Kelly's Holiday Trifle
Ingredients:
1 small Angel Food or Pound Cake
2 boxes French Vanilla Pudding prepared according to directions
1 can sliced peaches - drained
3 to 4 Kiwi fruit, sliced & skinned
1 banana - sliced
1 small box sliced, frozen strawberries or 1/2 pt. fresh.
Slice cake very thin, trim crusts and place on the bottom of a regular trifle bowl. Layer peaches in a single layer on top of the cake and spread some of the pudding in a thin layer on the fruit.
Continue to layer ingredients in this order: cake, fruit, pudding until top of bowl is reached, ending with the pudding. Garnish top with several kiwi and strawberry slices and refrigerate until time to serve. A great dessert for your holiday dinner party!
Kelly Rice

Coated Coconut Balls
1 stick of melted butter
2 boxes confectioners sugar
1 can Eagle-brand milk
2 boxes flake coconut
1 tablespoon vanilla
1 box semi-sweet chocolate pieces
Mix sugar, coconut, melted butter, vanilla, and milk. Shape into balls. Place in refrigerator and chill for 1 hour.
Melt 1 box semi-sweet chocolate with 1/2 block paraffin. Dip balls in chocolate using a toothpick. Place on wax paper to harden. Delicious!
Faye H. Robinson
Carlisle, KY

Four Layer Cake
1st Step:
1 stick butter (softened)
1 cup plain flour
1/2 cup chopped pecans
Mix and bake till light brown on 350 in a 13" x 9" pan.
2nd Step:
8 oz. cream cheese softened
1 cup confectioners sugar
1 cup cool whip (med. size)
Mix and cover crust when cool. Add layer of coconut on top of it.
3rd Step
2 boxes instant vanilla pudding
3 cups milk
Beat till well mixed; pour on top of coconut. Put remaining cool whip on top of pudding mixture, add layer of coconut and sprinkle with chopped nuts. Chill.
Debbie Prance
Carlisle, KY

Jam Cake
3 cups white sugar
2 large eggs
2 cups flour
1 cup Wesson oil
1 cup jam
1 teaspoon soda
1/2 teaspoon salt
1 cup buttermilk
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cocoa
1 cup chopped pecans
Bake at 350.
Debbie Prance
Carlisle, KY

Pineapple Cheddar Salad
1 (3 oz.) pkg. lemon-flavored gelatin
1 cup boiling water
1 (8 1/2 oz.) can crushed pineapple, undrained
3/4 cup sugar
1 cup whipping cream, whipped
1 cup (4 oz.) shredded mild cheddar cheese
1/2 cup chopped pecans (optional)
Dissolve gelatin in water. Stir in pineapple and sugar; cool. Fold in whipped cream and cheese; add pecans, if desired. Spoon into a lightly oiled 9-inch square pan; chill until firm. Cut into squares to serve. Yield: 9 servings.
Debbie Prance
Carlisle, KY

Austrian Twists
1 package dry yeast
2 cups all-purpose flour
1 cup butter softened
3 egg yolks
1 (5 ounce) carton commercial sour cream
1/2 cup sugar
1/2 cup chopped pecans
3/4 teaspoon ground cinnamon
Powdered sugar glaze (recipe follows)
Combine yeast and flour; add butter, mixing well. Stir in egg yolks and sour cream. Shape dough into 4 balls; wrap in wax paper and refrigerate overnight.
Combine sugar, pecans and cinnamon; set aside.
Work with 1 portion of dough at a time; place on a lightly floured surface, and roll into a 1/4 inch thick circle. Spread 1/4 cup sugar mixture evenly over each circle and cut into 16 equal wedges.
Roll up each wedge, beginning at wide end and rolling to a point; seal points firmly. Place on a greased baking sheet, point side down. Bake at 350 for 18 minutes or until lightly browned. Transfer to wire racks; drizzle with glaze while still warm. Yield: 64 twists.
Powdered Sugar Glaze
2 cups powdered sugar
2 tablespoons milk
Combine sugar and milk; stirring until smooth. Yield: About 1 cup.
Debbie Prance
Carlisle, KY

Chewy Pecan-Pie Squares
1 package (18.25 oz.) yellow cake mix
6 large eggs
1 cup sugar
1 cup dark corn syrup
1/4 cup butter, melted
2 cups chopped pecans
Preheat oven to 350. Grease 13" x 9" x 2" baking pan. In large bowl, mix cake mix, 1 egg and 1/3 cup salad oil until crumbly. Press in bottom of prepared pan; bake 20 minutes.
In a large bowl of electric mixer, at medium - high speed beat remaining eggs with corn syrup, sugar and butter until blended; stir in pecans. Pour on top of mixture in pan; bake 45 minutes or until filling has set. Cool completely; cut into 2-inch squares. Makes 2 dozen.
Debbie Prance
Carlisle, KY

Oyster Stew
1/4 cup butter or margarine
1 pint fresh oysters
2 cups milk
1/2 cup light cream (20%)
1 teaspoon salt
Dash pepper
Melt butter in small saucepan. Add oysters. Cook and stir over low heat just until edges curl. Heat milk and cream in another saucepan. Stir in salt, pepper, and oysters.
Debbie Prance
Carlisle, KY

Hot Chicken Salad
2 cups diced, cooked chicken
2 hard cooked eggs, chopped
1 cup mayonnaise
1 1/2 teaspoon grated lemon rind
2 teaspoons lemon juice
1/2 teaspoon pepper
1 1/2 cups shredded cheddar cheese
1 1/2 cups crushed potato chips
Combine first 6 ingredients in large bowl, mix well. Spoon chicken mixture into lightly greased shallow 2 quart casserole. Sprinkle with cheese and top with chips. Bake 375 20 minutes. Serves 6.
Debbie Prance
Carlisle, KY

Dill Dip
1 cup sour cream
1 cup mayonnaise
1 tablespoon seasoned salt
1 tablespoon parsley flakes
1 tablespoon dried minced onion
1 tablespoon dill weed
Mix together thoroughly and refrigerate overnight. Serve with fresh vegetables. Any substitution of ingredients will alter the taste
Sue Pullin
Carlisle, KY

Cranberry Loaf Cake
1 package yellow cake mix
1 package 4 serving size instant lemon pudding
4 eggs
1 cup sour cream
1/4 cup oil
1/2 cup chopped pecans
1 can - 16 oz. whole berry cranberry sauce
1 package - 4 serving Jello pudding-lemon (cooked)
1/2 cup sugar
1/4 teaspoon salt
1 tablespoon butter
Combine cake, instant pudding, eggs, sour cream, oil, and nuts. Blend and beat for 4 minutes. Fold half cranberries in mixture. Put in 2 greased and floured 9 x 5 inch loaf pans. Bake at 350 55 minutes. Cool 15 minutes.
Measure remaining cranberries; add water to make 2 1/2 cups. Combine cooked pudding, sugar, salt, and measured liquid in pan. Cook and stir over medium heat to full boil. Stir in butter. Serve warm over cake slices.

Red Velvet Cake
2 1/2 cups self rising flour
1 cup buttermilk
1 1/2 cups sugar
2 cups Crisco Oil
2 teaspoons cocoa
1 tablespoon vinegar
1 tablespoon vanilla
2 tablespoons red food coloring
2 eggs
Cream together sugar and oil; add eggs; beat well. Sift flour; add to sugar mixture alternately with buttermilk, blend well. Mix food coloring with cocoa and vinegar. When thoroughly mixed, add to cake mixture and blend. Add vanilla. Pour into two 9-inch cake pans, oiled and floured. Bake in 350 oven for about 30 minutes or until done to touch. Do not over cook.
Filling
Cream 1 stick butter and 8 oz. package of Philadelphia Cream Cheese with 1 pound of confectioners sugar. Blend until smooth; add 1 teaspoon vanilla and 1 cup pecans; blend and spread between and over cool cake.
Libby Clark
Carlisle, KY

Microwave Peanut Brittle
1 cup white sugar
1/2 cup white Karo syrup
Stir together and microwave 4 minutes on high.
1 cup unsalted roasted peanuts, stir in above mixture and microwave 2 minutes on high. Add 1 teaspoon butter, 1 teaspoon vanilla, stir and microwave 2 minutes on high, stir in 1 teaspoon soda, stir mixture, will be light and foamy. Pour on cookie sheet which has been lightly greased with butter.
Libby Clark
Carlisle, KY

Uncooked Fruit Cake
Mix
3/4 cup Pet milk
2 dozen finely cut marshmallows
1/2 cup orange juice
Put in bowl and set aside.
6 dozen 2 1/2 inch graham crackers rolled into fine crumbs, put in large bowl add 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/4 teaspoon cloves, 1 1/2 cups seedless raisins
3/4 cup finely cut dates
1 cup broken walnuts
1 1/4 cups candied fruit
Add milk mixture, mix with spoon or hands, then press into pan (loaf pan or angel food cake pan). Cover tightly - Chill 2 days before slicing. Keep in cool place.
Dell Gimenez
Versailles, KY

Here's What's Cookin
from the office of Sybil Kelley at
H. A. Jones Chev. - Buick - Oldsmobile
"Delicious" Coconut Crunch
4 egg whites. Pinch of salt. Whip until stiff. Add 1 cup sugar gradually. Fold in 1/2 cup graham cracker crumbs, 1 can angle flake coconut, 1/2 cup chopped pecans. Put into 10 inch pie pan & bake 20 minutes. Let cool. Top with 2 - 3 sliced bananas and whipped cream - 8 oz. Cool Whip.
H.A. JONES
CHEVROLET BUICK OLDSMOBILE, Inc.
234-2832
U.S. 31 SOUTH
CYNTHIANA
NOW 8 LOCATIONS IN KY

Pounds Boat Cake
1 cup butter flavor Crisco
2 cup sugar
4 eggs (room temperature)
1/2 cup milk (room temperature)
1/2 cup self-rising flour
2 1/2 cups plain flour
1/2 teaspoon salt
1 T. vanilla
Mix and bake cake at 350 degrees for 80 minutes. Cool and cut into small pieces. (Or use a bought Angel Food Cake).
Filling
2 cups cherry pie filling
2 large packages instant vanilla pudding (make according to package directions)
1 large container Cool Whip
2 large cans crushed pineapple (well drained)
2 large packages frozen coconut.
Mix pineapple and Cool Whip. Layer in pouch bowl (8 1/2 quart) ending with Cool Whip on top.
Dell Gimenez
Versailles, KY

Mounds Bar
1 stick butter
1 large can sweetened condensed milk
2 lb. confectioners sugar
1 14 oz. package flaked coconut
1 quart chopped nuts (optional)
3/4 to 1 cake parrffin, shaved
1 14 oz. package semisweet chocolate chips
Melt butter, add milk and sugar. Gradually add coconut and nuts, kneading in well with hands. Form into balls or small bars and place on waxed paper.
Chill for 30 minutes. Melt paraffin over hot water in double boiler, add chocolate chips and stir until all chocolate chips are dissolved. Keep over hot water. Dip chilled bars into chocolate mixture, using tongs. Remove immediately and place on waxed paper. Chill. Yield: 5 dozen.
Dell Gimenez
Versailles, KY

Date Pudding
1 pkg. pitted dates (cut in small pieces)
2 eggs
1 scant cup white sugar
2 heaping tablespoons flour
1 teaspoon baking powder
1 teaspoon vanilla
Beat eggs, add sugar & vanilla. In separate bowl, mix flour, baking powder, dates and nuts. Add to fruit mixture. Bake in greased pan in slow oven for 1 hour. Cut in squares. Good served with cool whip.
Submitted by Geneva Allison.

Fresh Cranberry Fruit Salad
1 package fresh cranberries ground
1 whole orange ground
1 whole apple-(preferred red) chopped
1/2 cup celery chopped
1/3 cup pecans chopped
3/4 cup sugar--may add more if desired.
Separate juice from ground fruit. Mix all together and pour in bowl with lid. Store in refrigerator until ready to serve.
Submitted by Mary Holcomb
Boat Dressing
1 cup corn bread crumbs
2 cups biscuit or light bread crumbs
1/2 cup chopped celery
1 med. size onion chopped
1 egg
1 teaspoon ground sage
salt and black pepper to taste
Add enough turkey or chicken broth to soften bread crumbs, about 1 1/2 cups. Spread in buttered pan and bake at 400 degrees for about 30 minutes or until done.
Submitted by Mary Holcomb
Pecan Cake
1 cup butter or half butter and shortening
1 cup brown sugar
1 cup white sugar
4 cups sifted cake flour (mix with pecans and raisins)
1/2 teaspoon salt
2 teaspoons baking powder
1 lb. pecans (cut up)
2 bozs raisins
1 small glass whiskey
6 beaten eggs
Cream butter, sugar and beaten eggs. Add salt and baking powder. Add alternating with flour, pecans, and raisins. Mix all good. Pour whiskey over mixture. Grease angel food cake pan well and line with a piece of brown paper greased.
Put a piece of cloth in spout of pan. Put a pie pan over top of cake pan, wrap in Reynolds wrap then use a piece of terry cloth over that.
Put on top of your stove in a saucer of water that come half way up the cake pan. Let boil for 2 1/2 hours, making sure it doesn't boil dry.
After taking the cake off of stove set in a very low oven to dry out a little bit.
Let cool and take out of pan. When storing, put in container with a cloth dampened with a little wine or whiskey. Keep apple in box with cake.
Madeline Hunt
Carlisle, KY

Apple Sauce Jam Cake
Sift together 4 cups (minus 8 teaspoons) all purpose flour
2 teaspoons soda
2 teaspoons cinnamon
1/2 teaspoon cloves
1 teaspoon allspice or nutmeg
1 1/2 teaspoons salt
Cream together: one cup of shortening, 2 cups of firmly packed brown sugar. Add 2 eggs, 2 cups of blackberry jam, cream together until mixture is light and fluffy. Add dry ingredients alternately with 2 cups of sweetened applesauce.
Add flour mixture first and last. Beat until well blended after each addition. Pour batter in a well greased, floured pan, 13 x 9 x 2 inches.
Bake in 350 oven until tester comes out clean.
Caramel Icing
1/2 cup margarine
1 cup firmly packed brown sugar
Boil until slightly thick, stirring occasionly. Let cool, add 1/4 cup of milk and stir until thick. Add 1 lb of sifted confectioners sugar. Stir until smooth and spread on cake.
Mrs. Mabelle Miller
Mt. Olivet, KY

Cinnamon Frosted Raisin Cookies
1/4 cup of sugar
1 tablespoon of corn starch
1 cup of water
2 cups of raisins
1/2 cup of butter
1 cup of brown sugar
1 1/2 cups of flour
1/2 teaspoon of baking soda
1/2 teaspoon of salt
1 1/2 cups of oats
In sauce pan combine sugar and corn starch. Stir in water and raisins. Cook and stir over medium heat until thickened. Cream together butter and brown sugar. Stir together flour, soda, and salt. Stir into creamed mixture. Add oats and 1 tablespoon of water. Mix until crumbly.
Firmly pat half of the mixture into greased 13 x 9 x 2 pan. Spread with cooled raisin mixture.
Stir in 1 tablespoon of the remaining crumbs. Spoon onto filling. Pat smooth. Bake at 350 degrees for 35 minutes. Drizzle with cinnamon icing. Cool and cut into bars.
Cinnamon Icing
Mix 1 cup of sifted powdered sugar with 1/4 teaspoon of cinnamon. Stir in enough milk to make mixture of drizzling consistency.
Submitted by T. Ross Moore

Peanut Butter Fudge
Makes 3 1/2 lbs.
1/2 cup butter or margarine
1 lb. of light brown sugar
1/2 cup milk
3/4 cup peanut butter
1 teaspoon vanilla
1 lb. confectioners sugar
In medium saucepan, melt shortening. Stir in brown sugar and milk. Bring to a boil. Boil and stir for 2 minutes. Remove from heat, stir in peanut butter and vanilla. Mix in confectioners sugar. Beat until smooth. Spread in buttered 9 inch baking pan. Chill until firm. Cut into squares.
Mrs. Mabelle Miller
Mt. Olivet, KY

Green Salad
2 cups boiling water
6 oz. package lime Jello
1 cup cold water
4 tablespoon lemon juice
1 cup mayonnaise
1/2 teaspoon salt
1 8 oz. package cream cheese
1 large can fruit cocktail, drained
1/2 cup chopped walnuts
2 large bananas diced
Pour hot water over Jello and stir until dissolved.
Add cold water, lemon juice and mayonnaise, add salt. Beat with electric mixer until well blended.
Chill in freezer, 15 - 20 minutes.
Beat cooled mixture until fluffy. Mix together cheese and fruit cocktail. Fold into Jello.
Fold in bananas and nuts. Mold until firm.
Miss Vicky Mitchell
Carlisle, KY

Pineapple Cookies
1 cup of shortening
1 cup of brown sugar
1 cup of crushed pineapple
4 cups of flour
1/2 teaspoon of soda
1 cup of chopped nutmeats
1 cup of white sugar
2 eggs.
2 teaspoons of baking powder
1/4 teaspoon of salt
1 teaspoon of vanilla
Mix well and drop onto greased sheet. Bake at 375 degrees until slightly brown for 10 to 12 minutes.
Icing:
Heat and melt two tablespoons of butter in 1/3 cup of pineapple juice. Add sifted powdered sugar to spreading consistency.
Submitted by T. Ross Moore

Give Mom a Hand
In The Kitchen!
Let Talk of the Town Fix
Something Special for that
Christmas Party
Talk of the Town
Main & Walnut - Carlisle
289-7508
Start Your Holiday
Menu Here!
We Have Everything Necessary
To Make Those Recipes "just right"
"Happy Cooking"
Carlisle Pic Pac
Main St. - Carlisle
289-2291