

Cookies

Desserts

CHOCOLATE CHIP COOKIES

1/2 cup Golden Flavor Crisco
 1/4 cups lightly packed brown sugar
 1 egg
 1/2 tsp. milk
 1/2 tsp. vanilla
 1/2 cups all purpose flour
 1 tsp. salt
 1/4 tsp. baking soda
 1/2 cup chocolate chips
 1/2 cup coarsely chopped nuts

Preheat oven to 375 F. Cream Crisco and brown sugar in a large bowl at medium speed of electric mixer for 2 minutes. Add egg, milk and vanilla beating 1 minute. Combine flour, salt and baking soda. Add to creamed mixture gradually beating on low speed for 1 minute. Stir in chocolate chips and nuts. Drop dough by heaping spoonfuls (about 2 tsp. for each) on ungreased pan. Leave about 3" between each cookie. Bake 8 to 10 minutes.

Georgina Bible

MOM'S PEANUT BUTTER COOKIES

(approx. 2 dozen)

1/2 cup white sugar
 1/2 cup brown sugar
 1/2 cup butter
 "cream"
 1 egg
 1 cup peanut butter
 1/2 tsp. salt
 1/2 tsp. baking soda or magic baking powder
 1/2 tsp. vanilla
 "cream"
 1/2 cups of flour, add slowly.

Roll into balls, flatten with fork. Bake at 325 F. oven on greased cookie sheet for approximately 7 minutes. Cool before removing from cookie sheet.

Mrs. Amanda Heikamp

1 lb. cream cheese

Grease 2 9-inch round cake pans, dust with flour. Preheat oven to 350 F. Place cake mix in a large mixing bowl along with one-half the cream of coconut syrup, rum, eggs, and vegetable oil, instead of the ingredients on the package. Beat with electric beater according to package directions. Then stir in 1 cup drained pineapple, and bake accordingly (as directed on package). Cool the cakes when baked. Prepare icing:

Place cream cheese in a large mixing bowl along with remaining syrup. Beat with electric mixer until smooth and creamy. Spread one-half cream cheese icing on top of one cake layer. Spoon remaining pineapple on top. Place second layer firmly on top and ice with rest of cream cheese icing.

Louise Frankow

OLIEBOLLEN DUMPLINGS

A lot of young people still can remember the special Dutch treat for New Year's Eve, but don't know how to make it:

1 1/2 cup milk
 2/3 oz. yeast
 2 cups flour
 2 eggs
 salt
 7 oz. currants and raisins
 1 oz. candied lemon peel
 frying oil
 powdered sugar
 2 apples
 1 large container mixed peel

Heat milk luke-warm and use a little of this milk to mix with the yeast. Put the flour in a bowl and mix with the yeast, eggs, salt, and the rest of the milk until a smooth batter.

Wash the currants, raisins, and dry in a cloth. Add the currants, raisins, cut-up candied lemon peel to the batter and cover the bowl. Leave covered bowl stand for an hour to rise batter in a warm place. Heat the frying oil. Take two spoons (wet spoons first) and scoop with one spoon some of the batter from the bowl. Together with other spoon dump batter in the hot oil.

Deep fry till done and brown all over. Remove from oil with skimmer and drain oil on strainer. Serve with lots of powdered sugar.

APPLE TURNOVERS

Use the same batter for Oliebollen dumplings but do not

add the currants, raisins and candied lemon peel. Wash and peel apples and remove core. Slice apples. Use fork to dip slices of apple in batter and immerse in hot oil. Bake till done and remove with skimmer.

Serve with lots of powdered sugar.

Mrs. Shamaoun

PINK SQUARES

Mix together 1 cup all purpose flour, 2 tsp. brown sugar, 1/2 cup butter. Pack into 8x8 greased pan and bake at 350 F. or 325 F. for pyrex for 30 minutes. Let cool.

Take 1 envelope of plain gelatin, soak in 1/2 cup cold water.

In saucepan put 1 cup white sugar, 3/4 cup cold water, pinch of salt, add soaked gelatin. Boil together 10 to 15 minutes. Let cool a bit, then put in a medium bowl.

Add 1 cup icing sugar, a little at a time and beat until thick. Then add 1 tsp. each of baking powder and vanilla. Beat again until stiff. Take out half the mixture and spread over baked mixture. Cool in fridge to set a bit. Color the remaining pink and spread on the white. Sprinkle the top with flaked coconut. Keep covered with Saran wrap in fridge.

Ruth Marshall

SCRUMPTIOUS ZUCCHINI SQUARES

3/4 cup butter or margarine, softened
 1/2 cup packed brown sugar

1/2 cup granulated sugar

2 eggs
 1 tsp. vanilla
 1 1/4 cup all purpose flour
 1 1/2 tsp. baking powder
 2 cups shredded zucchini
 1 cup shredded coconut
 1/4 cup finely chopped walnuts

Cream butter, until fluffy, beat in sugars. Add eggs one at a time. Beat in vanilla, stir in flour and baking powder. Stir in zucchini, coconut and walnuts. Spread evenly in greased 15x10x1 1/2 pan (or 9x13 pan). Bake at 350 F. in a preheated oven for 40 minutes. Frost with cinnamon frosting while warm.

Cinnamon Frosting:

1 cup icing sugar
 2 1/2 tsp. milk
 1 1/2 tsp. melted butter
 1 tsp. vanilla
 1/2 tsp. cinnamon

Beat all ingredients until frosting is smooth. Frost cake while still slightly warm. Cut cake into small bars.

Carole Cascone

RASPBERRY/STRAWBERRY FLAN

(10 servings)

3/4 cup butter
 1 1/2 cup flour
 1/3 cup icing sugar

Blend ingredients to make a soft dough. Pat into a 10 inch quiche or fluted pan. Prick well. Bake in a 350 F. oven for 15-20 minutes. Cool.

Custard Layer
 4 egg yolks

1/2 cup flour
 1 tsp. lemon rind, grated
 1/2 cup sugar, white
 1 1/2 cup milk
 1 tsp. vanilla

Mix egg yolks, white sugar and flour in a heavy saucepan. Blend in milk. Cook over med. low heat, stirring constantly until mixture thickens and boils. Remove from heat. Add lemon rind and vanilla. Cool slightly and spread filling in flan shell.

Glaze

2 cups raspberries/
 strawberries
 1/3 cup orange juice
 1 tsp. butter
 1/2 cup red currant jelly

Spread raspberries/strawberries over custard. Cook glaze ingredients over medium heat. Spoon over fruit and chill.

Louise Frankow

CARROT-PINEAPPLE MOULD

Dissolve: 1 small lemon jello in 1 cup boiling water.

Add: 1/2 cup miracle whip salad dressing, 1 (4 oz.) pkg. plain Philadelphia cream cheese, juice from small can crushed pineapple.

Beat above ingredients together. When slightly set add: 1 cup grated raw carrots, drained crushed pineapple.

Pour into mould and let set. To prepare mould, run under cold water, then rub lightly with butter, and put in freezer until ready to use.

Carole Cascone

Desserts

SHEER DECADENCE

1 pkg. white or golden vanilla cake mix
 1 1/3 cup coconut flavored syrup (canned) or cream of coconut syrup
 1/3 cup light rum
 4 eggs
 1/4 cup vegetable oil
 1 can (19 oz.) crushed pineapple, well drained

PLAN EARLY
For Christmas!

STEEK EXPRESS CAN HELP

OPEN SUNDAYS

HEAT 'N SERVE PRODUCTS

ASSORTED PARTY ITEMS

877-0721
GEORGETOWN
AT DELREX & GUELPH ST.
In The Knotcrest Centre

NEW LIVE LOBSTERS

PLAN EARLY
For Christmas!

STEEK EXPRESS CAN HELP

OPEN SUNDAYS

HEAT 'N SERVE PRODUCTS

ASSORTED PARTY ITEMS

877-0721
GEORGETOWN
AT DELREX & GUELPH ST.
In The Knotcrest Centre

NEW LIVE LOBSTERS

ENJOY

Baking in the British Man...

Miller's Welsh Cakes

2-3 oz. white sugar
2-3 oz. currants
Enough milk to make a stiff dough.

8 oz. flour
4 oz. margarine or butter
1 egg

Mix flour, sugar, margarine together until mixture resembles fine bread crumbs. Add currants and blend. Add egg and milk as required to make stiff dough. Roll out dough to 1/4" thickness. Cut out rounds with cookie cutter. Cook on medium oiled griddle (or heavy base frypan) until golden brown, turning frequently to prevent sticking or burning. Dredge with sugar when cooked. Yield 18-24

...This Recipe has been in Wendy's family for generations

Miller's BAKERY

Proprietors Wendy & Phil Miller

877-0596

330 Guelph St., Georgetown (Across from Neilson's)

Just The Right Touch!

GLEND A HUGHES
Res: 877-8402

Buying or selling a home can be as difficult as making a new recipe from one of those "Gourmet Cookbooks"; you need just the right touch. A pinch of experience or a dash of hard work just won't be enough to close the deal for you. That's why when you need a recipe for a new home you should call an expert with a wealth of experience and a determination to work hard for you to ensure your deal has the right ingredients. If you're thinking of buying or selling your home, call me and get that professional touch!

NRS NATIONAL REAL ESTATE SERVICE

NORTH AMERICA'S REAL ESTATE MARKETING SYSTEM

GLEND A HUGHES

45 Mountainview Rd. N., Georgetown
TORONTO LINE: 840-1268
873-0300