

# Desserts

## BANANA-SOUR CREAM CUPCAKES

1/2 cup soft butter or margarine  
1/2 cup sugar  
2 cups diced ripe bananas (2 large)  
2 eggs  
1/2 cup commercial sour cream  
2/4 cup sifted all purpose flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
chocolate chips or icing sugar  
Heat oven to 375 F. Line 20 muffin pans with large paper cups.  
Cream butter or margarine, sugar, and bananas together well. Beat in eggs. Stir in sour cream. Sift flour, baking powder, baking soda, and salt together into banana mixture and stir just to blend. Spoon into prepared muffin cups, 3/4 full. Bake about 20 minutes.  
While hot, put 1 tsp. chipits on top of each hot cake, let stand for a few minutes until soft, then spread as an icing. Or sift icing sugar over each cake.

Carole Cascone

## THE HOMESTEAD'S BUTTERTARTS

(approx. 18)

Monarch Flaky Pie Crust Mix or your favorite crust recipe

### FILLING

1 cup of raisins (soak in hot water)  
2 tsp. melted butter  
1/3 cup of corn syrup  
3/4 cup of brown sugar  
dash of salt  
1 tsp. vanilla  
2 whipped eggs

Mix all ingredients. Add raisins last. Fill your cups 3/4 full. Bake in 325 F. oven for approximately 10-15 minutes on middle rack. Check occasionally, every oven's different, until crust browns lightly. Cool before removing from pan.

Mrs. Amanda Heiker

## REMARKABLE FUDGE

4 cups sugar  
1 cup butter or margarine  
2 6-oz. pkgs., semi-sweet chocolate pieces  
1 pint marshmallow cream  
1 tsp. vanilla  
1 14 1/2-oz. can (1 1/2 cups) evaporated milk  
1 cup broken nuts

Cook sugar, milk and butter to soft-ball stage (236 F.), stirring often. Remove from heat; add chocolate, marshmallow, vanilla and nuts. Beat until chocolate is melted and blended. Pour into a buttered 13x9x2 inch pan. Score, cool, cut into squares.

Ruth Kilner

## SYLLABUB

1 cup dry white wine  
1/4 cup brandy  
2 cups whipping cream  
1/4 cup sugar  
1 tsp. lemon juice

Combine wine, sugar, brandy and lemon juice. Let stand until sugar is dissolved. Add cream and whip until soft and fluffy. Spoon into stemmed dessert glasses. This dessert is also delicious when frozen and served like ice cream.

Ruth Kilner

## CHOCOLATE CHIP MERINGUES

3 egg whites  
1 cup sugar  
2 tsp. unsweetened cocoa  
1/2 tsp. vanilla  
pinch of salt  
1 6-oz. pkg. semi-sweet chocolate chips

Preheat oven to 275 F. Line baking sheets with foil. Beat egg whites with salt until stiff. Gradually beat in sugar. Stir in chocolate chips, cocoa powder and vanilla. Drop batter by walnut-sized pieces or spoonfuls onto prepared sheets. Bake 30 minutes. Transfer entire foil sheet to rack and allow cookies to cool. Store in airtight container.

Ruth Kilner

## PUNGENT FRUIT SAUCE

1 cup orange marmalade  
2 tsp. orange juice  
2 tsp. lemon juice  
1 1/2 tsp. horseradish

1 small piece fresh ginger, pressed in garlic press  
1 tsp. dry mustard  
Mix marmalade, orange and lemon juices in blender or food processor until combined. Mix in remaining ingredients. May be stored in refrigerator several weeks. Serve with wontons, egg rolls, spareribs, ham and roast pork.

Ruth Kilner

## BUTTERSCOTCH SQUARES

1/3 cup butter  
1 cup brown sugar  
1 egg  
1 cup all purpose flour  
1 tsp. baking powder  
1/4 tsp. salt  
1/4 cup chopped walnuts  
1 tsp. vanilla

Preheat oven to 350 F. Cream butter and brown sugar. Add beaten egg and mix well, then stir in remaining ingredients. Spoon batter into greased 8-inch square pan. Bake until a cake tester inserted in the centre comes out clean, about 25 to 30 minutes.

Mrs. Pat Hodkin

## APPLE TART

1 cup sifted all-purpose flour  
1/4 tsp. salt  
2 tsp. sugar  
1/2 cup butter  
1 tsp. white vinegar  
1 cup sugar  
2 tsp. flour  
1/2 tsp. cinnamon  
3 cups coarsely-grated apples

Heat oven to 400 F. Have ready 9 inch cake pan. Combine 1 cup flour, salt and 2 tsp. sugar lightly with a fork. Cut in butter and then blend with a fork until mixture looks like a shortbread dough. Stir in vinegar with fork. Spread dough thickly on the bottom of cake pan and about 1 inch up the sides. (Pat evenly with hand). Combine 1 cup sugar, 2 tsp. flour, cinnamon and apples and spread evenly over the dough. Bake 1 hour.

Mrs. Pat Trotter

## CARROT PUDDING

2 eggs  
1 cup grated carrots  
1 cup grated potato  
1 cup suet  
1 cup sugar  
1 cup seedless raisins  
1 cup peel  
1 small pkg. cherries  
1/2 tsp. nutmeg  
1/2 tsp. cloves  
1 tsp. cinnamon  
1 tsp. baking powder  
1 cup flour  
Steam 3 hours.

Jean Icam

## LEMON LOAF

1/2 cup margarine  
1 cup sugar  
2 eggs  
grated rind of 1 lemon  
1 1/2 cups flour  
1 tsp. baking powder  
1 tsp. salt  
1/2 cup milk  
1/2 tsp. almond extract  
Cream margarine and sugar. Add 2 eggs and lemon rind. Beat well. Add dry ingredients and milk, beating after each addition. Bake in loaf pan about 45 minutes, at 350 F. While hot glaze with 1/4 cup sugar and juice of 1 lemon. This loaf freezes well.

Jean Icam

## LEMON SQUARES

1 lemon pie filling (cooked and chilled)  
1 1/3 cups soda cracker crumbs  
3/4 cup flour  
1 tsp. baking powder  
1/2 cup margarine  
1/2 cup white sugar  
1 cup coconut

Work margarine and dry ingredients, (add 1 tsp. milk if dry).

Take half of mixture and put in greased 8 1/2" square glass pan. Pour lemon pie filling over the crumbs and top with remaining crumb mixture. Bake at 350 F. for 20 minutes. Refrigerate when cool.

Ida Kitchener

## SWEET MARIA BARS

Mix together in a heavy sauce pan, 1/2 cup of peanut butter, 1/2 cup brown sugar, 1/2 cup corn syrup and 1 tsp. butter. Bring this to a boil and then remove from heat immediately. Add 2 cups of rice krispies and 1/2 cup spanish peanuts. Mix well and press into a buttered 9"x9" cake pan. When cool cut into small squares. Dip in melted chocolate candy melts.

Mrs. Pat McDonald

# Specialties

bars.  
These are my Auntie Marion's specialty, and they are absolutely irresistible.

Foodstuffs

## IRISH CREAM

1 can Eagle Brand milk  
1 cup scotch or rye  
3/4 tsp. coconut extract  
1/2 pint whipping cream  
2-4 tsp. chocolate  
3 eggs

Blend all ingredients together. Refrigerate. Keeps indefinitely.

Carole Cascone

## TIA MARIA

1 cup sugar  
1 1/2 cups water  
5 tsp. Camp's liquid coffee  
1 tsp. vanilla  
26 oz. l.c.b.o. alcohol

OR

1 1/2 cups sugar  
3 cups water  
10 tsp. Camp's liquid coffee  
2 tsp. vanilla  
40 oz. l.c.b.o. alcohol

Mix all but the alcohol in a large pot and bring to the boiling point. Remove from the burner, and add the alcohol. The fumes are strong, so don't stand with your nose over the pot at this point. Pour into bottles. Keep in a cool place.

This can be enjoyed immediately but does thicken slightly and improve with age. This recipe makes almost twice as much as the amount of alcohol used.

Suzan Baker

## HOT CHOCOLATE MIX

4 cups powdered milk  
1 cup cocoa  
1 cup sugar  
1/2 cup non-dairy dry creamer (optional)  
dash of salt

Blend together in a sifter. Pour into tightly covered container. Use approximately 4 tsp. of the mix for each cup of hot chocolate. Blend with a little milk (canned 2 per cent preferably). Fill with boiling water.

Suzan Baker

# Specialties

## CHOCOLATE MINT BARS

2/3 cup shortening  
4 squares unsweetened chocolate  
1 cup brown sugar  
3 eggs  
1 cup granulated sugar  
1 tsp. vanilla  
1 1/4 cups flour  
1 tsp. baking powder  
1/2 tsp. salt

Grease a 9x13 pan. Preheat oven to 350 F. (25 degrees lower for glass). Melt shortening and chocolate in top of double boiler; remove from heat. Add sugar, eggs and vanilla. Beat until smooth and glossy. Measure flour, baking powder and salt into bowl; stir thoroughly to blend. Add to chocolate mixture. Spread in prepared pan. Bake

## MINT BUTTER CREAM FROSTING

1/4 cup soft butter  
2 cups icing sugar  
3 tsp. cream or evaporated milk  
1/4 tsp. peppermint extract  
green food coloring  
Cream butter and half the sugar until light. Add cream. Mix until smooth. Add remaining sugar, peppermint extract and food coloring.

## CHOCOLATE GLAZE

1 square unsweetened chocolate  
1 tsp. butter  
Melt chocolate and butter over hot water. Drizzle over chilled frosting. Cool until firm. Cut into



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