

Cake Recipes

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Easy White Cake

3 cups sifted cake flour
1 3/4 tsp. Sugar
3 tsp. Baking powder
1/2 tsp. Salt
1 cup shortening
1 1/2 cups milk
3 egg whites
1 tsp. Vanilla

Sift dry ingredients into a bowl. Add shortening and one cup of the milk. Beat very fast for one minute.

Add egg whites, vanilla, and remaining 1/2 cup of milk.

Beat until smooth and fluffy. Pour batter into 2

greased and floured 8 or 9 inch cake pans. Bake at 350

degrees for 35 minutes or until pick inserted in center comes out clean. Allow to cool before frosting.



Double Chocolate Pound Cake

3 cups sifted cake flour

3 cups sugar

1 cup cocoa

3 tsp. Baking powder

1 cup softened butter

1 1/2 cups milk

3 tsp. Vanilla

3 eggs

1/4 cup heavy cream

Sift dry ingredients into a bowl. Make a well in the center and add butter, milk, and vanilla. Beat slowly until mixed. Mix very fast for 5 minutes. While mixing slowly, add eggs, one at a time, waiting 15 seconds after each edition. Add cream and mix 15 seconds. Mix briskly for 15 seconds. Pour batter into a greased tube pan and bake at 325 degrees for 1 hour 40 minutes. Cool cake completely before removing from pan. When cool, drizzle frosting on it.



Chocolate Cake

2 cups cake flour

1 1/3 cups sugar

1 tsp. Baking powder

1 tsp. Salt

1/2 tsp. Baking soda

1/2 cup shortening

1 cup milk

1 tsp. Vanilla

2 eggs

2 oz. Unsweetened chocolate, melted
Sift dry ingredients into a bowl. Add shortening, 2/3 cup milk, and vanilla. Beat slowly for one minute. Scrape bowl. Beat a little faster for one minute. Add remaining milk, eggs, and chocolate. Beat at a moderately slow speed for 30 seconds. Beat very fast for one minute. Pour batter into a greased and floured 8 or 9 inch cake pan. Bake at 375 degrees for 25 minutes or until pick inserted in center comes out clean. Allow to cool before frosting.



Old Fashioned Pound Cake

10 eggs, separated
2 cups softened butter
2 cups sugar
4 1/2 cups self-rising flour
1 tsp. Vanilla

Place egg whites into a bowl. Whip with an egg beater or mixer until egg whites are stiff. Remove whites from bowl. Place butter and flour in clean bowl. Mix at a moderate pace for 5 minutes. Stop and scrape bowl after 2 1/2 minutes. Remove mixture from bowl. Place egg yolks, sugar, and vanilla into clean bowl. Beat fast for 2 minutes. Beat very fast for one minute. Add butter-flour mixture to egg yolk mixture. Beat fast for 5 minutes. Add one half of egg whites to mixture. Mix at a moderate pace for 30 seconds. Add rest of egg whites and beat at the same speed for 1 minute. Beat fast for 10 minutes. Pour batter into a greased and floured tube pan. Bake at 325 degrees for 1 hour 20 minutes or until golden brown. Cool completely before removing from pan.



Cheesecake

Crust: A premade pie crust will be fine because you hardly taste it but if you so insist on making your own crust here it is:

Crumbs from 16 graham crackers

1/2 stick butter

1 tbsp. Honey

1 tbsp. flour

Mush up with fingers and press firmly into the bottom and sides of a pie plate.

Filling:

16 oz. Cream cheese

1/3 cup sugar

4 eggs

1 tsp. Vanilla

1 lemon, juice and grated peel

Blend until smooth and creamy. Pour on top of crust and bake for 25 minutes on 375.

Topping: 1 pt. Sour cream

1/2 cup sugar

1 tsp. Vanilla

Blend together. Pour on top of filling and bake at 375 for 8-10 minutes longer.

Remember that a cheesecake must sit in the refrigerator for at least 12 hours. If you get impatient and cut it too soon, the top will be runny and it will run all over the place.



Poppyseed Cake

Add 3/4 cups poppyseeds to 1 cup milk in a saucepan. Heat to boiling point only. Cream 1/2 cup butter with 1 packed cup light brown sugar until fluffy. Beat in 3 egg yolks (save whites). Sift in 1 1/2; cups flour, 2 1/2 tsp. Baking powder, 1/2 tsp. Salt. Mix well.

Beat egg whites until stiff. Fold in butter and flour mixture. Fold in poppyseeds and milk. Mix until just blended. Squirt in juice of 1/2 of a lemon. Spread into a 9 by 13 inch pan. Bake at 350 degrees for 35-45 minute.



Carrot Cake

1 1/2 cups melted butter

1 3/4 cups brown sugar

4 eggs

3 tsp. Vanilla extract

Grated rind of 1 lemon

Beat in a large bowl, beginning with brown sugar and butter, then add eggs, one at a time, then add remaining ingredients and beat until light in color.

4 cups flour

1 tsp. Salt

1/2 tsp. Baking soda

3 tsp. Baking powder

1 tsp. All-spice

2 tsp. Cinnamon

Sift together twice.

Add 2 1/2 cups packed finely shredded carrot, soaked in the juice of one lemon.

Add flour mixture and grated carrot alternately to butter mixture. After each addition mix gently to combine, but do not over mix. Add nuts and raisins last.

Generously butter 2 loaf pans and sprinkle with poppyseeds. Cook at 350 for 40-50 minutes. Cool 10 minutes before removing from pan.



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Chocolate Chip Cookies

1 cup sugar

1 cup brown sugar

1 cup butter, softened

2 eggs

1 1/2 tsp. Vanilla

3 cups flour

1 tsp. Salt

1 tsp. Baking soda

12oz. Chocolate chips

Place sugar, brown sugar, butter, eggs, and vanilla into a bowl. Mix for 30 seconds. Scrape bowl. Mix fast for 30 seconds. Sift flour, salt, and baking soda together. Add flour mixture and sugar mixture while mixing slowly. Beat sort of fast for 30 seconds. Add chocolate chips and stir in BY HAND. DO NOT USE A MIXER. IT WILL CRUSH THE CHOCOLATE CHIPS.

Drop on a cookie sheet with 2 spoons. Bake at 375 degrees for 10-12 minutes.

Variation Instead of putting in chocolate chips, melt some baking chocolate and pour it into the batter and swirl it around with a knife.

Variation #2 Instead of putting in chocolate chips, pour in some baking chocolate and mix it in well.

Variation #3 Put in other things instead of or with the chocolate chips such as M&Ms, walnuts, or pecans.



Sugar Cookies

1 cup butter

1 tsp. Vanilla

3/4 cup sugar

2 eggs

2 cups flour

1 tsp. Cream of tartar

1/2 tsp. Baking soda

1/4 tsp. Nutmeg

1/4 tsp. Salt

Sugar(optional)

Place butter and vanilla into a bowl. Mix very fast for 2 minutes. Gradually add 3/4 cup sugar, while still mixing. Continue beating very fast for another 2 minutes.

Add eggs and beat at the same speed for 30 seconds. Sift dry ingredients into another bowl. Mix slowly while adding sifted dry ingredients to butter and sugar mixture. Mix one minute. Drop onto greased baking sheets about 3 inches apart. Bake at 400 degrees for 6-8 minutes. Sprinkle with sugar(optional) while still hot.



Vanilla Refrigerator Cookies

1/2 cup shortening
1 cup sugar
1 egg, well beaten
1 tsp. Vanilla extract
1 1/2 cups sifted flour
1/2 tsp. Baking soda
1/2 tsp. Salt

Work shortening until fluffy and creamy. Add sugar gradually, while continuing to work until light. Add well-beaten eggs and vanilla. Mix thoroughly. Sift dry ingredients into a smaller bowl and gradually add to sugar mixture while mixing. Shape into a roll. Wrap in waxed paper and chill in refrigerator for several hours or overnight. Roll out to 1/8 inch and cut with cookie cutters or a knife. Bake on an oiled cookie sheet at 375 degrees for 10 minutes. Makes 50 cookies.



Lemon Refrigerator Cookies

1 cup shortening
1/2 cup brown sugar
1/2 cup sugar
1 egg, well beaten
2 tbsp. Lemon juice
1 tbsp. Lemon rind
2 cups sifted flour
1/4 tsp. Baking soda
1/4 tsp. Salt

Work shortening with a spoon until fluffy and creamy. Add both sugars while continuing to work until light. Add egg, lemon juice, and lemon rind. Mix well. Add the sifted dry ingredients. Shape into a roll and refrigerate for several hours or overnight. Roll out to 1/4 inch. Cut out with cookie cutters or a knife.

Bake on a greased cookie sheet for 10-12 minutes on 400 degrees.



Vanilla Cookie Press Cookies

1/2 cup shortening

1 cup sugar

4 egg yolks

2 cups sifted flour

2 tsp. Baking powder

1/4 tsp. Salt

1 tsp. Vanilla extract

Work shortening until fluffy and creamy. Add sugar while continuing to work until light. Add egg yolks and mix well. Add the dry ingredients and vanilla and mix thoroughly. Press through a cookie press onto a greased cookie sheet. Bake at 400 degrees for 10-12 minutes.



Roll-And-Cut-Out Sugar Cookies

2/3 cup shortening

2/3 cup sugar

2 eggs, well beaten

1 tsp. Vanilla

2 cups sifted flour

1/2 tsp. Salt

1 1/2 tsp. Baking powder

Work shortening until light, then add sugar while continuing to work until light. Add eggs and vanilla and mix. Add sifted dry ingredients and mix very well. Chill at least 2 hours, overnight if possible, then roll to 1/8 inch thickness and cut out with cookie cutters or a knife. Place on a greased cookie sheet and bake at 375 degrees for 8-10 minutes.

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Chocolate Fudge

Butter

2 cups sugar

1/8 tsp. Salt

3/4 cups Evaporated milk

2 oz unsweetened chocolate, melted

2 tbsp. Butter

1 tsp. Vanilla

1/2 cup chopped nuts (optional)

Butter sides of a heavy 2 quart saucepan. Combine sugar, salt, evaporated milk, corn syrup, and chocolate in saucepan. Cook and stir medium heat until chocolate melts and sugar dissolves. Cook WITHOUT STIRRING to soft ball stage(236 degrees).

Remove immediately from heat. Add 2 tbsp.

Butter WITHOUT STIRRING. Cool to lukewarm. Add vanilla and pour into bowl. Beat at a moderate

pace for 8 minutes or until fudge stiffens and loses its gloss.

Quickly turn to stir speed and add nuts.

Spread in a buttered 9 by 9 inch pan. Cool at room temperature Cut when firm.



Chocolate Brownies

1/2 cup shortening

1 cup sugar

2 eggs, beaten

2 oz. Unsweetened chocolate, melted

3/4 cups sifted flour

1/4 tsp. Baking powder

1/4 tsp. Salt powdered sugar

Work the shortening until fluffy and creamy. Then add sugars while continuing to work with a spoon until light. Add eggs and the melted chocolate. Sift the flour, baking powder, and salt together and add to sugar mixture. Pour into a greased pan and bake at 350 degrees for 30-35 minutes. Immediately cut into 2 inch squares. Sprinkle with powdered sugar.



Fudge Brownies

1 cup softened butter

4 oz. Unsweetened chocolate

2 cups sugar

1 tsp. Vanilla

3 eggs

1 cup flour

1/2 tsp. Salt

1 cup chopped nuts (optional)

Melt 1/2 cup of the butter along with the chocolate; cool.

Place remaining butter, sugar, and vanilla into a bowl. Mix for 30 seconds. Mix very fast for 2 minutes.

While mixing a tiny bit slower, add eggs, one at a time, mixing 15 seconds after each addition. Stop and scrape

bowl. Add cooled butter and chocolate. Turn to speed 2 and mix for 30 seconds. Mix at a moderate pace while adding flour, salt, and nuts; mix until well blended, about 30 seconds. Pour into a greased and floured pan. Bake at 350 for 45 minutes. Cool in pan and cut into 2-inch squares.



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Egg Noodles

4 eggs

1 tbsp. Water

3 1/2 cups flour

Place everything into bowl and mix together. Then kneed for 5 minutes. Cover with a towel and let rest

15 minutes. Put through a pasta maker.

To Cook Pasta: Boil 6 quarts of water. Put in pasta and cook until slightly firm to bite, about 5 minutes.



Grandma's Super Meat Loaf

2 pounds ground turkey

2 eggs

1 pack onion soup mix

A little water

Beat the eggs in a large bowl. Add meat, onion soup mix, and water. Pour into a loaf pan. Cook at 375

degrees for 1 hour 15 minutes.



Pizza

2 packs yeast

Pinch of sugar

1 1/4 cups lukewarm water

3 1/2 cups flour

1 tsp. salt

1/4 cups oil

Mix yeast, sugar, water, and oil together in large bowl.

Add flour and salt-mix well-use wooden

spoon. Put flour on our hands & kneed dough into ball-about

10 minutes. Divide dough into two

pieces.

Let rest five minutes. Then pat or roll flat and put on

cookie sheet/pizza pan that has been sprayed with

non-stick spray. Spread 1/3 cup pizza sauce in dough.

Cover well with cheese and top with whatever

you want. Bake at 425 degrees for 10-15 minutes.



Oven Style French Fries

Wash and cut 8 medium sized potatoes. Place in a bowl

and add 1 tbsp. of oil for each potato. Add 2

tsp. seasoned salt. Mix well. Place on a cookie sheet in a

single layer. Bake in the oven for 25-30

minutes at 400 degrees.



Sloppy Joes

1 pound ground beef

1/2 cup chopped onions

Brown meat and onions in frying pan. Add to meat after

cooked:2 tbsp. chili powder or taco seasoning and 1 1/2 cups tomato sauce--mix well. Simmer on low for five to ten minutes. Divide mixture on hamburger buns.



Sarah's Broiled Chicken

1 package of chicken or chicken parts

Two lemons

1/2 and orange

Some Mrs. Dash

A little peprika

Salt and Pepper

A little tomato juice

Skin and rinse the chicken and place into a broiler pan.

Juice the lemons and sprinkle on the juice. Juice the orange half and sprinkle

that on also. Sprinkle on some Mrs. Dash, Salt, pepper, and enough peprika to cover the chicken. Sprinkle on a little bit of the tomato juice and cook in the broiler for 20 minutes or until done on medium heat.



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Pie Pastry

2 1/4 cups flour

3/4 tsp. Salt

5-6 tbsp. Cold water

1/2 cup shortening, well chilled

2 tbsp. Butter, well chilled

Sift flour and salt into a bowl. Cut shortening and butter

into 4 or 5 pieces and drop into a bowl. Mix

slowly until particles are the size of small peas. Add water,

a tablespoon at a time, until all particles are

moistened. USE ONLY ENOUGH WATER TO WET

DOUGH. Overmixing will result in a tough crust.

Chill in refrigerator for 15 minutes. Roll to 1/8 inch

thickness between waxed paper. Fold pastry into

quarters, place into pie pan, and unfold. Press firmly

against bottom and sides. Trim and crimp edges. Fill

and bake as desired.



Apple Pie Filling

1 cup sugar
2 tbsp. Flour
1 tsp. Cinnamon
1/8 tsp. Nutmeg
1/8 tsp. Salt
2 tbsp. Butter(optional)
6-8 medium tart cooking apples, pared, cored, and thinly sliced

Combine everything except apples and butter. Place the mixture that you just made in a large bowl with the apples in it. Make a double crust. Pour apples in one crust before putting on the second crust on. Dot with butter before putting on top crust. Cut slits for steam to escape and seal edges. Bake at 400 degrees for 50 minutes.



No-Fault Pumpkin Pie

3 cups pumpkin puree
1/4 cup honey
2 tbsp. molasses
1/4 tsp. powdered cloves
3 tsp. cinnamon
1 1/2 tsp. ginger
1 tsp. salt
4 eggs
1 Can evaporated milk

Mix in order given. Pour into a pie shell. Bake at 450 for 10 minutes and then reduce to 350 and bake for 40 minutes, or until set.



Pear Pie

3/4 cup brown sugar
3 tablespoons all-purpose flour
1/8 teaspoon salt
Dash of ground cloves
Dash of Nutmeg
1/3 cup heavy cream
8-10 medium pears (about 2 1/2 pounds) pared, cored, and
thinly sliced
2 tbsp. lemon juice
2 tablespoons butter or margerine
9 inch pie pastry
In a small bowl, combine brown sugar, flour, salt, cloves,
and nutmeg. Stir in the cream. In another
bowl, sprinkle lemon juice over pears. Add brown sugar-cream
mixture and mix well. Set aside.
Divide pie pastry in half. Roll to 1/8 inch thickness and
line a 9-inch pie plate. Fill with pear mixture and
dot with butter. Roll out remaining pastry and cut into 1/2
inch strips. Weave strips into a lattice on top
of the pears. Seal and crimp edges. Bake at 400 degrees
for 35-40 minutes.



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Pancakes

2 cups flour
3 tbsp. Sugar
2 tsp. Baking powder
1/2 tsp. Salt
3 tbsp. Butter, melted
2 cups buttermilk
3 eggs

Sift all dry ingredients together into a large bowl. In a smaller bowl, beat eggs. Add buttermilk to eggs and beat very well. Add egg mixture to flour mixture and Mix well. Add melted butter to mixture and mix well. **THE ONLY PLACE YOU CAN USE A MIXER IN THIS RECIPE IS WHEN YOU ARE BEATING THE EGGS AND MILK. USE OF A MIXER IN ANY OTHER PLACE WILL RUIN YOUR BATTER.**

Cook on a griddle heated to 375 degrees for about 2 minutes on each side. Serve with your favorite toppings.



Scones

2 cups sifted cake flour or regular flour

3 tsp. Baking powder

1/2 tsp. Salt

3 tbsp. Sugar

1/4 cup shortening

5 tbsp. Milk

2 eggs

Sift together all dry ingredients. Cut shortening into this until mixture is the consistency of course corn meal. Add milk and eggs. If very sticky, drop onto a cookie sheet. If more like a dough, roll out and cut into pieces. Bake at 450 degrees for 10 minutes. Serve hot.



Yeast Breads

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Basic White Bread

1/2 cup milk

3 tbsp. Sugar

2 tsp. Salt

3 tbsp. Butter

2 packs yeast

1 1/2 cups warm water

5-6 cups all-purpose flour

Combine milk, sugar, salt, and butter. Heat over low heat until butter melts and sugar dissolves. Cool to lukewarm. Dissolve yeast in warm water in a warmed bowl. Add lukewarm milk mixture and 4 1/2 cups of the flour. Mix for one minute. While still mixing, add remaining flour, 1/2 cup at a time, until dough cleans sides of bowl and is slightly sticky to touch. Place in a greased bowl, cover it, and let rise for 1

hour. Punch down dough and divide in half. Shape each half into a loaf. Place in a loaf pan. Cover and let rise for an hour. Bake at 400 degrees for 30 minutes. Remove from pans immediately and cool on wire racks.



Cinnamon Bread

1 cup milk
1/4 cup water
1/3 cup butter
6 1/2 to 7 1/2 cups flour
6 tbsp. Sugar
1 1/2 tsp. Salt
2 packs yeast
3 eggs
1/2 cup sugar
2 tsp. Cinnamon
2 tbsp. Melted butter
1 egg white, beaten

Combine milk, water, and 1/3 cup butter in small saucepan. Heat over low heat until liquids are very warm. Butter does not need to melt. Place 6 cups of the flour, 6 tbsp. Sugar, salt, and yeast in bowl. Mix slowly for 15 seconds. Gradually add eggs and warm liquids and mix for one minute longer. While still mixing, add remaining flour, 1/2 cup at a time, until dough cleans sides of bowl. Knead for 2 minutes longer. Place in a greased bowl, cover, and let rise for 35 minutes. Combine 1/2 cup sugar and cinnamon in small bowl, set aside. Punch down dough and divide in half. Roll each half into a rectangle. Brush each half with melted butter and sprinkle with cinnamon-sugar mixture. Roll dough tightly into loaves. Place in loaf pans. Cover and let rise for 35 minutes. Bake at 375 degrees for 40 minutes. Remove from

oven and brush with beaten egg white. Return to oven and bake 5 minutes longer. Remove from pans immediately and cool on wire racks.



Sixty-Minute Rolls

1 cup milk
1/2 cup water
1/4 cup butter
4-5 cups flour
3 tbsp. Sugar
1 tsp. Salt
2 packs yeast

Combine milk, water, and butter in small saucepan. Heat over low heat until liquids are very warm.

Butter does not need to melt. Place 3 1/2 cups of the flour, sugar, salt, and yeast in a bowl. Mix for 15 seconds. Gradually add warm liquids to flour and mix one minute longer. While Continuing to mix, add remaining flour, 1/2 cup at a time, until dough cleans sides of the bowl. Knead for 2 minutes longer.

Place in a greased bowl, cover, and let rise for 15 minutes. Turn dough onto a floured board. Shape as desired. Cover and let rise in a slightly warm oven for 15 minutes. Bake at 425 degrees for 12 minutes.

Remove from cookie sheet and cool on wire racks.



French Bread

2 packs yeast
2 1/2 cups warm water
1 tbsp. Salt
1 tbsp. Melted butter
7 cups flour
1/4 cup cornmeal

1 egg white

1 tbsp. Cold water

Dissolve yeast in warm water in warmed bowl. Add salt, butter, and flour. Mix for one minute. Knead for 2 minutes longer. Dough will be sticky. Place in a greased bowl, cover, and let rise for 1 hour. Punch down dough and divide in half. Roll out each half into a rectangle. Roll up tightly. Cover, let rise for one hour. With a sharp knife, make four diagonal cuts in each loaf. Bake at 450 degrees for 25 minutes.

Remove from oven. Brush with egg white and cold water together with a fork. Return to oven and bake 5 minutes longer. Remove from baking sheets and cool on wire racks.



Challah

2 packs yeast

1 cup lukewarm water

Dissolve the yeast and sugar in the water. Let stand 5 minutes.

2 tbsp. honey

1/4 cup soft butter

4 eggs, beaten

1 tbsp. salt

6-8 cups flour

Set aside about 3 tbsp. of the beaten egg.

Beat the honey, remaining eggs, butter, salt, and about 2 cups of the flour into the yeast mixture.

Gradually mix in remaining flour.

Put the dough onto a floured surface. Knead 15-20 minutes, until smooth, uniform, and unsticky. Place the kneaded dough into a large, buttered bowl, cover with a damp towel. Let rise in a warm place until doubled in bulk, about 1 hour. Punch down the risen dough and return it to the floured surface. Knead

for 5 minutes and divide into thirds. Knead each third 5-10 minutes. Gradually transform it into a 1 1/2 inch diameter snake. Line 3 snakes up, and let them rest 10 minutes. Seal the ends with a little water after braiding them.

Place the braided Challah on a large tray. Let rise until doubled in bulk. Brush with the beaten egg that you set aside. Bake at 375 for 30-40 minutes.



Soft Pretzels

1 pack dry yeast

1 1/2 cups lukewarm water

3/4 tsp. salt

1 1/2 cups tsp. sugar

4 cups flour

1 egg

Soften yeast in lukewarm water in large bowl. Add salt and sugar. Mix in flour and kneed dough to make soft. Do not let rise. Cut into small pieces. Roll into pencil sized ropes. Twist into pretzels. Place on a greased and floured baking sheet. Bake at 400 degrees for 15 minutes.



Cinnamon Rolls

3 cups flour

3 tbsp. melted butter

2 tbsp. sugar

1 tsp. salt

1 pack yeast

1 1/2 cups water

Extra melted butter

Cinnamon

Mix together butter, water, yeast, sugar, and dry milk.

Place them all in a large bowl. Knead dough for five minutes. Roll into a rectangle. Brush on melted butter and sprinkle with brown sugar and cinnamon. Roll up the long way and cut into small pieces. Bake at 365 degrees for 15-20 minutes.



Poppyseed Bread

Disolve 1 Package of Dry Yeast & 1 tpx. Sugar in 1/4 cups lukewarm water. Let stand 10 minutes. Add 1/2 cup lukewarm scalded milk and 1/2 cup sifted flour. Blend 1/4 cup butter, 1/3 cup sugar, 2 eggs, 1/4 tsp. salt. Add to yeast mixture. Stir in 1/2 tablespoons vanilla, 1 teaspoon lemon rind, and 3 cups sifted flour. Knead 10 minutes. Dough will be soft. Put in greased bowl, cover with cloth & place in warm spot until double in bulk. Punch down and let rise again until double in bulk. Roll out to 1/4 inch thickness. Brush with beaten Egg White. Spread filling. Roll up. Place on Greased backing sheet. Let rise. Bake 10 minutes at 350 degrees. Then reduce the heat to 300 degrees and bake it for 50 minutes. For sheen, brush top with beaten egg yolk just before the bread is done.