

Desserts

PUMPKIN SQUARES

1/2 cup butter or margarine	1/2 cup granulated sugar
1/2 cup brown sugar, packed	2 eggs
14 oz. canned pumpkin	1 cup all purpose flour
1 tsp. cinnamon	1/4 tsp. nutmeg
1/4 tsp. ginger	1 tsp. baking powder
1/2 tsp. baking soda	1/4 tsp. salt

Cream butter and sugar together. Beat in sugar, then eggs 1 at a time. Slowly beat in pumpkin. Add remaining ingredients. Stir. Scrape into greased 9x13 inch pan. Bake at 350 degree F for about 25 minutes, (until an inserted toothpick comes out clean). Cool, then frost with Cream Cheese Icing.

CREAM CHEESE ICING

4 oz. cream cheese softened	1/4 cup butter or margarine
1 tsp. vanilla	2 cups icing sugar

Beat cream cheese, butter and vanilla until smooth. Beat in icing sugar, a little at a time. Spread over Pumpkin Squares.

L. Armstrong, Georgetown.

FRUITFILLED OATMEAL COOKIES

2 1/4 cups flour	1 tsp. baking soda
1 tsp. salt	1/2 tsp. cinnamon
1/2 cup butter, softened	1/2 cup Crisco shortening
3/4 cup packed brown sugar	2 eggs
1/2 cup water	1 tsp. almond extract

2 cups rolled oats

About 2/3 cup of your favorite seedless jam

Mix flour, baking soda, salt and cinnamon, set aside. In large bowl, cream butter, shortening and sugars until light and fluffy. Beat in eggs, water and extract (mixtures will look curdled). Stir in flour mixture and oats until well blended. Drop by rounded teaspoonfuls 3" apart on cookie sheet (ungreased). With back of spoon or finger make dent in centre of dough. Fill each with 1/2 teaspoon jam and top with additional level teaspoon dough. Bake in preheated 400 F oven 10-12 minutes. Remove cookies to racks to cool. Makes about 48.

W. McLaughlin, Georgetown.

APPLE COFFEE CAKE

This is fairly easy and keeps well - always gets raves!

1/2 cup butter	1/2 cup shortening
1 cup sugar	3 eggs
3 cup flour	1 tbs. baking powder
1 tsp. baking soda	1/2 tsp. salt
1 cup sour cream	1 tsp. almond extract
1 tsp. vanilla	

TOPPING

1/2 cup sugar (or more)	1 tsp. cinnamon (or to taste)
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5 apples peeled, cored, chopped into chunks.

Cream butter and shortening. Beat in sugar, then eggs, one at a time, beating well after each. Sift flour, baking powder, baking soda, salt. Mix sour cream, almond and vanilla. Add flour mixture to egg mixture alternately with sour cream. Combine topping ingredients. Pour half the batter (its quite stiff) into greased tube pan. Add half topping, then last half of batter, top with last bit of topping. Marble the batter with a knife (the more you do, the more the apple is mixed in.) Bake at 350 degree F for 60 minutes but watch it after 50 minutes.

Variation: Instead of sour cream I often use buttermilk powder added to the dry ingredients, and water with the wet (1/4 or 1/2 cup powder for each cup water).

Thelma Kessel, Acton.

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SCOTTISH RAISIN SCONES

1 tbs. vinegar	1 cup milk
2 cups flour	3 tbs. sugar
1 tsp. salt	1/2 tsp. baking soda
1/3 cup shortening	1/2 cup seedless raisins
1 egg yolk, beaten	sugar

Stir vinegar into milk, set aside. Combine flour, sugar, salt and baking soda in a mixing bowl, stir well to blend. Cut in shortening until mixture resembles coarse crumbs. Stir in raisins. Add milk mixture to dry ingredients all at once and stir with a fork until all ingredients are moistened. Turn out on a lightly floured work surface and knead gently about 20 times. Place dough on an ungreased cookie sheet. Pat into a 1/2 inch thick circle. Cut into 8 wedges but do not separate. Brush with egg yolks and sprinkle sugar on top. Bake in preheated 450 degree F oven 12 to 15 minutes or until done.

M. Fantegrossi, Georgetown.

RASPBERRY FLAN

Shortbread Base:	
1/4 cup butter	1/3 cup icing sugar
1 1/2 cups flour	
Custard Base:	
4 egg yolks	1/2 cup sugar
1/4 cup flour	1 1/2 cups milk
1 tsp. lemon rind (grated)	1 tsp. vanilla
Raspberries and Glaze:	
2 cups raspberries	1 tbs. cornstarch
1/2 cup orange juice	1/2 cup red currant jelly

Blend base ingredients to make a soft dough. Pat into a 10" quiche or fluted pan. Prick well. Bake 350 degrees F oven for 15-20 minutes. Let cool.

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

Spread raspberries evenly over custard. Cook glaze ingredients over medium heat until thick and clear. Spoon over raspberries, chill and serve.

W. Speers, Georgetown.

DUTCH CINNAMON COOKIES

2 cups brown sugar	1 cup margarine or butter
3 cups flour	2 eggs (reserve 1 egg white)
1/2 tsp. baking powder	1/2 tsp. baking soda
2 tsp. cinnamon	

Cream butter and sugar. Add dry ingredients. Beat eggs slightly and add the egg to the dough. Knead dough. Press dough into a cookie sheet with hands. Mix the one egg white with 2 tbs. of water with a fork, and spread on top of dough. Bake for 12 mins. at 350 degrees F. Cool slightly and cut into squares.

L. Roffel, Georgetown.

CARROT AND PINEAPPLE MUFFINS

1 1/2 cups flour	2/3 cup salad oil
1 cup sugar	2 eggs
1 tsp. baking powder	1 cup grated raw carrot
1 tbs. baking soda	1/2 tsp. cinnamon
1/2 tsp. salt	1 tsp. vanilla
1/2 cup crushed pineapple and juice.	

Blend on low speed of mixer till moist. Beat 2 minutes at medium speed. Fill muffin tins 1/2 full. Bake 325 degrees F, 20 to 25 minutes.

Ginny Morecroft, Georgetown.