

## Desserts

### CHEESECAKE BROWNIES

1 pkg. regular or light cream cheese, softened  
 3/4 cup granulated sugar, divided  
 3 eggs  
 2/3 cup all purpose flour  
 1/4 tsp. salt

1/4 cup butter  
 1/2 tsp. baking powder

1 pkg. semi-sweet chocolate chips or chunks, divided  
 In bowl, beat cream cheese with 1/4 cup sugar and 1 egg until smooth; set aside. In separate bowl, melt 1 cup chocolate chips or chunks with butter over hot water; cool. Stir in eggs until well blended. Stir in flour, baking powder and salt. Pour half of chocolate mixture into greased 9-inch square pan. Stir remaining chocolate chips into cream cheese mixture; pour evenly over mixture in pan; top with remaining chocolate mixture. With knife, swirl layer to marble.

Bake in 350 degree F oven 25-30 minutes. Cool. Cut into bars. Store in refrigerator. Makes 36 brownies.

Michelle Rouillard, Georgetown.

### OLD-FASHIONED GINGER SNAPS

Cream together:

1/2 cup margarine  
 1 cup brown sugar

1 cup white sugar  
 1 cup molasses

Add:

2 eggs  
 1 tsp. vanilla

2 tsp. cold water  
 2 tsp. vinegar

Stir in dry ingredients:

4 cups all purpose flour  
 1 tsp. baking powder

1 tsp. baking soda  
 1 tsp. salt

Roll batter into balls and place on cookie sheet. Sprinkle each one with a little bit of white sugar. Bake at 350 degrees F for 10 minutes. Yield 8 dozen cookies.

K. Rowe, Glen Williams.

### MOLASSES COOKIES

1 1/2 cups shortening  
 3 eggs  
 3/4 cup milk

1 cup brown sugar  
 1 1/2 cups molasses

Stir together:

6 cups flour  
 1 1/2 tsp. ginger  
 3 tsp. baking soda

1 1/2 tsp. salt  
 1 1/2 tsp. cinnamon

Cream shortening and sugar, add eggs, molasses, milk. Add sifted ingredients gradually to creamed mixture. Beat well. Drop from teaspoon onto greased cookie sheet.

Bake 10-12 minutes at 400 F.

Sylvia Johnsen, Georgetown.

### FUDGE PUDDING

3/4 cup sugar  
 2 tsp. baking powder  
 2 tbs. cocoa  
 1 tsp. vanilla

1 cup sifted flour  
 1/2 tsp. salt  
 1/2 cup milk  
 2 tbs. melted shortening

Topping:

3/4 cup brown sugar  
 1 3/4 cups hot water

Sift flour, baking powder, salt, sugar and first amount of cocoa. In separate bowl, stir together milk, vanilla and shortening, add to dry ingredients. Pour into greased 9" pan. Mix brown sugar and remaining cocoa, sprinkle over batter. Pour hot water over surface of uncooked batter. Bake at 350 degrees for 40 minutes. Serves 6.

W. McLaughlin, Georgetown.

## Vegetables

### RECYCLED PICKLES?

One bottle dill pickles (Poloski Ogorki) wash and cut stems off ends.

1/4 cups sugar  
 1/2 tsp. mustard seed  
 1/2 tsp. celery seed

1/4 cup vinegar  
 10 whole cloves

Put on stove and bring to a boil then add to pickles. If not completely covered use some of the original juice. Let stand 2 days upside down or right side up (turn often). I prefer my cukes quartered.

Ginny Morecroft, Georgetown.

### HOT ORIENTAL WATER CHESTNUTS

(Appetizer)

1/2 cup soya sauce  
 1/2 can water chestnuts (cut chestnuts in half)

1/2 tsp. ginger

6 slices bacon (cut into thirds)

1/2 cup brown sugar


Marinate chestnuts in soya sauce and ginger for 3-4 hours. Drain.

Wrap bacon around chestnuts and secure with toothpicks. Roll in brown sugar to coat chestnuts. Broil until crisp. Approx. 2 minutes on each side.

K. Rowe, Glen Williams.

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