

CAKE RECIPES

CARROT PINEAPPLE CAKE

2 cups pastry flour
2 tsp. baking powder
1 1/2 tsp. soda
1 tsp. cinnamon
1 tsp. salt
2 cups sugar
1 1/2 cups oil
4 eggs beaten
2 cups grated carrots
18 oz. can crushed pineapple
1/2 cup walnuts

Sift first 5 ingredients together. Mix sugar, oil and eggs together, and add flour mixture. Add carrots, pineapple and nuts. Pour into oblong pan and bake at 350 F for 40 minutes.

Mae Brander
Norva

EASY DUMP CAKE

1 19 oz. can of cherry pie filling
1 19 oz. can of crushed pineapple (less juice but save)
1 white cake mix
1/2 cup coconut
1/2 cup slivered almonds

BREAD RECIPES

BEER BREAD

3 cups self-rising flour
1 tsp. salt
2 tsp. baking powder
2 tbsp. white sugar
1 1/2 oz. bottle of beer

Mix well together, pour into greased and floured baking loaf. Bake for 1 hour at 375 F.

Barb Varley,
Georgetown

TURKEY DRESSING

1 cup rice
1/4 lb. ground sausage meat
1 tsp. butter
1 large chopped onion
1 lb. chopped mushrooms
3 cups toasted bread crumbs
2 tsp. salt
2 tsp. sage
1/2 cup cold water
1 egg, beaten
(mix egg and water together)

Cook rice. Set aside. Brown sausage meat in electric skillet at 300 F. Add butter, onions and mushrooms. Fry three minutes. Turn off skillet and add all remaining ingredients. Mix thoroughly. Season to taste. Stuff turkey and enjoy!

A fabulous dressing that is sure to please everyone - even those who don't like the traditional bread dressing.

Nancy Revie,
Acton

BANANA BREAD

Beat together until fluffy
1 1/2 cups white sugar
1/2 cup butter
2 eggs beaten
1 tsp. vanilla
1/2 tsp. salt
Add 3 cups mashed bananas (5 bananas)
3 cups cake flour
2 tsp. soda

Mix well and bake at 350 F about 50 minutes. Makes 2 large loaves.

Mae Brander,
Norval

ZUCCHINI BREAD

3 eggs
1 cup oil
3 tsp. cinnamon
2 cups brown sugar
2 cups coarsely peeled grated zucchini tightly packed
3 tsp. vanilla
3 cups flour all purpose
1 tsp. salt
1/2 tsp. baking soda
1/2 tsp. baking powder

Beat eggs till foamy. Add oil, sugar, zucchini and vanilla. Mix and add flour, salt, baking powder, baking soda and cinnamon. Mix well. Pour into two loaf pans lined with waxed paper. Bake at 325 F for one hour. Remove from pans, remove waxed paper and cool.

June Gilson,
Georgetown

1/2 cup melted butter
1 tub cool whip

Open and put can of cherry pie filling on bottom of cake pan 8x8. Drain and put crushed pineapple on top of cherries. Open cake mix and pour over this mixture. Mix coconut and almonds together and put on top of this mixture. Pour 1/2 cup of butter on this mixture. Now pour saved pineapple juice over this. Bake at 325 for 1 hour. Remove from oven and put cool whip on top.

Mrs. M. Gale,
Georgetown

CRUMB CAKE

1 1/4 cups flour
2 cups brown sugar
1 tsp. cinnamon
1 tsp. nutmeg
1/2 cup butter
1 egg
1 cup sour milk
1 tsp. baking soda
(to make sour milk add a little vinegar, mix well with milk)

Mix dry ingredients. Cut in butter. Take out 1/2 cup mixture, set aside for

after. Beat eggs, add milk, baking soda, turn into shallow pan. Sprinkle dry ingredients from measuring cup over top. Don't mix. Bake 25 minutes at 375 F.

Barb Varley,
Georgetown

BANANA CAKE

1/2 cup butter (or margarine)
2 tsp. baking powder
1 cup white sugar
1/2 tsp. salt
2 eggs
1 cup mashed bananas
1 tsp. vanilla
1 tsp. baking soda
4 tbsp. sour milk

Cream butter, add sugar. Add well beaten eggs, add bananas and vanilla, beat well. Dissolve baking soda in milk, sift flour with baking powder, and salt, add alternately with milk. Then mix well with other ingredients. Pour into greased and floured cake pan. Bake at 350 F for 40 minutes or until fork comes clean.

Barb Varley,
Georgetown

DESSERT RECIPES

BLUEBERRY PUDDING

1/2 cup white sugar
1/2 cup butter
2 beaten eggs
1/2 cup milk
2 cups flour
1/2 tsp. salt
1 cup blueberries
2 tsp. baking powder

Steam for 2 hours
Sauce: 3 cups boiling water
1 1/2 cup brown sugar
4 tbsp. cornstarch
vanilla and butter

Claudette Caldwell,
Georgetown

BLUEBERRY DESSERT

1 1/4 cup graham cracker crumbs
1/2 cup sugar
6 tbsp. melted margarine

1/2 cup sugar
1 envelope unflavoured gelatin

1/2 cup cold water
1 cup sour cream
8 oz. blueberry yogurt
1/2 tsp. vanilla
1/2 cup whipping cream
1 cup fresh or frozen blueberries

Combine first three ingredients, reserving 1/2 cup of mixture. Press remainder of mixture into a 10x6x2 inch pan. In a saucepan mix next three ingredients, heat and stir until gelatin and sugar is dissolved. Combine the sour cream and yogurt and gradually blend in gelatin mixture. Add vanilla and chill until partially set. Whip cream to soft peaks. Fold yogurt mixture into whipped cream and stir in blueberries. Turn this on to crust. Sprinkle reserve crumbs on top and chill until set. Serves 8.

S. Smith,
Acton

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