Frozen Strawberry Salad
1 can Eagle Brand milk
1 large carton Cool Whip
Blend together well.
1 package frozen strawberries (partly thawed)
Number 2 can crushed pineapple
4 large bananas
Mix and freeze. May add nuts also.
Mrs. Esther Mynear
Carlisle, KY

Pecan Cake
1 pound of butter
1 pound of pecans
1/2 teaspoon of salt
1 cup of whiskey or orange juice
1 pound sugar
2 tablespoons of candied orange peel
10 whole beaten eggs
1 pound flour
2 teaspoon of baking powder
1 pound of raisins
1/2 cup of candied cherries
Blend as in any other cake; mix some flour with nuts and raisins. Bake at 275 degrees for two hours. Freeze well.
Submitted by T. Ross Moore

Jam Cake
1 cup of sugar
1 cup of jam
Spices to suit
1/2 cup of butter
1/2 cup of sweetened apple sauce
3 eggs
1/2 cup of sour milk
2 cups of flour
1/2 lost of raisins
1 teaspoon of soda
1 tablespoon of cocoa
Bake at 350 degrees until done.
Caramel Frosting
Melt 1 1/2 cups of butter in saucepan and add one cup of brown sugar. Cook over low heat, low minutes, stirring constantly. Add 1/4 cup of milk and continue cooking until mixture comes to a boil. Remove from heat and stir in enough confectioner's sugar to make a good spreading consistency.
Submitted by T. Ross Moore

Peanut Brittle
Place in iron skillet and cook to the soft ball stage (230 degrees)1 cup of white corn syrup, 2 cups of sugar, 1/2 cup of water
Add:
2 cups of raw peanuts, stir and cook until crack stage (301 degrees)
Turn off heat.
Stir in until blended:
1 1/2 tablespoons of butter
1 1/2 teaspoons of vanilla
2 teaspoons of soda
Pour the brittle onto greased surface, preferable marble. Turn at once and stretch it quickly until it is very thin. When cold break into pieces.
Submitted by T. Ross Moore

Peanut Butter Fudge
2 cups of sugar
2 cups of miniature marshmallows
2 1-ounce squares of unsweetened chocolate
1 cup of evaporated milk
1 teaspoon of vanilla
1 cup of chunky peanut butter
Mix sugar and evaporated milk in skillet. Set central at 275 degrees. Bring to boil, stirring constantly. When mixture bubbles around edge, reduce heat to 250 degrees. Cook for five minutes, stirring constantly. Turn off heat and add butter and chocolate. Stir until well mixed. Stir in vanilla. Put into a buttered 8-inch square pan. Cool. Cut into 30 pieces.
Submitted by T. Ross Moore

Million Dollar Fudge
4 1/2 cups of sugar
2 tablespoons of butter
1 12 ounce bag of chocolate chips
A pinch of salt
2 cups of pecans
1 tall can of evaporated milk
1 jar of marshmallow cream
Blend together in pan the sugar, milk, and butter.
Cook on medium low heat, stirring until mixture has boiled, gently for five minutes. Remove form heat and add chocolate bits, and marshmallow cream. Blend well, then add vanilla and nutmeats and beat until creamy. Pour into buttered dish and let cool.
Submitted by T. Ross Moore

Pineapple Coconut Cake
2 cups of flour
2 teaspoons of soda
1/2 cup of vegetable oil
1 can of crushed pineapple
1 teaspoon of salt
1 1/2 cup of sugar
2 eggs
Mix well and pour into 9 x 13 greased and floured pan. Sprinkle 1 can of coconut and 1 cup of pecans on top. Bake at 325 degrees for 45 to 50 minutes. When done and while hot, pour this over the top: 1/2 cup of sugar, 1/2 cup of milk, 1 teaspoon of vanilla and 1 stick of butter.
Submitted by T. Ross Moore

Peanut Butter Cookies
1/2 cup of butter
1/2 cup of white sugar
1/2 cup of brown sugar
3/4 teaspoon of soda
1/2 teaspoon of baking powder
1/2 cup of peanut butter
1 egg
1 1/4 cup of flour
1/4 teaspoon of salt
1 teaspoon of vanilla
Chill, form into balls, flatten with fork. Bake at 350 degrees for 15 minutes on ungreased cookie sheet.
Submitted by T. Ross Moore

Refrigerator Cookies
1/2 cup of shortening
3/4 teaspoon of salt
1 cup of brown sugar
1/2 cup of chopped nutmeats
3/4 teaspoon of vanilla
1 3/4 cup of sifted flour
1 beaten egg
1/2 teaspoon of soda
Cream shortening and sugar. Add egg and vanilla. Add dry ingredients and nuts. Form into two long rolls, wrap in wax paper and store in the refrigerator until ready to bake. Slice thinly and place on a greased cookie sheet. Bake at 350 degrees or until brown.
Submitted by T. Ross Moore

Oatmeal Drop Cookies
2 cups of uncooked oats
1/4 teaspoon of salt
1 teaspoon of vanilla
1 cup of flour
1/2 teaspoon of baking powder
1/2 cup of chopped nutmeats
1/4 teaspoon of soda
1 cup of brown sugar
1/2 cup of raisins
1/2 cup of melted shortening
2 eggs
Sift dry ingredients. Combine shortening and sugar. Add eggs and vanilla; beat thoroughly. Stir in dry ingredients, add oats, nuts, and raisins. Drop by the rounded teaspoons onto lightly greased cookie sheet. Bake at 375 degrees for 15 minutes. Makes 2 dozen.
Submitted by T. Ross Moore

Applesauce Cookies
2 cups of sifted flour
1/2 teaspoon of cinnamon
1/2 teaspoon of nutmeg
1/2 teaspoon of cloves
1 cup of sugar
1 cup of chopped nutmeats
1/2 cup of butter
1 teaspoon of baking soda
1 cup of applesauce
1/2 teaspoon of salt
1 egg
1 cup of raisins
Sift together flour, salt, and spices. Cream butter and sugar. Stir soda into applesauce. Add egg.
Combine with the creamed mixture. Gradually mix in sifted dry ingredients. Stir in nuts and raisins. Drop by the teaspoons, two to three inches apart. Bake at 375 degrees for 15 minutes.
Makes 4 dozen.
Submitted by T. Ross Moore

Popcorn With Cheese
2 tablespoons of oil
1/2 cup of popcorn
1/3 cup of grated cheese
Heat oil in a deep pan with lid until oil is hot enough to pop a kernel. Pour popcorn into pan, cover, and reduce heat to medium. Shake pan over the burner until all kernels are popped. Sprinkle grated cheese over popped corn, and stir well. Makes four servings, about 1 1/2 cups each. Cheese coated popcorn may be baked at 300 degrees for 10 to 15 minutes to dry it out and make it crispier.
Submitted by Anna Myers

Yuletide Dips
Regular - Blend 1 envelope of Onion soup mix with 2 cups of sour cream; chill.
Blue Cheese - Add 1/4 pound of crumbled blue cheese and 1/4 cup of finely chopped nuts.
Horseradish and Bacon - add 6 slices of bacon, crisp cooked and crumbled and 3 tablespoons of horseradish.
Seafood - Add one cup of finely chopped cooked shrimp, clams, or crabmeat, 1/4 cup of chili sauce and 1 tablespoon of horseradish.
Skinny - substitute 1 cup of plain yogurt for sour cream.
Submitted by Anna Myers.

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