

# Angelina's Recipes

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**These recipes have been compiled by Mrs. Angelina (Venditti) D'Onofrio; and have been refined by her over the years. Please share them with your families as a she has with ours.**

## **Pizzelle**

6 eggs  
3.5 cups flour  
1.5 cups sugar  
1/2 lb. butter (unsalted)  
4 tsp. baking powder  
2 tablespoons vanilla

Melt and cool margarine.  
Beat eggs and sugar until smooth.  
Add margarine and vanilla.  
Add flour and baking powder.  
Drop by teaspoonfuls on grill.

## **Hermits (3X)**

2 cups Crisco  
3 cups sugar  
1 bottle of dark molasses(1 2 oz.11.5 cups)  
6 eggs  
2.5 tsp. baking soda  
3 tsp. cinnamon  
1.5 tsp. clove

3 tsp. baking powder  
1 box raisins (soften in warm water)  
8-10 cups flour  
6 tablespoons water  
Cream shortening and sugar.  
Add molasses and water.  
Add eggs (leaving two tablespoon. in cup.  
Add remaining ingredients and mix. well.  
Chill for several hours  
Form into 1.25" diameter roll  
Place on a greased baking sheet  
Brush top with remaining beaten egg.  
Sprinkle with granulated sugar.  
Bake at 400 for 20 to 25 minutes.

## **Iced Snowball Cookies**

.5 cups Crisco  
6 eggs  
2 tsp. lemon (extract)  
dash salt  
flour (till the consistency of play dough)  
1 tsp. baking powder per egg  
plus one more for good measure  
2/3 cup sugar

Cream sugar and Crisco together.  
Add egg, salt, lemon, beat well.  
Add flour. Chill well  
Roll into 1.25"ball

Bake at 400 for 12-15 minutes(Do not brown).

**Icing:** tsp. milk  
few drops of lemon extract  
add powdered sugar until creamy consistency  
dip top of cookie when cool  
(add sprinkles if desired)

## **Molasses Cookies**

1.5 cups crisco  
1.5 cups dark brown sugar  
1.5 cups evaporated milk  
2 tsp. black pepper  
1 orange rind grated  
1 cup nut meat (walnuts)  
1.5 cups dark molasses  
2 eggs  
4 tsp. baking soda  
1 tsp, nutmeg  
1 tsp. salt  
2 lbs. flour (almost)

Cream spry with sugar.  
Add molasses, beaten eggs, milk, baking soda.  
Add spices, rind, nuts and flour.  
Make stiff dough.  
Roll 1 inch thick.  
Bake at 375 for 10 to 15 minutes.  
Slice after baking

## **Almond Biscotti**

1 cup sugar  
1 cup dark sugar  
2 eggs  
2 tsp. baking powder  
2\*cups almonds toasted and lightly  
chopped  
2 tsp. cinnamon  
1/2 tsp. ground clove  
2 tablespoons water  
1/3 cup oil  
  
2.5 cups flour  
3 logs 1.25" diameter  
brush with eggs  
Bake at 375 for 18 minutes on greased  
cookie sheet

## **Chocolate Pom-Poms**

6 eggs  
2 cups sugar  
4 oz. melted unsweetened chocolate  
3 tsp. cinnamon  
3 tsp. nutmeg  
2 tsp. ground clove  
1 cup chopped walnuts  
  
1 cup melted shortening  
4 tsp. baking powder  
2 cups milk  
about 10 cups flour- till play dough consis-  
tency  
oil into 1.25" diameter balls  
Bake at 375 for 15 minutes at 375 (until  
puffed)

## **Macaroons**

2.675 cups of coconut or 7oz.  
2/3 cup sweetened condensed milk  
1 tsp. vanilla  
Drop with tablespoon 2" apart on parchment  
covered cookie sheet  
Bake at 325 - 350 for 8-10 minutes  
until lightly colored.  
Let cool slightly then remove to wire cooling  
racks.

## **Coconut Macaroons**

1/4 lb. (4 oz.) shredded coconut  
1 tsp. vanilla  
1/8 tsp. salt  
sweetened condensed milk  
1-3 stiffly beaten egg whites  
  
Combine coconut, vanilla and salt with enough  
milk to make a thick paste.  
Fold egg whites into the batter.  
Drop batter from spoon onto a greased sheet  
about 2 inches apart.  
Bake 250 until golden.  
Makes about 20 - 1" cookies

## **Coconut Chews**

1/2 cup butter  
1 cup sugar  
1 cup dates  
1 egg  
Cook for 11 minutes over direct heat  
Remove from heat and add:  
    2 cups rice crispies  
    1/2 cup nuts  
Drop from spoon into coconut and roll into balls

## **Strufoli**

5 beaten eggs  
4 tsp. baking powder  
1/2 cup sugar  
dash of salt  
1/2 cup melted Crisco  
add: Flour to play dough consistency  
Roll out to 1/8" thick  
cut into 2" x 4" strips  
Make slit down the center stopping 3/4"  
from both ends  
Pass one end through the slit and twist.  
Fry in oil - drain  
Heat honey and drop strufoli in/ or sprinkle  
with powdered sugar.  
Remove onto a platter.

## **Franny's Mother's Cookies**

5 lbs. flour  
15 eggs  
2 lbs. sugar (4.5 cups)  
1.5 lbs Crisco  
15 tsp. baking powder  
1.5 to 2 cups of milk  
add desired flavoring / or divide and flavor  
half recipe with 2 squares of melted  
Bakers' chocolate and 2 tsp. vanilla.  
pinch of salt  
mix - rest for 2 hours  
shape with cookie gun  
Bake at 350 - 15 minutes until barely  
golden

## **Wine Cookies**

2 cups sugar  
1 cup oil  
1 heaping tsp. anise seed  
2 heaping tsp. baking powder  
2 cups Semi-Dry White wine (Frascati)  
1 cup shortening  
In a flour well (2.5lbs. flour)  
Large walnut sized ball rolled into a snake  
and either loop into a circle with the end  
crossed or a twisted snake form.  
Roll in or sprinkle with cinnamon/sugar mix  
Bake at 400

## **Peanut Butter Cookies**

2.5 cups flour  
1/2 tsp. salt  
1/2 tsp. baking soda  
1 cup shortening  
1 cup peanut butter  
1 cup white sugar  
1 cup brown sugar (packed)  
2 eggs  
Mix flour, salt and baking soda. Set aside.  
Mix shortening and peanut butter and then add  
both sugars.  
Add eggs and beat well.  
Stir flour mixture into the butter mixture.  
Drop from tsp. onto baking sheet and flatten  
with a fork.  
Bake at 375 for 10 - 15 minutes.  
Makes 4 - 5 dozen cookies.

## **Jewish Twists**

3 cups flour  
2 eggs  
1/2 lb. butter  
1 yeast dissolved into 1/4 cup warm water and  
let sit for 5 minutes  
Mix ingredients - make 5 balls -refrigerate  
overnight.  
Let stand until soft.  
Sprinkle cinnamon and sugar on a board  
Roll dough 1/2" thick into a circle  
divide the circle into 8 pieces.  
Place 1/2 tsp. apple butter and chopped nuts  
on the widest part of the triangle.  
Roll up from the widest edge forming a crescent  
shape.  
Place on a greased cookie sheet.  
Bake at 350 for 20 minutes.  
Sprinkle with or dip in powdered sugar while  
warm.

## **Auntie Vi's Italian Hermit**

### **Cookies**

3/4 cup Crisco  
2 eggs  
1 tsp. baking soda  
2/3 cup milk  
1/4 tsp. salt  
2 tsp. allspice  
2 cups dark brown sugar  
2 tsp. cream of tartar  
2 tablespoons molasses  
2 cups raisins - 1 box - 12 oz.  
2 tsp. cinnamon  
2 tsp. ground clove  
1 cup nut meats(chopped walnuts)  
flour enough to shape into log  
tiny chocolate bits(1-1.5 cups)  
Chill dough - roll into 1.25" log  
Bake at 375 for 15-20 minutes on greased  
cookie sheet.  
ice with lemon flavored glaze in 3 colors of  
Italian flag (green, white and red).  
Slice after baking.

### **Anise (Biscotti)Cookies**

2/3 cups Crisco  
2.5 cups sugar  
Anise oil 4 drops  
4 tablespoons baking powder  
6 eggs  
1/4 cup milk  
Add flour until playdough consistency  
Chill until firm  
roll into 1.25" log  
Bake for 20 minutes at 400 on a greased  
cookie sheet (until golden).  
slice at angle into 3/4" cookies  
Turn cookies on side on an ungreased  
cookie sheet.  
Toast at 400 on one side until golden

## **Greek Cookies**

1 lb. unsalted butter  
2 egg yolks  
1/2 cup orange juice  
1 small glass of whiskey  
1 cup sugar  
1 tsp. vanilla  
1/2 cup warm water  
2 tablespoon. Crisco  
4 tsp. baking powder  
Flour to make playdough consistency  
add a bit of cinnamon  
1.5 cups finely chopped walnuts  
Cream together: butter, Crisco, eggs and nuts.  
Mix all together and form into walnut sized  
balls.  
Bake at 350 for 18 minutes on a greased cook  
ie sheet  
Roll in powdered sugar while still warm

### **Bari Cookies**

2 lbs toasted almonds (4 cups)  
2 lbs. sugar (4 cups)  
2 lbs. flour (8 cups)  
1 lb. milk chocolate chips or chunks  
1 tsp. nutmeg  
2 tsp. baking powder  
2 tsp. cinnamon  
2 tsp. ground clove  
3 heaping tsp. cocoa  
1.5 cups Coffee (liquid) very cold enough to  
make consistency of play dough.  
2 oz. anisette liqueur  
rind of 2 lemons grated  
form into 1.5 " diameter log  
slice at an angle into 2" thick pieces  
place on a greased cookie sheet  
Bake at 400 - about - 12 minutes until barely  
brown

## **Oatmeal Cookies**

1 cup crisco  
1 cup granulated sugar  
2 eggs unbeaten  
1 tsp. baking soda  
1/2 tsp. cinnamon  
1/2 cup chopped walnuts  
1 cup brown sugar  
1/2 tsp. vanilla  
1.25 cup sifted flour  
1/2 tsp. salt  
3 cups Quick Quaker Oats

Place crisco, sugars, vanilla and eggs in mixing bowl and beat very thoroughly. Sift flour with baking soda, salt and cinnamon. Add the crisco mixture and mix thoroughly. Fold in Oats and walnuts.

Drop by tsp. onto greased baking sheet. Flatten. Bake at 350 for 12 - 15 minutes. After 5 minutes of baking flatten cookies with the bottom of drinking glass. Finish baking. Cool about 2 minutes before removing from baking sheets.

**Raisin Spice** - Increase cinnamon to 1 tsp. Add 1/2 tsp. nutmeg, 1/2 tsp. ginger and 1 cup raisins.

**Peanut** Substitute 1 cup chopped salted peanuts for the walnuts.

**Chocolate Chip** - Substitute 1 tsp. grated orange rind for the cinnamon and 1 package chocolate bits.

**Coconut** - Omit cinnamon and add 1/2 tsp. almond flavoring, 1 cup coconut. Shape round, roll in granulated sugar. 4X Recipe 3 cups crisco 3 cup granulated sugar 2 eggs unbeaten 4 tsp baking soda 2 tsp baking powder 2 tsp. cinnamon 2 cup chopped walnuts 3 cup brown sugar 2 tsp. vanilla 5 cup sifted flour 2 tsp. salt  
14 cups Quick Quaker Oats

## **Cranberry Cake**

2 cups flour  
1/2 tsp. salt  
1/2 tsp. baking soda  
1.5 tsp. baking powder  
1 cup sugar  
2 tablespoon. hot water  
1 egg  
1/2 cup orange juice  
2 tsp. melted butter  
1 cup whole cranberries  
2 orange rind  
1/2 cup walnuts  
makes two small loaves  
bake at 400 for 40-50 minutes

## **Zucchini Nut**

3.5 cups unsifted flour  
4 eggs  
1.5 cups sugar  
1 cup vegetable oil  
1.5 tsp. baking soda  
3/4 cup baking powder  
1 cup chopped walnuts  
1 cup raisins  
1.5 tsp. vanilla  
1 tsp. Salt  
3 tsp. ground cinnamon 1/2 cup walnuts  
2 cups grated raw zucchini  
In a mixing bowl beat eggs, add sugar until well mixed  
Add the vegetable oil and beat.  
Mix together the flour, salt, baking soda, cinnamon and baking powder.  
Add to the egg, sugar, oil mixture together  
With the zucchini.  
Add nuts, raisin, and vanilla.  
Grease and flour two regular loaf pans  
Bake for 55 minutes at 350.  
Allow to rest in pans for 10 minutes before turning out.

## **Banana Nut Cake**

2.25 cup sifted cake flour  
1/2 tsp. baking soda  
1/2 cup shortening  
2 eggs  
1 cup banana (mashed)  
1/2 cup nuts  
2.5 tsp. baking powder  
1/2 tsp. salt  
1 cup sugar  
1 tsp. vanilla  
1/4 cup sour milk (use 1 tsp. vinegar to sour milk)  
Sift dry ingredients - Mix in the rest  
Bake at 375 for layer cake pan for 45 minutes  
350 for loaf pan

## **Date Nut Cake**

combine and cool: 1 cup chopped dates,  
1 cup boiling water, and 1/2 cup shortening.  
1 cup sugar  
1 tsp. vanilla  
1 egg  
1.65 cup cake flour  
1 tsp. baking soda  
1 tsp. baking powder  
1/2 tsp. salt

Bake at 375 for 50-60 minutes

## **Fruit Cake**

2 cups strong coffee  
2 tablespoons crisco  
1 box of raisins  
2 cups sugar  
Boil for 20 minutes and cool.  
4 cups flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 tsp. vanilla  
1/2 tsp. ginger, clove, allspice, nutmeg, and cinnamon  
1 bottle of cherries (candied)  
1 can fruits and peels (about 2 cups)  
Grease and flour 3 loaf pans (only fill 1/2 way)  
Bake 2 hours at 300.

## **Sour Cream Coffee Cake**

1/4 lb butter (or 1/2 cup)  
1 cup sugar  
2 eggs  
1 tsp. vanilla  
1 cup sour cream (1 /2 pint)  
2 cups flour  
1 tsp. baking powder  
1 tsp. baking soda  
1/4 tsp. salt  
Cream, butter, sugar, eggs.  
Add vanilla and sour cream  
Sift dry ingredients, and add to the batter.

Mix in another bowl.  
1/2 cup walnuts  
1 tsp. cinnamon  
1/4 cup sugar (confectionary)  
1/2 cup raisins

Pour 1/2 the batter into a greased pan.  
Sprinkle 1/2 of the cinnamon mixture  
Add the remaining batter, then the remaining  
cinnamon mixture.  
One large tube pan or 2 small loaves  
Bake at 350 for 1 hour

## **Lemon Cake**

1 cup flour  
1/2 cup margarine  
1/3 cup crushed nuts  
Mix 2 packages lemon instant pudding  
Let set; then add to cake mixture.  
mix together and put into a 9" x 13" pan.  
Bake 20 minutes and cool

Next, mix together  
2 - 8 oz. soft cream cheese  
1 cup confectionary sugar  
2 cups Cool Whip  
put on top and refrigerate

Top cake with 1 cup Cool Whip, add lemon  
peels or slices to decorate

## **Gingerbread**

1/2 cup butter (or margarine)  
1.25 cups Domino Old Fashion Brown Sugar  
(firmly packed)  
2 eggs  
2 cups sifted all-purpose flour  
1 tsp baking soda  
3/4 tsp. cinnamon  
3/4 tsp. salt  
1.5 tsp. ginger  
1/2 tsp. nutmeg  
1 tsp. vinegar  
1 cup milk  
Preheat oven to moderate (350)  
Grease 8"x8"x2" pan  
Line with wax paper and grease again.  
Cream butter(or margarine).  
Add Dark Brown Sugar gradually, creaming  
thoroughly.  
Add eggs, beat well.  
Sift together dry ingredients.  
Blend vinegar with milk and add to brown  
sugar mixture alternately with dry ingredients.  
Pour batter into prepared pan and bake 1 hour  
or until done.  
Top with whipped cream if desired.  
Serves 6-8.

## **Chocolate Cake**

3 cups flour  
2 cups sugar  
1 tsp. salt  
6 heaping tablespoons cocoa  
2 tsp. baking soda  
Mix all together  
Make three holes in the above mixture  
Put 2 tsp. vinegar in one hole  
2 tsp. vanilla in the second  
1 cup liquid shortening in the last hole  
Pour in 2 cups water and stir.  
Use a 9"x13" pan - greased and floured  
Bake at 325 for 30 minutes.

## **Lemon Jello Cake**

Mix 1 pkg. Betty Crocker Lemon Velvet Cake  
3/4 cup salad oil  
1 tsp. vanilla  
4 egg yolks  
Dissolve 1 pkg. lemon jello in 1 cup boiling water and cool.  
Beat until stiff 4 egg whites.  
Add jello to the cake mixture.  
Beat 4 minutes with mixer.  
Fold in egg whites.  
Bake in tube pan 1 hour and 10 minutes at 325.  
Glaze when still warm with 2 tablespoon. lemon juice and 1 cup confectionary sugar.

## **Golden Pound Cake**

makes 12-16 servings  
1 pkg. Duncan Hines Yellow Delux Cake Mix  
1 pkg-  
vanilla instant pudding  
1/2 cup Crisco  
1 cup water  
4 eggs  
Blend all of the ingredients in a large bowl.  
Beat mixture at medium speed for 2 minutes.  
Bake in a greased and floured 10" tube pan at 350 for 45 - 55 minutes until center springs back when touched lightly.  
Cool right side up for 25 minutes, then remove.  
Glaze - Blend 1 cup confectionary sugar with either 2 tablespoon. milk or 2 tablespoon. lemon juice.  
Drizzle over cake.

## **Maraschino Cherry Cake**

(makes four small loaves)  
Sift together in a bowl:  
4 cups flour  
2.25 cups sugar  
6 tsp. baking powder  
1 tsp. salt  
add:  
1 cup shortening  
1 cup milk  
1/2 juice from cherries  
1 jar cherries (cut into eights)  
add:  
1 cup egg whites (about 7)  
beat 2 more minutes  
fold in 1/2 cup chopped nuts  
  
Bake at 350 - layers - 30-35minutes  
oblong loaves 35-40 minutes.  
Frost with a cooked egg white icing using cherry juice in place of water.

## **Easter Bread**

combine:  
1.5 cups scalded milk  
1/2 cup shortening  
2 cups sugar  
4 tsp. salt  
cool to lukewarm by adding  
1.5 cups water  
2 tsp. anise seeds  
3 cakes yeast ( 1 tsp. yeast 1 pkg.)  
Blend in two eggs  
add - 9-10 cups sifted flour  
let stand for 15 minutes  
raise until double in size  
    shape in pans - makes 5 small loaves let  
    raise about 1.5 to 2 hours bake at 350 for  
    20 minutes

## **Yellow Chiffon Cake**

## **Apple Oatmeal Muffins**

Measure and shift together in a bowl  
2.25 cups sifted flour (Softasilk)  
3 tsp. baking powder  
1.5 cups sugar  
1 tsp. salt  
make a well and add the following in order  
1/2 cup cooking oil (Wesson)  
5 unbeaten egg yolks (medium)  
3/4 cup water  
2 tsp. vanilla  
grated rind of 1 lemon (about 2 tsp.)  
Beat until smooth with spoon or beat with a mixer at medium for 1 minute.

Measure into a separate large mixing bowl  
1 cup egg whites (7 or 8 eggs)  
1/2 cream of tartar  
beat until whites form very stiff peaks  
or with a mixer for 3-5 minutes on high  
pour egg yoke mixture gradually over beaten egg whites - gently fold with rubber spatula just until blended. DO NOT STIR. '

Pour into ungreased pan immediately  
Bake - tube pan at 325 for 55 minutes  
- then 350 for 10-15 minutes.  
oblong pan 350 for 45 - 50 minutes, or until top springs back when touched lightly.

## **Blueberry Cupcakes**

1/2 cup shortening  
1 cup sugar  
2 eggs  
2 cups flour  
1/4 tsp. salt  
2.5 tsp. baking powder  
2/3 cup milk  
1 tsp. vanilla  
(add two tsp. flour if mixture is too thin)  
sprinkle sugar on the top  
put 2 tablespoon. flour in a bag and shake blueberries.  
add to mixture  
fill muffin tin 3/4 - makes 1 dozen muffins /or two small loaves  
Bake at 375 for 20 - 30 minutes for muffins  
Bake at 375 for 50 - 60 for loaves

makes a dozen muffins  
1.5 cups processed quick cooking oats  
1 cup flour  
1/4 cup sugar  
1/2 tsp. salt  
2.5 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. cinnamon  
1 egg lightly beaten  
1 cup skim milk  
2 tablespoons vegetable oil  
1.5 cups finely chopped apple  
combine dry ingredients  
in a second bowl combine egg, milk, and oil, then, add to the dry ingredients and mix with spoon then add apple  
line muffin pan with paper liners  
use spoon to fill paper cups  
bake at 400 for 15 - 20 minutes or until skewer inserted comes out clean

## **Oat Bran & Raisin Muffins**

2 cups 100% oat bran uncooked  
2 tsp. baking powder  
1 tsp. ground cinnamon  
1 cup skim milk  
1/3 cup honey  
1/4 cup salad oil  
2 egg whites  
1 cup dark seedless raisins  
combine dry ingredients  
add salad oil milk and honey blending well after each addition  
beat egg whites separately and fold into mixture  
stir in raisins  
use paper liners fill muffins 3/4 full  
bake at 425 for 20 minutes

## **Doughnut**

makes about 2 dozen  
3.5 cups sifted all-purpose flour  
4.5 tsp. baking powder  
1/2 tsp. mace  
1/2 tsp. nutmeg  
1/2 tsp. salt  
3 tablespoons melted butter or crisco  
1 cup granulated sugar  
4 egg yolks (beaten)  
2 tablespoons lemon juice, orange juice  
2 tablespoons lemon rind or orange rind  
1 cup milk  
1/2 cup sifted flour  
sift together the first five ingredients.  
work butter and sugar together with spoon  
until light.  
Add egg yolks, beat well with spoon.  
Add juice or rind blend.  
Add flour mixture alternately with milk.  
Blend after each addition.  
Chill 1 hour or longer.  
Roll dough on floured board to 1/2" thick-  
ness. Cut with 2.5" glass and poke out center.  
Fry in hot fat until browned, flip  
Drain on paper towel  
powdered sugar / cinnamon & sugar.

## **Lady Finger Dessert**

1 can pie filling or crushed pineapple  
3 pkg. lady fingers  
1 large and 1 small cream cheese  
1 pint all-purpose cream  
1 tsp. vanilla  
3/4 cup sugar  
Line spring form pan with Lady Fingers  
(layer on bottom and stand upright around  
the edge of pan. Save enough to make two  
more layers).  
Blend cream cheese, sugar and vanilla.  
Beat cream until thick.  
Blend cream cheese mixture and cream.  
Alternate cream mixture with Lady Fingers in  
layers.  
Chill for 1 hour.  
Top with pie filling or the pineapple.  
Chill again.

## **Danish Pastry**

1 cup milk  
2 yeast  
1 cup flour  
3/4 cup butter  
6 tablespoons sugar  
2 or 3 eggs  
1 tsp. salt  
2 tablespoons lemon rind  
2.5 cups flour  
3/4 cup butter  
Place butter on ice in refrigerator  
Scald milk, cool, add yeast, beat in flour, cover and  
rise 1/2 hour.  
Beat in eggs, salt and lemon.  
Add yeast, beat gradually Add flour and mix.  
Cover and let rise until double.  
Work butter with hands to soften a little.  
Roll dough to 1/4". Dot butter. Fold dough and dot  
more butter.  
Do this three times. Cut in 4" strips, twist and add  
jam, and rise again.  
Bake for 15 minutes at 375.

## **Cream Puffs**

1/2 cup crisco  
1 cup boiling water  
1 cup sifted all-purpose flour  
1/4 tsp. salt  
4 eggs unbeaten  
Bring crisco and water to boiling point in sauce pan.  
Sift flour and salt.  
Add to water and beat until mixture comes away  
from the side of the pan.  
Add eggs beating after each addition.  
Drop mixture from tablespoon. 2" apart. (mixture  
should hold shape).  
Bake for 10 minutes at 450 then: reduce heat to  
400 for 25 minutes.  
**Filling see 'Italian Cream'.**

## **Frosting**

1/4 cup oleo  
1/4 cup spry  
1/2 cup granulated sugar  
Cream well.  
1/2 cup milk  
2 tablespoons flour  
Cook till thick  
Cool and mix well blended. Add flavoring.

## **Silky Frosting**

1 pkg. cream cheese (8 oz.)  
1/2 cup margarine  
1 tablespoon. lemon juice  
1 tsp. grated lemon

**1.5 cups confectionary sugar**

## **Butter Cream Frosting**

1.5 cups Confectionary sugar  
1 cup Crisco  
1/4 cup evaporated milk  
.1 tsp. vanilla

## **Italian Cream**

Use to fill cream puffs or as a filling for layer cake

1.5 cups of flour  
2 egg yolks  
2 tsp. vanilla  
2 tsp. rum extract or vanilla (or 2 drops anise)  
2 cups of sugar  
3.5 cups of milk  
Mix sugar, pinch of salt, and flour.  
Add milk and eggs.  
Cook until thick in a double boiler.( Do not over cook)

## **Fudge**

Put into pan.  
2.25 cups sugar  
speck of salt  
1/2 can evaporated milk  
1 tablespoon butter  
Bring to a boil and cook 6 minutes on a very low flame.(stir constantly)  
In a bowl place 1 package chocolate bits (7 oz.), 2 squares of bitter chocolate and 1/2 pint marshmallow.

Mix hot mixture to this and stir well until the chocolate is melted.

Add 1 cup chopped nuts.  
pour into a buttered pan and chill.

## **Dad's Italian Pizza Dough**

1 package active dry yeast dissolved in 1 cup warm water/or 2 cups starter  
1 egg yolk beaten  
1/2 tsp. salt blended with  
2 cups all-purpose flour  
Mix all ingredients together with a fork, gradually adding the flour. Turn out dough on a light

ly floured board and knead until smooth

Turn dough into a flour sprinkled bowl. Cover with a damp warm cloth and let rise for two hours in a warm place until doubled in bulk.

## **Cherry Cheese Cake**

Crust - 16 Graham crackers (rolled)

2 tablespoons sugar

1/8 tsp. cinnamon

4 tablespoons melted butter

Filling - 2 large cream cheese

3/4 cup sugar

1 tsp. vanilla

2 eggs

1 tsp. lemon juice

dash cinnamon

Press crust into 9" pie plate covering sides

Pour filling gently into crust

Bake at 350 about 20 minutes

cupcakes about 10 minutes

put crust only on bottom of paper liners and

pour filling on top.

Cool

Spoon cherry pie filing on the top (Comstock)

sprinkle with walnuts.

## **Italian Cream Cheese Pie**

Crust - refrigerate before rolling

3 tablespoons Crisco

1/2 cup sugar

3 egg yolks

1/2 cup milk

2 tsp. baking powder

2-3 cups flour

blend ingredients adding enough flour to make a soft but not sticky crust - dough is fragile and very soft - roll out quickly on plastic wrap and flip into a deep pie plate

Filling

2 lbs ricotta. cheese

2 cups sugar

4 extra large eggs

2 tablespoons ground coffee beans

2 tablespoons flour

1 oz. rum

2 oz. whiskey

beat eggs until light and lemon colored, add sugar and beat until light and fluffy, on medium speed blend the remaining ingredients - pour into crust and do not overfill- moisten edge of bottom crust with water - lay strips gently on the top of pie - brush crust with egg/milk glaze

bake at 350 for one hour

optional filling: remove rum, coffee, and whiskey substitute:

1 lemon rind

1.5 cups confectionary sugar

## **Custard Pie**

Crust:

2 cups sifted all purpose flour

3/4 tsp salt

2/3 tsp. shortening

3-4 tablespoons cold water

1.5 tablespoons vinegar

Sift flour and salt together - cut in shortening

- add water and vinegar one tablespoon at a time. Form into a ball. Chill.

Filling:

4 large eggs

1/2 cup sugar

1/4 tsp. salt

1.5 tsp. vanilla

3 cups whole milk scalded

cinnamon

Blend eggs, sugar, salt and vanilla

gradually add scalded milk.

Prick pie crust all over and pre-bake for 10 minutes at 425 - remove pie crust and add filling - sprinkle with cinnamon - bake at 325 for 25 minutes

## **Apple Pie**

Crust: same as custard pie add egg/milk wash

Filling:

6 medium apples (any variety but a blend of the Mac and Granny are preferred)

1/2 tsp cinnamon

1/2 tsp nutmeg

2 tablespoons flour

1/2 tsp sugar

1 pat of butter

Mix dry ingredients - cover apples thoroughly

add pat of butter

Bake at 425