until hot, bubbly, and the crunchy topping is golden brown.

You can use any kind of pie filling you have on hand.

Pear Pudding Crisp

- 1 (29-ounce) can of sliced pears (drained)
- 1 small box of instant pudding (vanilla or coconut cream flavor)
- 1 cup of milk
- 3/4 cup of flour
- 1/4 cup of chopped nuts
- 1/2 teaspoon of cinnamon
- 1/4 cup of margarine
- 1 egg (beaten)
- 1/2 tsp vanilla extract

Preheat oven to 350 degrees.

Place the drained pears in a round 8 inch pie pan or baking dish.

Combine half the pudding mix (about 5 to 6 tablespoons) with the milk and pour over the pears.

In a separate bowl, mix together the remaining pudding mix, flour, nuts, and cinnamon, then cut in the margarine with pastry cutter or two forks.

In a separate bowl, mix the egg and vanilla extract together, then add to the dry ingredients in other bowl and stir together.

Crumble this mixture over the pears in dish.

Bake for 40 minutes at 350 degrees.

Easy-As-Pie Apple Crisp

- 5 cups sliced tart apples
- 1 cup brown sugar
- 3/4 cup flour
- 3/4 cup quick-cooking rolled oats
- 1 tsp cinnamon
- 1/2 cup butter or margarine

Preheat oven to 350 degrees.

Butter or grease a 9 inch pie plate.

Put the apple slices in the pie plate.

In bowl, combine brown sugar, flour, oats, and cinnamon, then cut-in the butter with a pastry cutter or fork, until the mixture forms crumbs.

Spoon mixture over apples, then press lightly with hands.

Bake in 350 degree oven for 45 to 50 minutes, or until topping has gotten golden brown.

Serve warm with a dollop of whipped cream or ice cream.

Roadside Rhubarb Torte

Crust:

- 2 cups flour
- 1/4 tsp salt
- 1/2 tsp baking powder
- 2/3 cup shortening
- 1 egg
- 2 Tbsp water

Filling:

- 5 cups fresh rhubarb, cut small
- 5 eggs, beaten with fork
- 1 can condensed milk
- 2 cups sugar, adjusted to taste
- 1/4 tsp salt
- 1 tsp vanilla

Preheat oven to 425 degrees; oven is reduced to 375 during baking time.

Mix dry crust ingredients together with fork, then add wet crust ingredients and blend together.

Pat this crust mixture into the bottom of a 9 x 12 baking pan.

Put all filling ingredients into a bowl and mix together making sure rhubarb is coated well.

Pour into baking pan and bake 10 minutes in 425 degree oven.

Reduce heat to 375 degrees and allow to bake 50 minutes longer.

Cool slightly before cutting and serve with whipped cream topping or ice cream.

Because this recipe only takes 5 cups of rhubarb, it is perfect for our wild rhubarb hunts along country roads.

Bars and Squares



Rhubarb Shortcake Squares

- 4 cups fresh rhubarb, cut small
- 1 egg, beaten
- 2 cups sugar
- 1/4 tsp. salt
- 2 cups flour
- 2/3 cup sugar
- 3 tsp baking powder
- 1 tsp salt
- 4 Tbsp shortening
- 3/4 cup milk

Preheat oven to 350 degrees.

In large bowl, mix together the rhubarb, beaten egg, sugar and salt, then put in 9×13 inch baking pan.

In separate large bowl, mix together the flour, sugar, baking powder, and salt until combined well, then cut in the shortening until small pebble size.

Drizzle in the milk, stirring with a fork until moistened, being sure not to over mix.

Spoon the flour mixture onto the top of the rhubarb mixture, spreading to cover all the way, tight to the edges.

Bake at 350 for 30 minutes or until nice and golden brown and bubbly.

Let cool after removing from the oven for 5 to 10 minutes.

Serve by cutting into squares and top with a dollop of ice cream.

Quick-As-You-Please Magic Bars

- 1/2 cup butter or margarine
- 1 1/2 cup graham cracker crumbs
- 1 can sweetened condensed milk
- 1 (6 oz) pkg. chocolate chips
- 1 1/2 cups flaked coconut
- 1 cup chopped nuts (your choice, but peanuts are good)

Preheat oven to 350 degrees.

Put butter or margarine in a 9 x 13 pan and put the pan in the preheated oven, then remove when butter is melted.

Sprinkle the graham cracker crumbs over the butter evenly.

Pour the sweetened condensed milk evenly over the crumbs.

Sprinkle the chips over evenly.

Cover with the coconut.

Add the nuts, sprinkling evenly over the top.

Press down gently with your hands.

Return the pan to the oven and bake at 350 degrees for 25 to 30 minutes or until you see the edges just beginning to brown.

Remove and let cool before cutting into bars.

Whipped Lemon Layer Dessert

- 1 cup flour
- 1/2 cup margarine or butter
- 1/2 cup finely chopped walnuts
- 1 Tbsp sugar

- 8 oz. cream cheese, at room temperature
- 1 cup Whipped Topping
- 1 cup powdered sugar

- 2 (3 oz.) pkgs. lemon pudding (cooked according to pkg directions)

- 2 cups Whipped Topping
- 1/4 cup chopped walnuts

Preheat oven to 375 degrees.

Mix the first 4 ingredients together with a fork or pastry cutter.

Put mixture in 9×13 and pat down to form crust all along the bottom of the pan.

Bake for 12 to 15 minutes or until slightly browned.

Remove and let cool completely before adding next layers.

Beat together the cream cheese, whipped topping, and powdered sugar and spread with a rubber spatula over the cooled crust.

Prepare the lemon pudding according to the package directions.

Let the pudding cool completely then spread over the cream cheese layer.

Top with the final 2 cups whipped topping then sprinkle the walnuts over the top.

Put in the refrigerator for at least 4 hours or more so it firms up well.

Cut into squares to serve and refrigerate any leftovers.

Heritage Cocoa Oat Squares

- 2 cups sugar
- 1/4 tsp salt
- 1 tsp cream of tartar
- 2/3 cup milk
- 8 Tbsp cocoa powder
- 4 Tbsp butter
- 1/2 cup walnuts (or any nuts you want)
- 3 1/2 cups uncooked old fashioned rolled oats (not instant)

Get out you candy thermometer.

Lightly butter a shallow baking pan and set aside.

In large saucepan, put sugar, salt, cream of tarter, milk, and cocoa; stir together and bring to a boil, and keep stirring.

Check with candy thermometer and bring to almost the soft ball stage.

Remove from heat immediately and add butter, beating briskly.

Add the nuts and oatmeal, mixing to combine, and spoon into a shallow pan.

Refrigerate until firm.

Cut into squares for serving.

Classic Pecan Bars

Crust:

- 1 cup all purpose flour
- 1/2 cup butter
- 1/4 cup sugar
- pinch of salt

Topping:

- 2 eggs, beaten
- 1 cup brown sugar
- 1 1/2 cups chopped pecans
- 2 Tbsp flour
- 1/2 tsp salt
- 1 tsp. vanilla extract

Preheat oven to 350 degrees.

Mix the crust ingredients together well; form into a crust by spreading and pressing into a square baking pan.

Bake at 350 degrees for about 8 to 10 minutes.

In large bowl, mix together all the topping ingredients until well blended.

Pour and spread over the top of the baked crust.

Bake in 350 oven for 20 to 25 minutes.

Let cool to room temperature before cutting into bars.

No Mix Butterscotch Coconut Layered Bars

- 1/2 cup butter or margarine, melted
- 1 1/2 cup graham cracker crumbs
- 1 cup butterscotch chips
- 1 cup sweet flaked coconut
- 1 cup chopped nuts, pecans, peanuts, or mixed
- 1 cup chocolate chips
- 1 can sweetened condensed milk

Preheat oven to 350 degrees.

Pour melted butter into a 9×13 baking pan.

Add ingredients in layers as listed.

Don't mix this together, just add ingredients in layers evenly spread out and make sure when you pour the milk over the top that you pour it carefully making sure the whole top gets covered well.

Bake for 30 minutes at 350.

Let it cool before cutting into bars.

Make this with kids who are just learning how to cook. There's no mixing and easy measuring.

Pumpkin Pecan Custard Squares

Crust:

- 1/2 cup oatmeal
- 1 cup flour
- 1/2 cup brown sugar
- 1/2 cup butter

Custard filling:

- 2 cups pumpkin
- 1 can evaporated milk
- 2 eggs
- 3/4 cup sugar
- 2 tsp pumpkin pie spice OR 1 tsp cinnamon, 1/2 tsp ginger, 1/4 tsp cloves

Topping:

- 1/2 cup chopped pecans
- 1/2 cup brown sugar
- 2 Tbsp butter or margarine

Preheat the oven to 350 degrees.

Grease an 8×8 inch baking pan.

Mix together the crust ingredients using a fork and/or pastry cutter and press into the 8×8 pan and bake for 15 minutes in oven at 350 degrees.

Mix together the custard filling ingredients using a whisk.

Pour into the baked crust and put back in oven baking 20 minutes more or until the custard is set.

Mix together the nuts, brown sugar, and butter to make a crumble.

When custard is done baking, crumble this mixture over the top and put back in oven 5 to 7 minutes, or just long enough for the nuts and sugar to brown a bit.

Elegant Pumpkin Custard Squares

- 2 cups crushed graham crackers (about 24 singles)
- 1/3 cup sugar
- 1/2 cup butter or margarine, melted
- 2 eggs
- 3/4 cup sugar
- 1 8oz pkg cream cheese, softened
- 1 16oz can pumpkin
- 3 egg yolks
- 1/2 cup sugar
- 1/2 cup milk
- 1/2 tsp salt
- 2 tsp ground cinnamon
- 1 env unflavored gelatin
- 1/4 cup cold water
- 3 egg whites
- 1/4 cup sugar

Preheat oven to 350 degrees.

Mix graham cracker crumbs with 1/3 cup sugar and melted butter.

Put gently into a greased 9×13 baking pan.

Beat eggs, 3/4 cup sugar, and cream cheese until light and fluffy; pour over crust.

Bake in a 350 degree oven for 20 minutes.

Remove from oven and let cool.

In a double boiler, fill the bottom with water and bring it to a boil.

In the top of the double boiler, add the pumpkin, egg yolks, 1/2 cup sugar, milk, salt, and cinnamon.

Using a hand mixer, carefully beat together until just blended.

Put over boiling water and cook, stirring frequently, until thick, about 5 minutes.

In separate saucepan, add gelatin and 1/4 cup cold water, and cook over low heat until gelatin is just dissolved; then stir into pumpkin mixture, and let cool. Transfer to a larger bowl after cooled.

Beat egg whites until foamy, gradually add in 1/4 cup sugar, beating until stiff peaks are formed.

Gently fold this into the pumpkin mixture.

Pour into the baked mixture and refrigerate until serving time.

Serve with a dollop of whipped cream if desired.

Frosted Chocolate Cake Bars

Cake:

- 2 cups flour
- 2 cups sugar
- 1/4 tsp salt
- 1 cup water
- 1/2 cup shortening
- 1 stick (1/2 cup) margarine or butter
- 3 1/2 Tbsp cocoa
- 2 eggs (beaten together with a fork)
- 1 tsp baking soda
- 1/2 cup buttermilk

Frosting:

- 1 stick (1/2 cup) margarine or butter
- 1/3 cup fresh milk
- 1 Tbsp cocoa
- 1 lb. box confectioners powdered sugar
- 1 tsp vanilla
- 1 cup coconut
- 1 cup chopped nuts

Preheat oven to 400 degrees.

Make cake: Lightly grease and flour a baking sheet (10×15×1 inch deep).

In large bowl, mix together the flour, sugar, and salt.

In sauce pan, mix together the water, shortening, margarine, and cocoa.

Bring to a boil, then pour over the flour mixture.

Add eggs to cake mixture and stir to combine.

Put the baking soda into the sour milk, then pour into the cake mixture, and mix.

Pour into a greased and lightly floured baking sheet (15×10×1 inch).

Bake at 400 degrees for about 20 to 25 minutes.

Make frosting: In a large saucepan, put margarine, milk, and cocoa, and mix together over medium low heat until margarine is melted.

Add powdered sugar, vanilla, coconut, and nuts, combining well and heating through.

Spread the frosting while it's still warm on the cake as it's warm right out of the oven. Let stand until cool, then cut into bars to serve.

Pecan Pie Bars

Crust:

- 1 pkg yellow cake mix
- 1/2 cup butter, melted
- 1 egg

Filling:

- 2/3 cup reserved cake mix
- 1/2 cup firmly packed brown sugar
- 1 1/2 cups dark corn syrup
- 3 eggs

Topping:

- 2 cups chopped pecans

Preheat your oven to 350 degrees.

Grease a 9 x 13 baking pan.

Empty the package of cake mix into a large bowl and scoop out 2/3 cup and set it aside for later.

Add the butter and the 1 egg to the bowl with the cake mix and mix together until it gets nice and crumbly.

Press this into the bottom of your pan and bake for 10 to 15 minutes.

While the crust is baking, put the 2/3 cup cake mix, brown sugar, corn syrup, and eggs in a large mixing bowl and beat with a mixer at medium speed for a minute or two.

When crust is finished baking, pour the filling in and cover with pecans.

Return to the oven and bake an additional 30 to 35 minutes.

Let cool, then cut into bars.

Snow-Capped Mother Hubbard Bars

- 1 stick margarine or butter
- 1 cup sugar
- 1 cup water
- 1 cup raisins
- 2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt

Preheat oven to 350 degrees.

Melt margarine or butter in saucepan over low heat, then add sugar, water, and raisins.

Bring to a gentle boil and cook for 10 minutes.

Let cool for about 5 minutes.

Meanwhile, mix together the flour, soda, cinnamon, and salt in bowl.

When the butter-raisin mixture has cooled, pour into the flour mixture and stir together until well blended.

Spread mixture evenly on a jelly roll pan or cookie sheet measuring about 10 x 15 inches. Bake in a preheated oven at 350 degrees for 10 to 12 minutes.

Top with a simple Powder Sugar Icing. Make by blending together these ingredients:

- 1 1/2 cup powdered sugar
- 1 tsp margarine or butter
- 1/2 tsp vanilla
- milk enough to make mixture smooth and spreadable

While bars are still warm, spread with icing. Let cool, then cut into serving size bars.

Peanut Butter Chocolate Bars

- 1/3 cup crushed Graham Crackers
- 1/2 cup margarine or butter
- 1 cup + 1 tablespoon peanut butter
- 2 cups powdered sugar
- 2 cups chocolate chips

Put first 4 ingredients in a big bowl and mix together with your hands, blending everything well.

Spread and press into an 8 x 8 inch baking pan that has been lightly buttered.

Melt the 2 cups chocolate chips by putting in a bowl over a pan of hot water; stir until melted.

Spread on top of the graham cracker crust.

Cool until chocolate hardens, cut in small squares and enjoy.

Colossal Peanut Crunch Bars

- 1 cup shortening
- 1/2 cup sugar
- 1/2 cup brown sugar
- 2 egg yolks
- 1 Tbsp cold water
- 1 tsp vanilla

- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt

- 1 (8 oz) pkg chocolate chips
- 2 egg whites
- 1 cup brown sugar
- 1 cup salted peanuts

Preheat oven to 350 degrees.

Put the first 6 ingredients in large bowl and stir until blended well.

Sift together flour, baking soda, and salt; then add to wet ingredients.

Press onto shallow baking sheet (cookie sheet with sides) which has been lightly buttered.

Top with chocolate chips.

Beat egg whites until stiff, fold in brown sugar, and spread on top of chocolate chips.

Sprinkle peanuts on top.

Bake in 350 degree oven for 25 minutes.

Let cool slightly then cut into little rectangles

English Toffee Bars

- 1 cup butter
- 1 cup brown sugar
- 1 egg yolk
- 1 tsp vanilla extract
- 2 cups flour
- pinch of salt

- 1 small bag chocolate chips
- 1 Tbsp butter

- optional: chopped nuts

In your mixer, cream together the butter and brown sugar; then blend in egg yolk, vanilla, flour, and salt.

Lightly grease a 9 x 13 baking dish.

Pat the mixture into the pan to form crust and bake at 350 degrees for 30 minutes.

Let crust cool at room temperature while you make the topping.

In bowl placed over hot, not boiling, water put chocolate chips and butter, stirring constantly until melted.

Drizzle this over your bars and set aside in a cool spot to set. (You can set the dish in the refrigerator for a few minutes to speed things up a little, but not too long or the chocolate will sweat.)

To make these bars resemble real English Toffee candy, sprinkle finely chopped nuts over the chocolate topping before it sets up too hard.

Pretty Little Lemon Bars

Crust:

- 1 cup margarine (do not use real butter, margarine is better in this bar)
- 1/2 cup powdered sugar
- 1/4 tsp salt
- 2 cups flour

Filling:

- 4 eggs
- 2 cups granulated sugar
- 6 Tbsp flour
- 6 Tbsp lemon juice and grated rind - you need both to get real lemony flavor

- powdered sugar

Preheat oven to 350 degrees.

For crust: Mix together crust ingredients with a fork, until crumbly, like a pie crust.

Pat mixture into a 9 x 13 baking pan that has been wiped with a bit of butter or shortening, building up the sides of the crust so batter is contained.

Bake crust for 15 minutes in a 350 degree oven.

Don't over bake, because the bars will be going in the oven again to bake.

For filling: Mix all filling ingredients together with a fork until nice and smooth, but not over-mixed.

Pour the filling over the baked crust, being careful not to overflow the sides of the crust.

Bake at 350 degrees for 20 minutes.

Be sure not to over-bake these bars because they will dry out and you want them to be moist. Let cool.

To make the bars pretty, lay a paper doily over the top and sprinkle a little powdered sugar over; then remove the doily, and you'll have a very pretty dessert bar.

Puffs, Fluffs, and Other Sweet Treats



My State Fair Cream Puffs

- 1 cup water
- 1 stick butter
- 1 cup flour
- 4 eggs, slightly beaten with a fork together

- 1 pkg. instant vanilla pudding – prepared
- 1 cup whipped cream

- powdered sugar

Preheat oven to 375 degrees.

For puffs: In a large pot, boil the water and butter together until butter melts completely.

Remove the pan from the heat and add the flour and eggs all at once.

Stir a couple minutes until nice and smooth.

Drop by tablespoon onto un-greased baking sheet.

Bake for 30 minutes at 375 degrees or until just starting to get a touch of light golden color. Remove and let cool before filling.

(You can make mini cream puffs by dropping the batter by teaspoons instead of tablespoons, but watch them closely and cut the baking time down to about 20 minutes or less, depending on the size.)

For filling: Prepare the pudding according to the package direction.

Add the whipped cream, folding in gently with rubber spatula until blended.

To assemble: Cut the top off of each cream puff.

With a spoon, fill the cream puff until it overflows a little, then replace the top.

Sprinkle a little powdered sugar over the filled cream puffs for a real State Fair look and taste.

Easy Strawberry Rhubarb Pudding

- 4 cups finely chopped rhubarb
- 1 cup water
- 1/2 cup sugar
- 1 (3 oz.) pkg vanilla flavored tapioca pudding
- 1/2 cup finely sliced strawberries

In a large saucepan, put rhubarb, water, and sugar over medium-low heat and boil slowly for 5 to 10 minutes or until rhubarb is tender.

Add the tapioca pudding mix and strawberries.

Continue cooking over medium-low heat, stirring constantly, until mixture comes back up to a boil.

Immediately remove from the heat and pour into dessert bowls.

Serve warm or cold.

Sugar Cookie Fruit Pizza

- 1 (18 oz) package of refrigerated sugar cookie dough
- 1 jar marshmallow Fluff
- 1 (8 oz) package cream cheese, softened at room temperature
- Assortment of fruit for toppings (diced apple, strawberries, banana, cut grapes, kiwi, etc.)

Preheat your oven to 350 degrees.

On a baking sheet, spread cookie dough into a pizza-like crust, about 1/4 inch thick, and forming ridges around the edges.

Bake in preheated oven for 10 to 12 minutes or until cookie-pizza crust is golden brown and the middle is cooked through

This will not be going back in the oven, so be sure the crust gets good and golden brown.

When the cookie dough is completely cooked, take it out and let cool on the baking sheet.

In a mixing bowl, stir together the marshmallow Fluff and the cream cheese until blended well. Take a rubber spatula and spread the mixture over the cooked cookie-pizza crust.

Put in refrigerator to let the cream set up again.

When you're ready to serve your fruit pizza, top with cut up fruit such as apple, grapes, raisins, kiwi, strawberries, bananas, mandarin oranges, or anything else your family likes.

5 Ingredient Heavenly Ambrosia

- 1 can mandarin oranges
- 1 can pineapple chunks (drained)
- 1 cup miniature marshmallows
- 1 cup flaked coconut
- 1 cup Whipped Cream Topping

In large salad bowl, toss together all the ingredients.

Cover with plastic wrap and keep in refrigerator overnight, or at least for 2 hours to serve the same day.

If you want a little crunch, add a handful of toasted almond slivers.

Our Favorite Green Fluff

- 1 (3 oz) package lime Jell-o
- 1 (16 oz) tub of cottage cheese
- 1 regular can crushed pineapple, drained well
- 1 (8 oz) tub Cool Whip
- finely chopped walnuts (optional)

In large bowl, mix together the lime Jell-o, cottage cheese, and pineapple. With a big rubber spatula, gently fold in the Cool Whip until blended well. Chopped walnuts can be added for a little crunch.

Jello Angel Confetti

- 1 pkg. strawberry Jello
- 1/2 cup cold water
- 1/2 cup boiling hot water
- 3/4 cup sugar
- 1 cup crushed pineapple
- 1 pint whipping cream
- 1 angel food cake, torn into bite size pieces
- finely chopped nuts for topping (optional)

Put the Jello in a glass bowl, add the cold water and stir to dissolve. Let stand for 5 minutes, then stir in the boiling water. Stir in the sugar and pineapple, put in refrigerator until it sets up a little. Whip the cream until it forms stiff peaks. Fold the whipped cream into Jello/pineapple mixture.

In a cake pan, make these 4 layers:
angel food pieces
Jello mixture
angel food pieces
Jello mixture

Sprinkle the nuts on top if you wish.

Refrigerate overnight.

Elegant Frosted Fruit Jello Salad

Jello salad:

- 1 pkg. orange Jello
- 1 3/4 cups boiling water
- 2 bananas, sliced
- 1 cup crushed pineapple (drained, reserving liquid)
- 8 regular marshmallows, cut in quarters

Frosting:

- 1 cup reserved pineapple juice
- 1/2 cup sugar
- 2 Tbsp flour
- 1 egg, beaten
- 2 Tbsp butter

- optional: chopped pecans

Mix together the Jello salad ingredients in a glass serving bowl or glass cake pan and let it set up in the refrigerator.

Put the frosting ingredients in a saucepan over low heat.

Stir and simmer until the mixture thickens, remove from heat and let cool completely.

Spread over cold Jello salad with a wide spatula or knife, like a cake frosting.

Sprinkle some chopped pecans over if you like.

Simply Sweet Canned Fruit Salad

- 1 pkg orange tapioca pudding, prepared
- 1 1/2 cups milk
- 1 can mandarin oranges, drained
- 1 can crushed pineapple, drained
- 1/2 can fruit cocktail, drained
- 1/2 pkg miniature marshmallows
- 1/2 cup non-dairy whipped topping

Prepare the tapioca with the milk as the package directs and let cool. Add the drained fruit to the tapioca and fold in whipped topping and marshmallows. Let chill and serve.

Perfect Pistachio Pineapple Fluff

- 1 15 oz can crushed pineapple
- 1 9 oz container whipped topping
- 1 box pistachio or pistachio-nut instant pudding
- optional: any variety of finely chopped nuts

Mix canned pineapple into whipped topping in a large bowl.

Sprinkle the instant pudding mix over the mixture, add chopped nuts and blend in.

Cover with plastic wrap and let sit in refrigerator until it firms up, about 1 hour. Serve cold as dessert or as a special treat.

Snacks and Candy



Lots Of Nuts Popcorn Crunch

- 2 1/2 quarts popped popcorn
- 1 cup pecans
- 1 cup almonds

- 1 1/3 cup sugar
- 1 cup margarine
- 1/2 tsp salt
- 1/2 cup light corn syrup
- 1 tsp vanilla

Take out a large baking sheet and coat lightly with oil, then put popped popcorn and nuts on sheet and mix together.

In saucepan, put sugar, margarine, salt, and corn syrup, and bring to a boil over medium heat, being sure to stir constantly.

Reduce the heat and continue a low boil, stirring occasionally until mixture turns light caramel color, about 15 minutes.

Remove from heat and add vanilla.

Pour this mixture over the popcorn and nut mixture, being sure that everything is coated well.

Let cool, then break into pieces and store in an airtight container.

Classic Caramel Corn

- 5 quarts of popped popcorn
- 1 cup butter or margarine
- 2 cups brown sugar – packed
- 1/2 cup light corn syrup
- 1 tsp salt
- 1/2 tsp baking soda

Preheat oven to 250 degrees.

In large roasting pan, put the freshly popped popcorn, and place in oven at 250 degrees to keep warm.

In large heavy saucepan, combine the butter, brown sugar, corn syrup, and salt. Cook over medium heat, stirring until the sugar dissolves. Continue cooking until the firm-ball stage (248 degrees) then remove from heat. Add baking soda and stir quickly (the syrup will foam up.)

Pour this mixture over popcorn, stirring to coat well. Keep in warm oven for 30 to 40 minutes, stirring every 15 to 20 minutes. Remove and let cool to room temperature and it's ready to enjoy.

Rocky Road Candy

- 1/4 cup margarine (or butter)
- 1 (6 oz) pkg. chocolate chips
- 3 1/2 cups miniature marshmallows
- 1/2 cup chopped walnuts
- parchment paper lined cookie sheet or baking sheet

Put margarine and chocolate chips in large glass bowl.

Put bowl over pan filled with hot water.

Stir until chocolate and margarine melt together.

When melted well, remove from pan and quickly stir in the marshmallows and walnuts until just blended together.

Quickly spread mixture out on a parchment lined cookie sheet and pop in the fridge for just a few minutes to get the cooling started faster.

Remove from the fridge and let the candy sit at room temperature until the candy sets up completely.

Break the candy into pretty pieces and keep in cool, dry place.

Old Fashioned Stove-Top Pecan Fudge

- 6 cups sugar
- 1 pint Karo syrup
- 1 quart whipping cream
- 1/4 lb. chopped pecans

- candy thermometer
- parchment paper

In large sauce pan, bring all ingredients to a boil and continue until the mixture reaches the "soft ball" stage on a candy thermometer.

Remove from heat and let stand for 15 minutes.

Take a heavy wooden spoon and stir for a good 1 or 2 minutes until the mixture gets nice and blended and creamy.

Pour out onto a parchment paper lined cookie sheet and let stand in cool, dry place until totally set.

Cut into small squares.

Triple Blended Chocolate Fudge

- 1/2 cup butter
- 3 1/2 cups white sugar
- 1 cup brown sugar
- 1 can evaporated milk
- 32 large marshmallows

- 2 oz. unsweetened chocolate
- 13 oz. Hershey's Chocolate Bar
- 12 oz. semi-sweet chocolate chips

- 1 tsp. vanilla
- 2 cups chopped nuts

In very large saucepan over medium heat, combine the butter, both sugars, and can of milk, stirring until the sugars are dissolved.

Bring the mixture to a soft boil, cover the pan and boil for 5 minutes.

Take the pan off the heat and stir in the marshmallows until they are dissolved.

Add unsweetened chocolate to the saucepan, stirring until melted.

Add Hershey's Chocolate Bar and stir until that chocolate is melted.

Add semi-sweet chocolate and stir until melted completely.

Now, add the vanilla and nuts and stir.

Pour mixture into a 9×13 or equivalent pan that's been lightly coated with butter.

Chill until firm, then cut into small squares.

3 Ingredient Hot Fudge Sauce

- 1 cup sugar
- 1 13 oz can evaporated milk
- 1 cup chocolate chips

In a heavy saucepan, put all ingredients over a low to medium heat just until it comes to a boil.

Stir constantly until sauce gets thick, about 5 minutes.

Cool, then pour into jar with tight fitting lid.

Store in the refrigerator for one or two months.

Serve over your favorite ice cream or pound cake.

Easy Homemade Butterscotch Topping

- 1/2 cup light syrup
- 1/3 cup brown sugar
- 1/2 cup evaporated milk

Put syrup and sugar in saucepan and bring to a boil, stirring well. Continue to stir and reduce heat until mixture is at a medium roll boil. Stir and watch until this mixture turns into a heavy syrup consistency. Remove from heat and stir in the evaporated milk, mixing well. Serve immediately while it's hot over ice cream, or store it in jars in the refrigerator.