



# Dalton's Family Favorites

*Ella*



*Topsy*



*Mommy*



*Dalton*



*Bertha*



*Opal*



*Betty*



## Cook Book







Our story begins with the marriage of William Russell Dalton to Hattie Rice on June 7, 1908. This union resulted in the birth of nine children, five of whom survived. These five eventually married and blessed Russell and Hattie with a total of fifteen grandchildren, who in turn produced numerous great-grandchildren.

At the time this book went to press, several great-grand children had also been added to the family. Their fondness of tasty food has been passed down from generation to generation, and this cookbook is the result. For this reason, this cookbook is dedicated to the memory of Russell and Hattie Dalton, who started it all.





Hattie Rice and Wm. Russell Dalton  
were married June 7, 1908

Were Wedded On  
Last Sunday

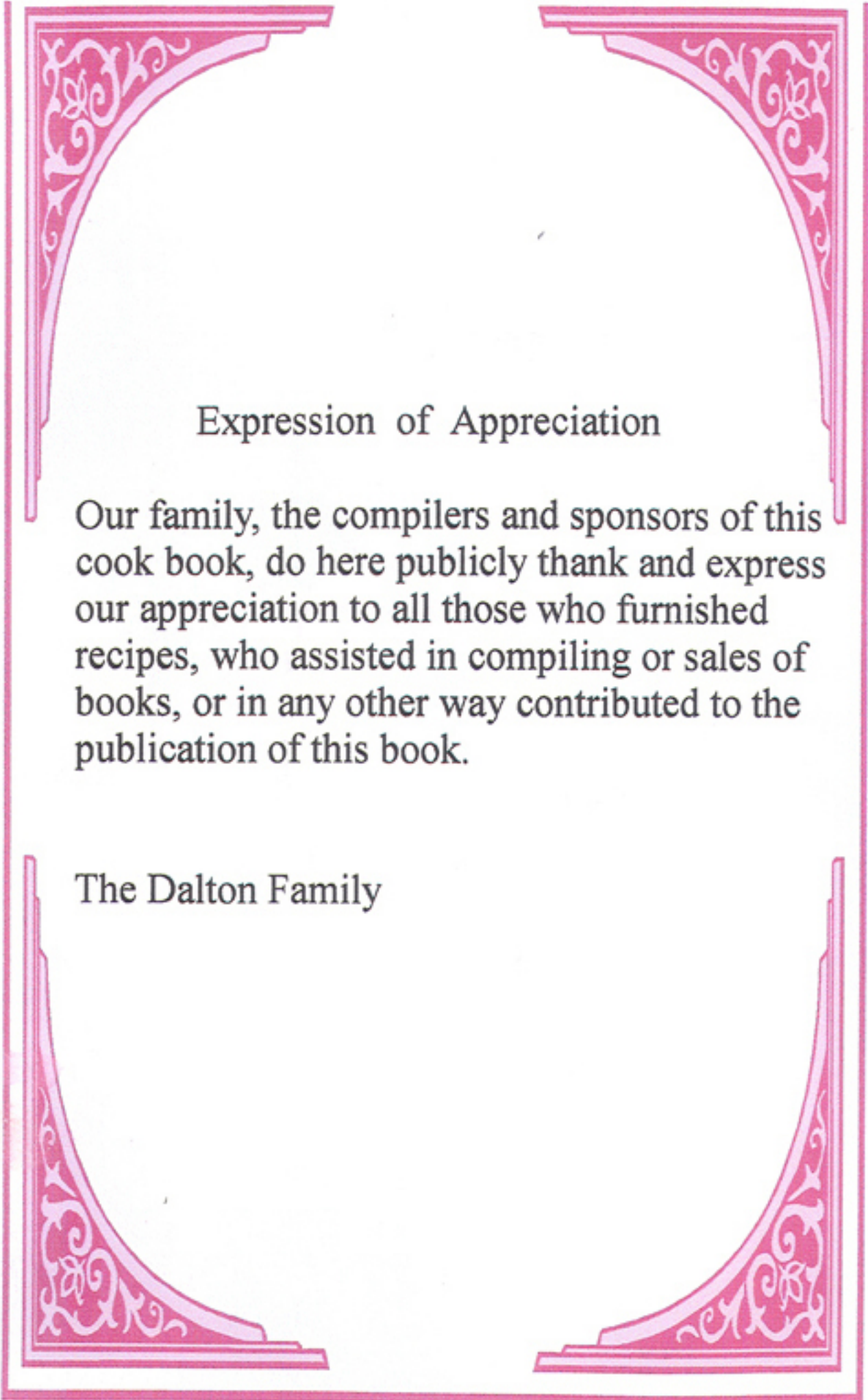
A pretty wedding occurred at the home of James Rice, on Catletts Creek, Sunday, when his daughter, Miss Hattie, was united in holy wedlock to Russell Dalton. The bride and groom came from the most highly respected families of Catletts Creek, and they have the heartiest wishes of their many friends for a happy and prosperous future. After the ceremony was performed the bride and groom went to church at Patton Chapel, and ate their wedding dinner with a large camp meeting party. They were entertained to supper at the bride's home, after which they went to the neat little cottage which the groom had already prepared for his bonnie bride near the home of her parents.

Wm. Russell and Hattie Dalton  
Fiftieth Wedding Anniversary

JUNE 1958







## Expression of Appreciation

Our family, the compilers and sponsors of this cook book, do here publicly thank and express our appreciation to all those who furnished recipes, who assisted in compiling or sales of books, or in any other way contributed to the publication of this book.

The Dalton Family



## SUBSTITUTIONS & EQUIVALENTS

- 2 tbsp. of fat=1 oz.
- 1 cup of fat=1/2 pound
- 1 lb. butter=2 cups
- 1 cup hydrogenated fat +1/2 tsp. salt=1 cup butter
- 2 cups sugar=1 pound
- 2 1/2 cups packed brown sugar=1 pound
- 1 1/3 cups packed brown sugar=1 cup granulated sugar
- 3 1/2 cups powdered sugar=1 pound
- 4 cups sifted all purpose flour=1 pound
- 4 1/2 cups sifted cake flour=1 pound
- 1 ounce bitter chocolate=1 square
- 4 tbsp. cocoa + 2 tsp. butter=1 ounce bitter chocolate
- 1 cup egg whites=8 to 10 whites
- 1 cup egg yolks=12 to 14 yolks
- 16 marshmallows=1/4lb.
- 1 tbsp. cornstarch=2 tbsp. flour for thickening
- 1 tbsp. vinegar or lemon juice + 1 cup milk=1 cup sour milk
- 16 tbsp.= 1cup                      4 pecks= 1 bushel
- 10 graham crackers=1 cup fine crumbs
- 1 cup whipping cream=2 cups whipped
- 1 cup evaporated milk=3 cups whipped
- 1 lemon=3 to 4 tbsp. juice
- 1 orange=6 to 8 tbsp. juice
- 1 cup uncooked rice=3 to 4 cups cooked rice

### Guide to weights & measures

- |                        |                   |
|------------------------|-------------------|
| 1 tsp.=60 drops        | 1 pound=16 ounces |
| 3 tsp.=1 tbsp.         | 1 cup 1/2 pint    |
| 2 tbsp.= 1 fluid ounce | 2 cups=1 pint     |
| 4 tbsp.=1/4 cup        | 4 cups= 1 quart   |
| 5 1/3 tbsp.=1/3 cup    | 4 quarts=1 gallon |
| 8 tbsp.= 1/2 cup       | 8 quarts=1 pe     |



## HANDY CHART OF KITCHEN MATH

Common kitchen pans to use as casseroles when the recipe calls for:

4-cup baking dish:

9-inch pie plate

8 x 1/4 inch layer cake pan

7 3/8 x 3 5/8 x 2 1/4 inch loaf pan

6-cup baking dish:

8 or 9 1/2 inch layer cake pan

10 inch pie plate

8 1/2 x 3 5/8 x 2 5/8 inch loaf pan

8-cup baking dish:

8 x 8 x 2 inch square pan

11 x 7 x 1 1/2 inch baking pan

9 x 5 x 3 inch loaf pan

10-cup baking dish:

9 x 9 x 2 inch square pan

11 3/4 x 7 1/2 x 1 3/4 inch baking pan

15 x 10 x 1 inch jelly roll pan

12-cup baking dish and over:

13 1/2 x 8 1/2 x 2 inch glass baking pan-----12 cups

13 x 9 x 2 inch metal baking pan-----15 cups

14 x 10 1/2 x 2 1/2 inch roasting pan-----19 cups



## **HOUSEHOLD HINTS**

**To keep egg yolks from crumbling when slicing hard boiled eggs, wet the knife before each cut,**

**Store carton of cottage cheese upside down. It will keep twice as long.**

**Throw away cake plate----Save bottom cardboards from pizzas and cover with aluminum foil. Great if you are donating a cake or pie to a bake sale.**

**Plant a few sprigs of dill near your tomato plants to prevent tomato worms on your plants.**

**Vinegar brought to a boil in a new frying pan will prevent food from sticking.**

**When frying, turn a metal colander upside down over the skillet. This allows steam to escape, but keeps the fat from splattering.**

**Once an onion has been cut in half, rub the left over side with butter and it will keep longer.**

**Shaving cream is one of the most useful upholstery cleaners.**

**To clean and shine copper pots, rub with Worcestershire sauce or catsup. The tarnish will disappear.**

**Cut dumplings with a pizza cutter.**



## **HOUSEHOLD HINTS**

**Put oil on rim of pan when boiling vegetables and they won't boil over.**

**Put a little oil in the water when you cook pasta. It won't stick together.**

**Put salt in the water when you boil eggs. They won't crack when boiling.**

**When cooking brown beans, put in a whole unpeeled potato. It'll cut down on the gas in the beans.**

**Roll out pie crust between two sheets of wax paper.**

**Use paste shoe polish to cover a scratch on a wood surface.**

**Use furniture polish to remove scratches from glass.**





*Appetizers,  
Relishes  
& Pickles*



## CHEESE BALL

Set all cheeses out overnight to reach room temperature.

Mix first 6 ingredients together thoroughly:

1--8 oz. pkg. cream cheese

1/2 lb. long horn cheese

1 lb. Velveeta cheese

1/2 lb. extra sharp cheddar cheese

1 lb. sharp cheddar cheese

1 sm. onion, grated

Make into balls or rolls.

Finely chop and keep separate:

1/2 cup pecans

1/2 cup chives

After making into balls or rolls--roll each in either pecans or chives, or some of each. Serve with Sociable Crackers or Bacon Thins.

Louella Pennington Kelley

## CHEESE BALL

8 oz. cream cheese, softened

1 tsp. accent

1 tsp. chives

1/2 tsp. garlic

1 pkg. beef (2.5 oz.)

Mix all ingredients until smooth. Shape into ball. Chill. Serve with Sociable Crackers.

Tracy Bunch

## CHEESE BALL

Set aside to roll cheese ball in:

1 3oz. pkg. dried chipped beef

Mix remaining ingredients together thoroughly:

2---8 oz. pkgs. cream cheese (room temperature)

4 tbsp. mayonnaise

1 tsp. minced onion

1 tsp. horseradish sauce

1 dash Worcestershire sauce

1/4 tsp. garlic powder

1/2 tsp. Beau Monde seasoning

1 cup shredded cheddar cheese

1 --3 oz. pkg. chipped beef

Form into balls and roll in reserved beef.

Chill well. Serve with Sociables or Bacon Thins or other snack crackers.

Louella Pennington Dalton



## SAUSAGE BALLS

1 lb. hot sausage  
8 oz. cheese whiz  
3 1/2 cups Bisquick or Jiffy mix  
1/2 cup milk

Preheat oven to 400 degrees.  
Mix all ingredients together. Roll into balls and place on cookie sheet. Bake for 10 to 12 minutes or until golden brown.

Linda Dalton

## HOT WIENERS IN MILD SAUCE

16oz. pkg. wieners  
1 small regular Kraft barbecue sauce  
1 small hot Kraft barbecue sauce

Microwave wieners,(frozen--1 minute, thawed--30 seconds). Dice into bite size pieces. Mix the sauces and put into crock pot until hot. Add the diced wieners. Cook approximately 1 hour. Ready to eat!!!!!!!!!!!!!!

Linda Dalton

## **PARTY TORTILLAS**

**6 burrito size flour tortillas**  
**1--8 oz. cream cheese (room temperature)**  
**1--8 oz. sour cream**  
**1 1/2 cups cheddar cheese**  
**1 small can diced green chilies**  
**2 tbsp. chopped green onion**  
**Garlic powder to taste**  
**Salt or seasoned salt to taste**

**Mix all the ingredients together.**  
**Spread onto flour tortilla and fold tightly. Cover and**  
**refrigerate over night.**  
**Cut in 1 inch pieces.**

**Jody Dalton Collins**



## MYSTERY DIP

2 (14 oz.) cans artichoke hearts  
1 cup mayonnaise  
1 package Hidden Valley Ranch Dressing  
1 dash Tabasco

Rinse and drain artichokes, squeeze juice out and chop.  
Add Mayo and ranch mix together, then add  
artichokes.  
Chill.

Vicky Dalton

## FRUIT DIP

Mix ingredients together until smooth;  
1---8 oz. pkg. cream cheese (room temperature)  
1 ---7 oz. jar marshmallow cream

Serve with fresh fruit:  
kiwi, cantaloupe, watermelon, grapes, honey dew  
melon, pineapple chunks, peaches, etc.  
May store in fridge. Keeps well.

Louella Pennington Kelley

## CANNED CORN SALAD

12 ears uncooked corn (cut kernels off)  
1 lg. head chopped cabbage  
6 lg. chopped red bell peppers  
6 lg. chopped green bell peppers  
3 cups cider vinegar  
3 cups granulated sugar  
1 tbsp. coarse black pepper  
1 tbsp. mustard seed  
1 tbsp. coarse salt  
1 tsp. turmeric  
1 tsp. celery seed

Stir and cook until green peppers turn colors, about 30 minutes. Seal in sterilized jars.

Louella Pennington Kelley

## ZUCCHINI JAM

6 cups zucchini, peeled and shredded  
6 cups sugar  
1---20 oz. can crushed pineapple, drained  
2 tbsp. lemon juice  
2---3 oz. boxes apricot Jell-O

Heat zucchini over medium heat to bring out moisture; then bring to boil and cook for 6 minutes. Add sugar, juice and pineapple. Bring to boil and cook six more minutes. Then add Jell-O and pour in jars.

Betty Dalton

## CANNED: SALSA

Be sure and wear rubber gloves when working with hot banana peppers!!

Mix all ingredients together:

2 to 3 lb. diced tomatoes

3 lg. bell peppers (ribs and seeds removed)

3 lg. chopped sweet onions

1 gallon hot banana peppers (Use rubber gloves, remove ribs and seeds)

1 tsp. minced garlic (more or less)

2 cups vinegar

2 cups granulated sugar

2----24 oz. bottles catsup

1 tbsp. coarse salt

1 tbsp. black pepper

1/2 tsp. cumin

1 tsp. powdered chili

Dash Tabasco sauce (optional--EXTRA HOT)

Bring all ingredients to a boil, then simmer for 30 to 40 minutes. Pour into clean sterilized jars and seal immediately.

Use for cooking other dishes or eat with "Tostitos".

Very good.

Louella Pennington Kelley



## HAM ROLL UPS

Blend all ingredients well:

1---8 oz. pkg. cream cheese

2 tbsp. mayonnaise

1 tsp. instant minced onions

1/4 teaspoon dry mustard

1 tsp. Worcestershire sauce

1/4 tsp. paprika

1/8 tsp. pepper

1/8 tsp. Tabasco sauce

Spread 1 tbsp. of the above mixture on each slice of ham. Roll up jelly roll fashion, starting at short end; wrap in plastic wrap and freeze up to one month. Thaw at room temperature 1 hour before serving. Cut each roll into 3/4 inch slices. Yields approximately 5 dozen.

Louella Pennington Kelley

For my favorite recipe:

Call 324-1156 Giovanni's

Missy Dalton Johnson

## EASY SALMON SPREAD

1 small can boneless, skinless salmon, drained  
Ranch (bottled) salad dressing  
Black pepper

Drain salmon, put in small bowl. Add Ranch dressing and black pepper to taste. Put in small bowl or mound in center of plate. Use spoon to shape into ball. Place Town House or Ritz crackers around salmon.

Janet Dalton Shumway

## B-B QUE. WATER CHESTNUTS

Water chestnuts--cut into 1/4 s  
2 tsp. brown sugar  
Roll chestnuts in sugar

1 pkg. of bacon--cut into threes  
Wrap chestnuts in bacon and secure it with 1/2 of a toothpick.  
Bake at 450 degrees  
Roast chestnuts on foil until bacon is brown and crisp (15 minutes). Then place in slow cooker and put Heinz Smoked B-B-Que. Sauce over chestnuts and let cook for 15 minutes.

Patricia Kelley Bays

## BAMBINOS

**Pastry rounds:** Heat oven to 475 degrees.

**Mix in bowl:**

2 cups Gold Medal flour

1 tsp. salt

2/3 cup + 2 tbsp. shortening (cut in thoroughly)

1/4 cup water (sprinkle in 1 tbsp. at a time, mixing until all flour is moistened and dough almost cleans side of bowl. 1 to 2 tsp. water can be added if needed.)

Gather dough into ball, shape into 2 flattened rounds on lightly floured cloth -covered board. With a floured stocking net - covered rolling pin, roll dough 3/16 inch thick. Cut into 2 inch circles.

Place on aluminum foil covered baking sheet. Prick circles three times.

Bake 8 to 10 minutes.

### Topping:

1 can (6 oz.) tomato paste

1 teaspoon garlic salt

1/4 teaspoon oregano

1/8 pound sliced pepperoni or salami

4 oz. mozzarella cheese(shredded)

Heat oven to 400 degrees:

**Mix:** tomato paste, garlic salt and oregano. Spoon small amounts on each pastry round. Top with pepperoni or salami, sprinkle with cheese.

Bake 3 to 5 minutes.

Teresa Gullett Newsome



## GREAT GRANDMA CORDLE'S SALT PICKLES

To 1 gallon water add 1 pint plain salt, 1 pint of vinegar and 1/4 teaspoon of powdered alum. Let it get to boiling good and pour over cucumbers that have been placed in jar. Seal jar.

Betty Dalton Cordle

## CANNED: CINNAMON CANDY APPLE JELLY

Using very deep kettle, bring following ingredients to boil: 4 cups bottled apple juice

1 box Sure-Jell fruit pectin

Stir occasionally.

Add: 5 cups granulated sugar

1 bag Red cinnamon drops (candies)

Bring to a hard rolling boil that cannot be stirred down.

Add: 1/2 teaspoon cinnamon oil

Skim off foam. Fill jars and seal.

Approximately 6 cups.

Louella Pennington Kelley

## **HOLIDAY PUNCH**

**Chill all ingredients and mix together:**

**1/2 gallon orange juice**

**1 lg. (46 oz.) can pineapple juice**

**1 lg. jug ginger ale**

**Mix as much as needed. Serve**

**Louella Pennington Kelley**

## **PENNINGTON'S CHRISTMAS PUNCH**

**1 can (46 oz. or 1/2 gallon) orange juice**

**1 can (46 oz.) pineapple juice**

**Chill and pour into punch bowl.**

**Chill 1---2liter(46 oz.) bottle ginger ale**

**Add ginger ale just before serving.**

**Makes a large punch bowl full.**

**Ella Dalton Pennington**

## HOMEMADE TORTILLAS

1/2 cup cornmeal  
3/4 cup flour  
1 1/3 cups milk  
1 egg, beaten

Blend all ingredients.  
Drop by large spoonful on hot greased griddle.  
Spread batter very thin.  
Turn when lightly browned and brown the other side.

Shelly Cordle Greer

## VEGETABLE SQUARES

2 cans crescent rolls  
2--8oz. pkg.. cream cheese  
1/2 cup mayonnaise  
1 pkg. Ranch Salad Dressing  
Flatten rolls on cookie sheet. Bake according to directions on can. Let cool.  
Mix cream cheese, salad dressing mix and Mayo together. Spread on rolls.

On top of mixture add:  
1/2 to 1 cup of the following vegetables, chopped fine.

Broccoli----Cauliflower-----Carrots

Sprinkle on top of mixture and top with cheddar cheese.

Ella Dalton Bunch



## **VEGETABLE PIZZA**

1 head broccoli, chopped  
1 head cauliflower, chopped  
Diced tomatoes  
Diced onions  
Diced carrots, shredded  
1 pkg. dry Hidden Valley Ranch dressing mix  
1 can crescent rolls  
1--16 oz. container sour cream  
Mild cheddar cheese

Spread crescent rolls on pizza pan. Bake @ 350 degrees till golden brown. Mix dry dressing mix and sour cream together, spread on cooled crescent roll. Add chopped and diced vegetables on top. Top with cheese.

**Bonnie Kelley Patrick**

## **PINEAPPLE CHEESE BALL**

2---8 oz. pkg. cream cheese  
1 small can pineapples (approx. 8 oz.) not drained  
1 box vanilla instant pudding

Mix everything together, including the pineapple juice. Chill and roll in nuts

**Linda Dalton**

## TRISHA'S FAMOUS FLOATS

1 gallon vanilla ice cream

1 liter soda pop

(grape--orange--Hawaiian punch--root beer--  
lemon-lime--any Fago soda)

Straws

Glass

Take glass and put about 2 to 3 scoops of ice cream into glass. Add soda over ice cream.

Put in straw and serve.

Patricia Kelley Bayes

## PARTY PUNCH

Chill all liquid ingredients:

1 lg. can Hawaiian Punch or Hi C (orange)

1 lg. jug 7-up soda

1/2 gallon vanilla ice cream

1/2 gallon pineapple sherbet

Pour juice into large container, add scoops of ice cream and sherbet. Pour 7-up over the other ingredients very slowly.

Mix and serve.

Louella Pennington Kelley

## HOMEMADE MAYO

1 egg  
3/4 tsp. salt  
Dash cayenne  
Juice of 1 lemon  
1/2 cup olive oil  
1/2 cup salad oil

Break egg into blender, add lemon, salt and cayenne. Process a few seconds. Turn blender on medium and very slowly add oils until blended.

Optional: Chopped garlic or tsp. Dijon mustard.

Vicky Dalton

## VEGETABLE DIP

Combine all ingredients together well:

1 --8 oz. carton sour cream  
1 cup mayonnaise  
3 tbsp. onions (finely chopped)  
2 tbsp. parsley flakes  
1 tbsp dill weed  
2 tsp. Beau Monde seasoning

Serve with fresh vegetables for dipping:  
Carrot sticks, celery sticks, radishes, broccoli,  
cauliflower, snow peas, cucumber slices, etc.  
Keeps well in fridge for several weeks.

Louella Pennington Kelley

## TORTILLA SHELL ROLL-UPS

Cream: 1--8 oz. pkg. cream cheese (room temperature)

Add and mix well:

1---8 oz. carton sour cream

4 oz. jalapeno peppers (chopped)

1 tsp. garlic powder

1 tsp. seasoning salt

1 tsp. garlic salt

Divide equally and spread the above ingredients onto:

5 ---10 inch tortilla shells

Roll up shells. Chill until they are cold enough to slice in 1/2 inch slices.

Louella Pennington Kelley

## MUSHROOM SQUARES

1 large can and 1 small can Crescent dinner rolls

8 oz. cream cheese

4 oz. mushrooms--chopped

Seasoned salt ---1/2 tsp. approx.

1 egg

Poppy seed

Cream together the cream cheese , mushrooms and seasoned salt.

Flatten crescent rolls, spread mixture on half of each roll and fold, sealing the edges. Cut in small pieces (at least eight). Beat egg, brush on each piece and sprinkle on poppy seed.

Bake at 350 degrees 8 to 10 minutes or until lightly browned.

Ella Dalton Bunch

## RESTAURANT-STYLE POTATO SKINS

4 - 6 potatoes  
Shredded cheddar cheese  
Bacon bits  
Sour Cream  
Oil for deep frying

Preheat oven to 375 degrees F. Lightly grease a 9 x 13 inch baking pan.

Pierce potatoes with a fork. Microwave potatoes in open sandwich baggies on high until they are soft; approximately 10 - 12 minutes.

Cut the potatoes in half vertically. Scoop the inside out of the potatoes, until 1/4 inch of the potato shell remains.

Heat oil to 365 degrees F in a deep fryer or a deep saucepan. Place the potatoes in hot oil for approximately 5 minutes. Drain potatoes on paper towels.

Fill the potato shells with cheese and bacon bits.

Arrange them in the prepared baking pan.

Bake for 7 Minutes, or until the cheese is melted. Serve with sour cream.

Natalie Dalton



A collection of dishes including a pot of soup, a loaf of bread, a bowl of pasta salad, a bowl of vegetable salad, and a bowl of vegetable soup. The text "Soups, Salads & Sauces" is overlaid on the image.

*Soups,  
Salads &  
Sauces*

## CABBAGE AND BEEF SOUP

2 ½ its. water  
8-10 oz. ground chuck  
1 can chopped tomatoes  
2 beef bouillon cubes  
½ cup chopped onion  
2 Tbs. chopped, canned green chilies  
1 ½ tsp. chili powder  
1 tsp. salt  
½ tsp. black pepper  
6-7 cups finely cut cabbage  
1 Tbs. vinegar  
1 can kidney beans, rinsed & drained

Combine first nine ingredients in large pot, bring to boil and simmer for 15 minutes. Add cabbage, vinegar and beans. Simmer 1 hour.

Mamie Dalton Salyers

## CHILI

Brown together in a large kettle:

1 lb. ground round  
½ cup chopped onion  
1 ½ tsp. salt

Add remainder of ingredients to meat mixture:

1 Tbs. chili powder  
1 small can light red kidney beans  
1 large can tomato juice

Bring all the above to a rolling boil. Reduce heat simmer for 30 minutes. Makes 4 to 6 servings.

Louella Pennington Kelley

## CORN CHOWDER

Cut up and cook until crisp; set aside.  $\frac{1}{2}$  lb. Oscar Mayer bacon. Reserve 3 Tbs. Bacon grease. Stir into grease and cook until tender:

1 med. chopped onion  
2 stalks chopped celery  
Remove from heat. Stir in:

2 Tbsp. all purpose flour  
Cook over low heat, stirring constantly until mixture is bubbly. Remove from heat. Stir in:

4 cups milk

Heat to boiling, stirring constantly. Boil and stir one minute. Stir in:

$\frac{1}{2}$  tsp. salt  
 $\frac{1}{8}$  tsp. pepper  
1 can cream style corn (or frozen)  
4 cooked and chopped potatoes

Heat through. Place about 2 cups of mixture into a blender and puree; Return to chowder mixture and stir in crumbled bacon. Simmer for a few minutes to blend flavor.

Louella Pennington Kelley



## **STRETCHY SOUP**

This is a basic recipe that can be stretched to serve a large army. Just keep adding potatoes, water, or milk until your pot is full.

3 cans of Campbell's cheddar cheese soup

3 cans of milk

2 cans of Campbell's cream of celery soup

2 cans of water

1 pkg. of vacuum packed ham cubes

small bag of potatoes peeled, cubed, boiled and drained

salt and pepper to taste

Combine ingredients, add milk or water to obtain desired consistency.

Angel Kelley Redecker

## **TACO SOUP**

2 lbs. of lean ground beef, browned and drained

4 oz. can of green chilies, chopped

1 diced onion

½ tsp. of pepper

2 packages of taco seasoning

1 package of Hidden Valley Original Ranch Salad Dressing Mix

1 can each of hominy, pinto beans, and kidney beans, undrained

3 cans stewed tomatoes

1 ½ cups of water

Mix all ingredients and cook on medium heat until beans are tender. This is really good with a spoon of sour cream and some tortilla chips.

Betty Dalton Cordle

## WHITE BEAN SOUP

1 large can of Swanson chicken broth

1 small bag of navy beans

1 cup diced good quality ham

1 qt. Water

½ cup each celery, carrot, and onion, finely diced

¼ cup parsley

salt and pepper to taste

¼ cup olive oil (optional due to ham)

Soak beans covered with water about 2 hours and drain. Sauté celery, carrots, and onion in olive oil until wilted. Add water, ham, chicken broth, and beans. Bring to a boil then cover tightly and simmer until done, usually about 2 hours. At the end add salt and pepper if needed and parsley. I use about 2 tsp. of pepper. Cook another 15 minutes. Note: Add water if at anytime they get to dry or if to watery turn up heat and cook down.

Vicky Dalton



## DONNA'S BEAN SOUP

1 lb. dried beans, your choice. Wash beans and place into pressure cooker. Cover beans with water a little over the top. Bring to boil and continue to boil beans for about 3 minutes with lid loose. Turn fire off, let set for 1 hour. Cover beans with water up to line on inside of pressure cooker. Add ham then place lid on pressure cooker, tighten, bring to a boil and place weight on cooker. Cook about 10 minutes with pressure. Release pressure by running cold water over cooker. Remove weight after pressure has been completely released. Remove lid, return cooked beans to heat and cook until desired thickness.

Louella Pennington Kelley

## GERMAN (CHEESY) POTATO SOUP

5 cups cubed potatoes  
1 cup chopped celery  
1 cup chopped onions  
1 cup chopped carrots  
5 cups water  
4 chicken bouillon cubes  
2 cans cream of chicken soup  
(I use one chicken and 1 can cream of celery)  
½- 1 lb. of Velveeta cheese  
crisp bacon, optional

Put first 5 ingredients in good size pan. Cook until tender. Stir in soup until dissolved. Add cheese. Stir until melted. Watch closely or this will stick. Should have low heat when adding soup and cheese.

Janet Dalton Shumway

## **BEEF STEW**

**4 or 5 potatoes-peeled and cubed  
3 or 4 carrots-sliced or diced  
1 medium onion chopped  
1-2 lbs. of beef stew meat  
salt and pepper to taste  
1 can tomato soup  
cornstarch**

**Put beef in slow cooker with onion, cook until tender. Add salt and pepper. When meat is tender add veggies, cook until done. Stir in tomato soup, mix well. Mix 2-3 Tbs. cornstarch with cold water and pour into stew stirring constantly until thickened. Simmer 5-10 minutes. This is delicious served with a salad and cornbread or hot rolls.**

**Opal Dalton**

## AUTUMN APPLE SALAD

1-20 oz. can crushed pineapple-undrained

2/3 cup sugar

1 small pkg. lemon Jell-O

1-8 oz. pkg. cream cheese-softened

1 cup diced unpeeled apples

½-1 cup chopped nuts

1 cup chopped celery

1 cup whipped topping

Put pineapple and sugar in pan, bring to a boil, and boil for 3 minutes. Then add Jell-O, stir until dissolved. Add cream cheese, stir until well combined. Let cool. Fold in remaining ingredients and put into a 9 inch pan.

Ella Marie Dalton Bunch

## BROCCOLI-CAULIFLOWER SALAD

½ head cauliflower

½ bunch broccoli

½ green pepper

1 medium onion

Chop the above ingredients into bite size pieces.

1 cup mayonnaise

½ cup sugar

6 tsp. vinegar

Mix these together. Add to vegetables; blend.

½ cup cheddar cheese

6 slices bacon, fried and crumbled

Add to salad and blend together. Let stand for several hours. Optional can omit cheese and bacon.

Hattie Pennington Baldrige

Patricia Kelley Bays/ Louella Pennington Kelley

## MACARONI SALAD

Prepare according to box directions:

1 large box shell macaroni

Prepare and set aside:

6 eggs, hard boiled

Mix next ingredients together well:

1 large sweet onion, chopped

½ cucumber, chopped

½ cup dill pickles, chopped

1/3 cup sweet pickle relish

4 eggs, chopped

Prepared macaroni

Combine together and pour over above ingredients:

1/3 cup dill pickle vinegar

2/3 cup mayonnaise

salt and pepper to taste

Place into a salad bowl and top with:

2 eggs, sliced

paprika, sprinkled

Chill and place in refrigerator over night for flavor to mix through ingredients. Serve.

Louella Pennington Kelley

## MEXICAN DEVILED EGGS

Lengthwise, slice in half and set whites aside of:

8 hard boiled eggs

In a small bowl mash egg yolks with:

½ cup shredded cheddar cheese

¼ cup mayonnaise

¼ cup salsa

2 Tbs. sliced green onion tops

1 Tbs. sour cream

salt to taste

Stuff yolk mixture into egg whites. Refrigerate until serving: 16 servings

Louella Pennington Kelley

## MEXICAN PASTA SALAD

¼ cup mayonnaise

1 tsp. garlic salt

1/8 tsp. pepper

¼ cup mild or medium salsa

½ cup dried onion

8 oz. cooked pasta, any type, rinsed with cool water and drained

Cubes of cheddar cheese (optional)

Directions: In a large bowl combine the mayonnaise, garlic salt, and pepper. Add pasta, salsa, and onion. Toss to coat. May add cubes of cheddar cheese for additional flavor. Cover and chill for one hour.

Ella Marie Dalton Bunch



## **NACHO SALAD**

**Mark your own salad according to desired amount.**

**Cook until brown:**

**1 ½ lb. pkg. of ground beef**

**1 pkg. taco seasoning**

**Rinse and add to meat mixture:**

**1 can light red kidney beans**

**1 can pinto beans**

**Set aside the above mixture in individual dish; and each item below in individual dishes; layer in order given:**

**Nachos**

**Hamburger mixture**

**Shredded lettuce**

**Salsa**

**Sliced banana peppers**

**Sliced sweet onion rings**

**Sliced olives**

**Top and serve with:**

**Sour cream**

**Louella Pennington Kelley**

## **FRUIT SLUSH**

**In a large pot boil 3 cups water. Remove from heat. Add 2 cups sugar and stir until dissolved. Add:**

**1-12oz. frozen orange juice concentrate**

**6-8 bananas**

**20oz. crushed pineapples with juice**

**20 oz. Sprite**

**Mix well and freeze. You can freeze in large container or several small containers. This is a large recipe.**

**Note: I also add strawberries and mandarin oranges. You can use any fruit you like.**

**Ella Marie Dalton Bunch**

## **LETTUCE AND EGG SALAD**

**½ head of lettuce, cut into small pieces**

**3 boiled eggs, chopped or sliced**

**Add eggs to lettuce and moisten with salad dressing. Serve immediately.**

**Ella Dalton Pennington**

## **TRACY'S CHICKEN SALAD**

**8 oz. pineapple tidbits, undrained**  
**4 cups diced cooked chicken**  
**½ chopped celery**  
**2 Tbs. chopped green onions**  
**1/3 cup toasted slivered almonds**  
**1/3 cup raisins**  
**2/3 cup mayonnaise**  
**1 Tbs. Dijon mustard**  
**¾ tsp. curry powder**  
**1/8 tsp. salt**

**Drain pineapple, reserving 2 Tbs. juice. Combine pineapple, chicken, and next four ingredients. In a separate bowl combine pineapple juice, mayo, mustard, curry powder, and salt. Add this to the chicken mixture and toss well. Cover and chill.**

**Ella Marie Dalton Bunch**

## **WALDORF SALAD**

**Mix all ingredients, together:**  
**3 cups apples, unpeeled and chopped**  
**1 cup Kraft miniature marshmallows**  
**1 cup celery, thinly sliced**  
**1 cup grapes, halved**  
**¼ cup walnuts or pecans, chopped**  
**Add enough to moisten:**  
**Kraft Real Mayonnaise**  
**Chill and serve. Refrigerate leftovers.**

**Louella Pennington Kelley**

## POTATO SALAD

6 cups potatoes, cooked al dente and drained  
4 eggs, boiled and diced  
½ onion, diced  
½ cup dill pickles, diced  
¼ cup dill pickle juice  
½ cup celery, diced  
1 tsp. dry mustard  
¼ cup parsley  
½ cup mayonnaise  
¼ cup mustard  
½ sour cream  
salt and pepper to taste  
1 tsp. dill weed

Mix wet ingredients in large bowl and add remaining items. Toss and season. Let sit in refrigerator for 1 to 1 ½ days for best results.

Vicky Dalton

## **7- LAYER SALAD**

Arrange ingredients in order starting with: 1-large head of lettuce, broken or shredded

1 stalk celery, thinly sliced or 1 green pepper

1 med. Red onion, quartered and rings separated

1 pkg. frozen peas, rinsed but not thawed

1 lb. crisp-fried bacon, crumbled or 1 jar bacon bits

Ice top with mayonnaise. Seal edges completely to conceal vegetables. Cover entire salad with 1 large package shredded cheddar cheese. Cover with Saran wrap, will keep in refrigerator for several days.

Betty Dalton

Louella Kelley

## **SPAGHETTI-PASTA MIX**

1 box spaghetti

1 small onion (chopped)

1 cucumber (cut in  $\frac{1}{4}$ )

1 green pepper (chopped)

20-30 small (tommy-toes) tomatoes (cut in half)

1 bottle Kraft Zesty Italian Dressing

Cook pasta then drain and cool in cold water. Add all vegetables. Then add dressing over mixture and mix together. Let it sit over night. This salad will keep several days if kept in an air-tight container.

Patricia Kelley Bays

## RIBBON SALAD

Prepare according to directions on box and pour into a 9x13 glass dish:

1<sup>st</sup> layer: 2 small pkg. Lime Jell-O (chilled and set) prepare as directed; leaving in mixing bowl

2<sup>nd</sup> layer: 1 small pkg. Lemon Jell-O (partially chilled) after dissolving in

1 cup hot water

½ lb. marshmallows

Mix well and cool.

Cream together:

1 8oz. pkg. cream cheese, room temperature

1/3 cup mayonnaise

1 medium size can crushed pineapple

Fold the above ingredients into prepared: ½ pint whipping cream Pour the lemon mixture over the well set lime Jell-O. Place into freezer and let chill until set.

3<sup>rd</sup> layer: 2 small pkg. Cherry Jell-O, chill.

Pour over top of other layers and completely chill until set. Cover with Saran wrap or air tight container. Cut into squares and serve. This is a Christmas dessert.

Louella Kelley

## GRANDMA MILLERS PINEAPPLE SALAD

- 1 lg. can sliced pineapples in heavy syrup, cut in small segments and drained, (save juice )
- 2 cups pink seedless grapes, cut in half
- 2 cups miniature marshmallows
- 2 oz. pkg.. pecan pieces

### DRESSING:

#### Mix:

- 2 tbsp. corn starch
- 2 tbsp. sugar
- Pinch of salt
- 1 egg yolk, beaten

Add to pineapple juice and cook over low heat, stirring constantly, till it starts to thicken. Pour over fruit, mix and chill.

Betty Dalton

## CRANBERRY SALAD

3 cups chopped apples  
2 cups whole cranberries  
1 cup walnuts, chopped  
1 1/3 cup quick oats  
1 1/2 cup white sugar  
1/3 cup brown sugar  
1 1/2 tsp. lemon juice  
1 stick butter, chopped

Stir together and bake at 325 degrees for 1 hour and 15 minutes in greased 2 quart casserole, uncovered.

Tracy Bunch

## CRANBERRY SALAD

3 small boxes strawberry Jell-O  
4 cups hot water  
1 cup sugar  
1 lb. cranberries (ground)  
2 oranges (peel and run through grinder)  
1 #2 can crushed pineapple  
1 cup chopped pecans

Combine Jell-O and hot water until Jell-O is dissolved. Prepare all other ingredients. Mix together and chill.

Patty Dalton



## **CRAB AND PEA SALAD**

1 pkg. (10 oz.) frozen peas, thawed  
1 pkg. (8 oz.) imitation crabmeat, flaked  
6 to 8 bacon strips, cooked and crumbled  
Combine the above ingredients in a bowl.

½ cup mayonnaise

¼ tsp. onion powder

Combine the last two ingredients. Then fold them into crab and pea mixture. Cover and chill. Yields 4 - 6 servings.

Hattie Pennington Baldrige

## **EASY CRANBERRY SALAD**

1 6oz. pkg. cherry Jell-O

1 cup water (hot)

Mix above ingredients until dissolved.

2 cups cold water or ice cubes to equal

Add to Jell-O and mix.

Dash of salt

2 delicious apples, peeled and chopped

1 carton orange cranberry relish (Ocean Spray)

1 cup chopped nuts

Mix all together and chill to set.

Topping

1 3oz. pkg. cream cheese

1 cup mayonnaise

milk for right consistency

Whip together. Use topping to serve at the table.

Makes a 9x13 pan full.

Hattie Pennington Baldrige

## CRANBERRY SALAD

3 small pkgs. Cherry Jell-O  
3 cups hot water

Mix to dissolve and then cool.

2 pkgs. (1 lb. size) cranberries, ground  
½ stalk celery hearts, ground  
1 large can crushed pineapple, drained  
1 cup grapes, peeled and seeded  
2 apples chopped  
1 cup pecans, chopped  
1 ½ cups sugar

Mix all of the above together and add to cooled Jell-O. Refrigerate to chill. Makes a 9x13 pan full.

Ella Dalton Pennington  
Louella Pennington Kelley

## FRESH CUCUMBERS – SEASONED

2 cups cold water  
2 Tbs. vinegar  
3 ¼ tsp. salt  
½ tsp. pepper  
1 ¼ tsp. sugar  
3 medium slices of onion

Mix the above ingredients together. Add cucumbers, peeled and sliced to ¼ inch thickness. Use as many as you like. Then chill and serve.

Hattie Pennington Baldrige

## BUTTERMILK SALAD

15 ½ oz. crushed pineapple  
2 cups buttermilk  
1-6 oz. box of apricot Jell-O  
8-10 oz. Cool Whip

In a sauce pan warm pineapple, dissolve Jell-O in pineapple and let cool. Pour in buttermilk, fold in Cool Whip. Pour into a 13x9x2 pan or a Jell-O mold. Refrigerate.

Susan Bunch Schaefer

## COMBINATION SALAD

1-2 lbs. of bologna  
1 pkg. of variety pack lunch meat  
4-6 boiled eggs  
1 pkg. shredded cheddar cheese (mild)  
pickle relish to taste  
Marzetti slaw dressing or Kraft mayo and salad dressing

Ground all meat and eggs (not real fine). Place in a large mixing bowl. Add remaining ingredients and mix well. Add dressing until desired spreading consistency has been reached. Use cheese and eggs according to taste. You can use as much meat as you want and just adapt the amount of cheese, eggs, and pickles.

Opal Dalton

## FRESH CORN SALAD

8 ears fresh corn  
1/2 cup salad oil  
1/4 cup cider vinegar  
1 tbsp. chopped fresh parsley  
1 tbsp. fresh lemon juice  
2 tsp. salt  
1 tsp. sugar  
1 tbsp. chopped fresh basil or  
1/2 tsp. dried leaf basil  
1/4 tsp. cayenne pepper  
2 large tomatoes, peeled & chopped  
1/2 chopped fresh bell pepper  
red, if possible  
1/2 cup steamed fresh green peas  
or thawed frozen peas  
3 scallions, chopped  
Salad greens

Husk corn, remove silks and put in large kettle half full of boiling water. Return to boil. Remove from heat and let stand 5 minutes. Drain and cool.

In large bowl, mix oil, vinegar, lemon juice, parsley, salt, sugar, basil and cayenne.

Cut corn off cob and add to dressing with tomatoes, bell peppers, peas and scallions.

Mix well.

Cover and chill several hours. (about three hours )

Serve in bowl lined with salad greens.

Susan Bunch Schaefer

## HOT DOG SAUCE

Brown together in a large kettle:

3 lb. ground beef

2 lg. chopped onions

Seasoning salt

Salt and pepper to taste

Add to the above ingredients:

1 bottle catsup

1 can tomato sauce

1/2 tsp. minced garlic

1 tsp. oregano

Simmer all ingredients together. Cook down to desired consistency. Serve over hot-dogs or spaghetti.

Louella Pennington Kelley

## GINA'S SPAGHETTI SAUCE

2 lb. ground beef

1 large can Hunts tomato sauce

Salt---pepper---oregano---garlic powder

chili powder---onion powder ( the amount of these ingredients depend on taste ).

Fry beef, chopping into small pieces, until well done.

Drain grease, add tomato sauce and all the other ingredients. Bring to boil, let simmer over low/med. heat for 30 minutes.

May need an extra can of tomato sauce, depending on how dry or soupy you like your sauce.

Gina Gullett

## BREAKFAST GRAVY

Brown in skillet:

2 tbsp. bacon grease (or Crisco shortening)

2 tbsp. plain flour

Slowly add:

2 cups milk (more or less)

Salt and pepper to taste

Place grease in skillet and get hot enough to sizzle.

Add flour making a paste. Continue to stir, so as not to burn. Add milk slowly, stirring constantly to remove lumps. When starting to thicken, add salt and pepper.

Cook until bubbles stop forming. (They will burst and be smooth.)

Louella Pennington Kelley

A collage of various meats and main dishes. At the top, a large wooden platter holds roasted chicken pieces garnished with fresh herbs and vegetables. Below it, a wooden bowl contains a colorful salad with green beans, red peppers, and tomatoes. In the center, a wooden cutting board displays a large piece of salmon, a smaller piece of meat, and two small round items. At the bottom, a whole pink fish is presented in a wicker basket, surrounded by green lettuce and several slices of lemon.

*Meats &  
Main Dishes*

## MOMMY'S OYSTER DRESSING

(Daddy's favorite Christmas dish)

Mix all ingredients together and wet with liquid and chicken broth to desired consistency:

1 lb. whole oyster crackers

1 lg. chopped sweet onion

1 cup chopped celery

2 eggs

1 can shucked oysters

Salt and pepper to taste

Rubbed sage to taste

Oyster liquid

Chicken broth

Put dressing in large pan and bake in 350 degree oven to desired doneness.

Louella Pennington Kelley

## FLOUR MIX FOR FRYING

Mix together:

1 cup plain flour

2 tsp. salt

1/4 tsp. pepper

1/2 tsp. celery salt

1 tsp. paprika

Use for chicken, etc.

Store in freezer for future use.

Hattie Pennington Baldrige



## MAMAW'S CHICKEN DRESSING

Mix all ingredients together, wet with broth to desired consistency:

6 ground onions  
2 ground stalks of celery  
6 eggs  
Salt and pepper  
Accent to taste  
Sage (rubbed)  
5 loaves broken bread  
Chicken broth

Put dressing  
in large pan and bake in 350 degree oven to desired  
doneness.

©Louella Pennington Kelley

## PARMESAN CHICKEN BREASTS

6 boneless chicken breasts  
2 Tbs. margarine, melted  
½ cup Parmesan cheese  
¼ cup dry bread crumbs  
1 tsp. oregano  
1 tsp. parsley flakes  
¼ tsp. paprika  
¼ tsp. salt and pepper

Heat oven to 400 degrees. Spray baking dish with Pam spray. Dip chicken in spread. Coat with remaining ingredients. Place in prepared pan. Bake at 400 degrees for 20-25 minutes or until tender.

Bonnie Kelley Patrick

## SPAGHETTI – CHICKEN PARMESAN

1 small box of spaghetti  
1 small jar spaghetti sauce  
4 medium chicken breast  
mozzarella cheese

Cook spaghetti according to box. Heat sauce in pan. Cook chicken in frying pan. Before taking chicken out of pan, put mozzarella cheese on top and melt cheese. On plate, put spaghetti on one side and then place chicken on the other side, then pour sauce over both spaghetti and chicken. Sprinkle a little cheese over sauce.

Patricia Kelley Bays

## SUSAN'S GOLDEN CHICKEN & NOODLES

6 chicken breasts  
2 cans condensed Broccoli and Cheese soup  
(undiluted)  
2 cups milk  
1 small onion, chopped  
½ to 1 tsp. salt  
½ to 1 tsp. dried basil  
1/8 tsp. pepper  
Package of noodles

Directions: Put chicken in slow cooker. Mix all other ingredients and pour over chicken. Cook on high for 1 hour and on low for 5 to 6 hours. Serve over hot cooked noodles. I mix the chicken and noodles together.

Ella Dalton Bunch

## CRAWFISH ETOUFEE

1 stick margarine  
1 chopped green pepper  
1 can of Rotel tomatoes  
1 chopped onion  
1 16 oz. package of frozen Crawfish tails (or shrimp)  
1 can or cream of mushroom soup

Sauté onions and bell pepper in margarine until tender. Add crawfish, soup, and tomatoes. Simmer until warm through.

Betty Dalton Cordle

## BLACK EYED PEA CASSEROLE

1 small onion, chopped  
1 lb. ground beef  
1 lb. sausage  
2 cans black eyed peas  
2 cups cooked rice  
1 16 oz. can tomatoes, drained and chopped  
1 cup cheddar cheese, grated

Sauté onion with beef and pork sausage until brown, drain well. Stir in black eyed peas, rice and tomatoes, mix well. Spoon mixture into large casserole pan, sprinkle with cheese bake at 350 degrees for 20 minutes or until cheese is melted. Variation: You can substitute rotel tomatoes if you want it a little spicier.

Shelley Cordle Greer

## HE-MAN HOT DISH

Brown 1 lb. of hamburger and 1 cup of chopped onions together. Drain grease off.

Add: 2 cups chopped celery

1 ½ cups sliced carrots

1 ½ cups chopped potatoes

1 can tomato soup

½ can cream of mushroom soup

4 Tbs. of hot water

salt and pepper

Combine all and cook at 350 degrees in covered casserole for 2 hours.

Susan Bunch Schaefer

## ENCHILADAS

- 1 lb. of ground beef
- 1 lb. of Cheddar cheese, grated
- 1 lb. Monterey Jack cheese, grated
- 1 small can of chopped green chili peppers
- 12 flour tortillas
- 1 medium onion, chopped
- 1 small can of tomato sauce
- 1 can enchilada sauce

Brown and then drain the ground chuck. Add the onion and peppers to the ground chuck, stir in tomato sauce and heat until warm. Add cheddar cheese to mixture but do not cook. Heat the tortilla to make it pliable. You can do this in the microwave. Follow the heating directions on the tortilla package. Place 2 spoonfuls of beef mixture on the tortilla and roll up the sides. Then place the rolled tortilla seam side down in a 13x9 dish that has been sprayed with cooking spray. Repeat this process until you have filled all the tortillas. Pour the enchilada sauce over the filled tortillas and cover with Monterey Jack cheese. Bake uncovered at 350 degrees until sauce bubbles and cheese melts. Between 30 and 40 minutes.

Tammy Salyers Smiley

## MOM'S BACON CHEESEBURGER CASSEROLE

**Brown together:**

1-1 ½ lb. hamburger  
small diced onion  
diced stalk of celery  
small diced green pepper

**Drain. Then add to browned mixture:**

1 can diced tomato

1 tsp. chili powder

Add 8 oz. package cooked wide noodles (or noodle preferred) to browned meat and pour into casserole dish. Top with cheese of choice, American or Cheddar is best. Crumble 4-6 slices cooked bacon on top of cheese. Bake at 375 degrees, 20-30 minutes until bubbly.

Joyce Dalton

## TAMALE PIE

1 pkg. Stove Top Corn Bread Stuffing Mix

½ stick butter, cut into pieces

1 ½ cups hot water

½ cup chopped green pepper

1 cup chopped onions

2 Tbs. oil

1 lb. hamburger, browned

1 can (16 oz.) tomatoes

1 can (16 oz) corn, drained

2 Tbs. chili powder

1 cup grated cheese (topping)

Cook onions and green peppers until soft. Combine all ingredients in a 9x13 pan. Bake at 400 degrees for 30 minutes. Add cheese. Bake until melted.

Jessica Hennecke



## BETTY'S CHICKEN ENCHILADAS

- 2 Tbs. of oil
- 2 cans of green chilies
- 1 clove of garlic, minced
- 2 large cans of enchilada sauce
- 2 cups chopped onion
- 2 tsp. salt
- ½ tsp. dried oregano
- 3 cups of chicken breast, cooked and shredded
- 2 cups of cheddar cheese, grated
- 1/3 cup oil
- 15 corn tortillas

Preheat 2 Tbs. of oil in skillet. Remove seeds from chilies. Chop chilies, then sauté with minced garlic in oil. Add sauce, 1 tsp. salt, and oregano. Simmer, uncovered until thick, about 15 minutes. Remove sauce from skillet and set aside. Combine chicken with sour cream, cheese and remaining salt. Heat 1/3 cup of oil. Dip tortillas in oil until limp. Drain well on paper towels. Fill tortillas with chicken mixture. Roll up. Arrange side by side; seam side down in 9x13x2 inch baking dish. Pour sauce over enchiladas. Bake at 250 degrees until heated through, about 20 minutes. To make this dish spicier I use hot chilies and hot enchilada sauce. Also I sometimes put extra cheese on top of the dish before heating.

Betty Dalton Cordle

## MACARONI CASSEROLE

1 lb. ground beef (ground chuck is best)

1 small onion

Optional: can add chopped green pepper  
salt and pepper to taste

Original Manwich Sloppy Joe Sauce

Optional: can use Prego, Ragu, etc.

2 cups macaroni

mozzarella cheese

Cook hamburger, chopped onion (green pepper if desired) in skillet until brown. I add my salt and pepper to meat. Add sauce of your choice to this mixture. Use your own judgment on the amount of sauce you use. Cook 2 cups of macaroni in boiling water just until it begins to soften. Drain, add to meat mixture. If this seems to be too dry, add a little water or tomato juice. Pour into baking dish that has been sprayed with cooking spray. Top with mozzarella cheese. Bake in 350 degree preheated oven until cheese has browned and casserole is bubbling. Sometimes I use a blend of mozzarella and cheddar cheese.

Janet Dalton Shumway

## CHICKEN CASSEROLE

- 6 chicken breasts (cooked tender)
- 1 can cream of celery soup
- 2 cans cream of chicken soup
- 1 can cream
- 1 ½ boxes Stove Top stuffing mix

Tear chicken into bite size pieces. Place in a 9x13 baking dish that has been sprayed with Pam. Mix soups and cream together. Pour over chicken. Prepare stuffing according to package directions. Sprinkle over soup mixture. Bake at 400 degrees for 30 to 35 minutes or until bubbly and brown.

Opal Dalton

## CHICKEN CASSEROLE

Boil boneless chicken breast until tender:

- 2 cups cooked chicken breasts
- 1 cup cooked celery
- 1 cup cooked rice
- 1 can cream of chicken soup
- ¼ cup mayonnaise
- 1 Tbs. minced onion

Mix all ingredients together and pour into a buttered casserole. Top with the following:

- 1 cup crushed Cornflakes
  - 1/8 cup melted butter
- Bake at 350 degrees for 30 minutes.

Louella Pennington Kelley  
Hattie Pennington Baldrige  
Bonnie Kelley Patrick/ Lora Kelley

## CHICKEN AND DRESSING CASSEROLE

- 1-7 oz. herb seasoned dressing
- 2 cups chicken broth
- 2 eggs, well beaten
- ½ can mushroom soup (save other ½)

Toss all the above together. Spread in a 11 ½x7x1 ½ inch baking dish. Cover dressing with 2 ½ cups chicken, cooked and diced.

- ½ cup milk
- 2 Tbs. pimento, chopped (optional)
- ½ can soup (remaining soup)

Mix and pour over top. Cover with foil. Bake at 350 degrees for 45 minutes or until set. Yields: 6-8 servings.

Hattie Pennington Baldrige

## EASY CHICKEN POT PIE

- 1 cup cut-up cooked chicken
- ½ cup milk
- 1 egg
- 1 cup Biscuit baking mix (Jiffy)
- 1 2/3 cup frozen mixed vegetables, thawed
- 1 can cream of chicken soup
- salt and pepper to taste

Heat oven to 400 degrees. Mix vegetables, chicken, soup, salt, and pepper. Pour into ungreased 9" pie plate. Stir milk, egg, and biscuit mix until blended. Pour on top of mix in pie plate. Bake 30 minutes.

Joy Dalton Davenport

## TUNA CASSEROLE

4 cups egg noodles  
1 (6 ½ oz.) can drained tuna  
½ cup mayonnaise  
1 cup chopped celery (sliced thin)  
1/3 cup finely chopped onion  
¼ cup diced green pepper  
1 can cream of celery soup  
½ cup milk  
1 cup shredded cheddar cheese  
salt and pepper to taste  
crushed potato chips

Cook egg noodles in salted water until tender. Drain. Combine tuna and mayonnaise and add to noodles in 2-quart casserole. Sauté celery, onion, and green pepper in butter and add to noodle mixture. In saucepan combine cream of celery soup, milk, and cheese. Cook until cheese is melted. Add salt and pepper to taste. Add to noodle mixture. Top with crushed potato chips. Bake uncovered 20-25 minutes at 425 degrees.

Susan Bunch Schaefer

## KING RANCH CHICKEN

- 1 cooked chicken, deboned and shredded
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can rotel tomatoes
- 1 cup chopped onions
- ½ cup chopped bell pepper
- 1 stick butter or margarine
- 2 cups grated cheddar cheese
- 12 corn or flour tortillas, quartered (your choice)

Melt 1 stick of butter in skillet. Sauté onion and bell pepper in butter until onion is clear. Add soups, chicken, and tomatoes and simmer for 10 minutes. Grease a baking dish. Line with ½ of tortillas pour ½ mixture over tortillas and top with cheese, repeat. Bake at 350 degrees for 45 minutes to 1 hour.

Shelley Cordle Greer

## BAKED PINEAPPLE

- 2 cans chunk pineapple (in juice)
- Mix together:
  - 1 cup sugar
  - ½ cup self-rising flour
- Pour this over the pineapples.
- 1 sleeve Ritz Crackers (crushed)
- Sprinkle on top.
- ½ cup melted butter
- Pour over Ritz Crackers. Bake at 350 degrees for 15-20 minutes.

Loretta Gullett Trimble

## BEANS AND CORNBREAD CASSEROLE

Brown together:

- 1 lb. hot sausage
- ½ cup chopped onions
- ½ cup chopped green pepper

Drain grease and add:

- 2 cans pinto beans
- 1 can ro-tel tomatoes

Spray a baking dish with Pam. Put in sausage mixture cover with 2 cups shredded cheddar cheese. Prepare large package of cornbread mix as directed pour over top. Bake in preheated 350 degree oven until golden brown.

Lisa Kelley

## BREAKFAST/BRUNCH CASSEROLE

- 9x13 dish, lightly greased
  - 4 slices of bread, diced and sprinkled in dish
  - 1 lb. hot sausage, browned and sprinkled over bread
  - 1 cup sharp shredded cheese, sprinkled over sausage
- In blender or use mixer to mix:

- 6 eggs
- 2 cups milk
- ¼ tsp. salt
- 1 tsp. black pepper
- 1 tsp. dry mustard

Pour over ingredients in dish and refrigerate several hours, or overnight. Bake at 350 for 35 minutes.

Linda Dalton



## ALMOST MAMA'S DUMPLINS

2 large cans prepared chicken  
2 cans cream of chicken soup  
quart of water  
salt and pepper to taste  
1 cup self-rising flour  
1 egg  
water (add until dough consistency)

Bring first four ingredients to a boil. Then drop spoon size dough balls into boiling mixture. When all the dough is gone turn fire down and simmer for 10 minutes. Salt and pepper to taste.

Laura Baldrige Wilson

## CHICKEN AND DUMPLINGS

2 cups self-rising flour  
1 egg  
1 Tbs. oil  
milk

Put first three ingredients in mixing bowl. Slowly add milk until you have a soft dough, not runny. Chill at least an hour. I like to chill overnight. Roll out on a floured board. Roll thin. Don't over work the dough or it will be tough. Drop into boiling broth. You can stir chicken into dumplings or serve separately.

Opal Dalton

## **FRIED TURKEY CAJUN STYLE**

- 6-7 gallons peanut oil**
- deep and large fryer (outdoor fish fryer works best)**
- 20-22 lb. turkey**
- 2 large bottles onion juice**
- 2 large battles of garlic juice**
- 1 large bottle Italian salad dressing**
- 1 large bottle lemon juice**
- 1 large bottle of Worcestershire sauce**
- 1 jar season all**
- 1 large Louisiana hot sauce**

**Mix all seasonings together and strain. Inject turkey with seasonings with hypodermic needle. Baste outside of turkey with remaining mixture. Set in refrigerator to set a couple of days. Heat oil to 275 degrees. Place turkey in basket and lower into grease until fully covered. Cook 1½ -1¾ hours.**

**Shelley Cordle Greer**

## TACO RING

Brown and drain: 1 ½ lb. ground beef

Mix into meat: 1 pkg. taco seasoning  
¼ cup water

Mix above ingredients with: 1 can refried beans  
1 cup shredded  
cheddar cheese

Set aside the above mixture for use after preparing dough. Place on deep dish pizza pan in the form of a wreath:

2 tubes of crescent rolls

Lap dough and seal edges. Place meat mixture on dough closer to the inside edge with mixture on dough, pull dough up and over mixture sealing it inside the dough. Bake in a 350 degree oven for 10 to 12 minutes or until browned. Serve with:

sour cream and salsa.

Louella Pennington Kelley

## STUFFED PEPPERS

3 Tbs. oil	½ tsp. basil
2 Tbs. flour	½ tsp. salt
4 cups tomato juice	1 Tbs. sugar
½ tsp. black pepper	

Heat oil, add flour, and cook until very light brown. Add tomato juice and remaining ingredients. Simmer about 10 minutes.

1 lb. ground chuck	1/3 cup uncooked rice
1 medium onion, chopped	¼ tsp. garlic powder
1 tsp. salt	¼ tsp. oregano
½ tsp. pepper	4-5 large green peppers

Brown meat and onions then drain. Add remaining ingredients, except peppers. Half and seed peppers. Drop in boiling water for 3-4 minutes. Drain and fill with stuffing. Put peppers in 13x9 inch pan, cover with sauce, and bake covered at 350 degrees for 45 minutes.

Mamie Dalton Salyers

## TACO RING

½ lb. ground beef, cooked and drained  
1 pkg. (1.25 oz.) taco seasoning mix  
1 cup shredded cheddar cheese  
2 Tbs. water  
2 pkgs. (8 oz. each) refrigerated crescent rolls  
1 medium bell pepper  
½ head lettuce  
1 medium tomato  
1 small onion  
½ cup black olives  
sour cream

Preheat oven to 375 degrees. Combine meat, seasoning mix, cheese, and water in a 2 qt. batter bowl. Arrange crescent triangles in a circle on 13" round stone, with bases over lapping in center and points to outside (there should be a 5" diameter circle in center). Using medium scoop, spoon meat mixture over rolls. Fold points of triangles over filling and tuck under base at center. Bake 20-25 minutes.

Shred lettuce and cube tomato. Chop onion with food chopper. Cut top off of bell pepper and fill with salsa. Put in center of circle. Mound lettuce, tomato, onion and olives around pepper. Garnish with sour cream. Cut with pizza cutter and serve.

Yield: 8 servings

Linda Dalton

## SPANISH RICE

- 2 lbs. of lean ground beef, browned and drained
- 2½ tsp. chili powder
- ½ tsp. salt
- 2 tsp. Worchester sauce
- 2 8 oz. cans tomato sauce
- 1 cup water
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1 28 oz. can tomatoes
- 1 cup raw rice (converted)

Put all ingredients in Crock-Pot. Stir thoroughly.  
Cover; cook on low 7-9 hours (high 3 hours).

Betty Dalton Cordle

## MOM'S SPAGHETTI SAUCE WITH A KICK

3 lbs. of ground chuck  
1 cup diced green pepper  
1 tbs. garlic powder (dry)  
1 tbs. chili powder (dry)  
1 ½ tbs. minced onion (dry)  
2 Tbs. crushed red pepper (dry)  
salt and pepper to taste (dry)  
¼ cup sugar  
1 16oz. can tomato paste  
1 32 oz. can tomato sauce  
1 cup hot water

Put ground chuck, water, and green pepper in pot and cook until ground chuck is done. Do not drain. Add all dry spices. Mix. Add tomato paste and stir until well blended. Add tomato sauce and sugar. Mix well. Let cook approximately 2 hours or put in crock-pot and cook all day.

Joy Dalton Davenport

## POOR MAN'S ROAST

2 ½lbs. Ground beef  
6 medium potatoes  
3 small onions  
2 medium carrots

Make beef into patties and place in a baking dish. Peel and slice vegetables in round slices. Add in layers over meat. Sprinkle ½ tsp. salt and a dash of pepper over vegetables. Add 1 cup water to dish. Cover with foil. Bake at 350 degrees for 1 hour or until tender.

Hattie Pennington Baldrige



## SWEET AND SPICY MEATLOAF

- 4 to 6 lbs. hamburger
- 1 ½ cup cracker crumbs
- 6 eggs
- ½ cup evaporated milk
- 1 can of chopped tomatoes or tomato sauce
- 1 tsp. salt
- ¼ cup black pepper (this is correct)

Form into a loaf in a large roasting pan. Bake at 350 degrees until almost done. Place meatloaf on a cookie sheet and cut into 1"-1 ½" slices. Remove all grease from roasting pan and return meatloaf to roasting pan. Cover slices with sauce and bake another 35-40 minutes.

### Sauce

- 1 32 oz. battle of catsup
  - 1 cup of mustard
  - 1 lb. box of brown sugar
- Mix well.

Hattie Dalton Kelley

## CHICKEN DUMPLINGS

**Cook:** 2 pkgs. chicken parts  
2 gallons water  
salt and 2 bouillon cubes

**Cook until chicken is done. Remove chicken from bones. Set aside. Have broth boiling while adding dumplings.**

**Mix:** 1 cup buttermilk  
2 eggs (beaten with fork)  
Bisquick Biscuit Mix (or self-rising flour)

**Make mixture as for bread consistency. Roll out dough on a floured board very thin. Cut into diamonds about 1" wide and drop into boiling broth. Cover and cook on simmer for 10 minutes. Stir only to prevent sticking. Tip: Pizza cutter works well for cutting.**

Louella Pennington Kelley

## EASY CHICKEN AND NOODLE DINNER

1 large bag of No Yolk wide noodles, cooked and drained  
2 or 3 cans white meat chicken  
2 Tbs. light margarine  
1 large container low-fat sour cream (fat free isn't very good)  
salt and pepper to taste

**Add margarine to cooked and drained noodles. Mix well. Add sour cream, mix well. Add chicken, salt, and pepper. Mix well. Stir over heat until well blended and hot.**

Angel Kelley Redecker

## FAUX CHICKEN ALFREDO

1 ¼ - 1 ½ lb. boneless chicken breast, cut into strips  
1 can cream of mushroom soup  
1 can cream of chicken soup  
butter  
salt, pepper, dry minced onion, garlic powder  
¼ - 1/3 cup grated parmesan cheese (approximately)  
Carnation evaporated milk

Melt butter in a large, nonstick skillet. Add chicken strips, seasonings as preferred and cook until chicken is done. Add both cans of soup, and fill one empty soup can 2/3 full of carnation evaporated milk and 1/3 water. Add to chicken. Let heat until lightly bubbly then add parmesan cheese. Stir until blended. Delicious served over noodles.

Anita Dalton Vaughan

## GOLDEN FRIED CHICKEN

Requires no turning as it cooks. Crust is crisp and golden in oven:

6 to 8 pieces of boneless chicken breasts (or other parts)  
2/3 cup Crisco oil  
2 cups crushed cheese- crackers  
2 t. salt

Dip chicken in oil, then in cracker crumbs, with salt added, to coat. Bake in a foil lined, shallow baking pan or baking sheet in a moderate oven at 375 degrees for 45 to 60 minutes.

Louella Pennington Kelley

## JAMBALAYA

12 oz. boneless, skinless, chicken breast  
2 green peppers, chopped  
1 medium onion, chopped  
2 stalks celery, sliced  
4 cloves garlic, minced  
1 14½ oz. can whole tomatoes  
½ tsp. dried oregano  
1 lb. shelled shrimp  
1 can of beef broth  
1 Tbs. of dried parsley  
1½ tsp. dried basil  
1 tsp. Tabasco sauce  
½ tsp. salt  
½ tsp. cayenne pepper  
1/3 cup tomato paste  
3 cups cooked rice

Cut chicken into 1-inch pieces. Add all ingredients, except shrimp and rice to Crock-Pot. Cover; cook on low 8-10 hours (high 3-4 hours). Add shrimp last 15-20 minutes of cooking. Stir in rice when ready to serve.

Betty Dalton Cordle

## CREAMED TUNA

In saucepan, make paste of:

2 to 3 Tbs. margarine, melted

2 to 3 Tbs. plain flour

Add to paste mixture:

1 cup of milk (more or less)

Stir until mixture thickens. Stirring constantly so as not to allow mixture to stick. Add:

1 can of sweet peas

¼ tsp. salt

1/8 tsp. pepper

Continue to stir constantly, bring mixture back to a boil. Remove from heat and mix in:

1 can tuna (packed in water)

Serve over crushed Ritz crackers. Reserve a few whole Ritz crackers. Make a one dish meal

Louella Pennington Kelley

## FRIED OYSTERS

1 can of fresh oysters

saltine cracker, crushed fine

eggs, beaten

Dip oysters in cracker crumbs. Dip into eggs. Dip into cracker crumbs. Fry in hot oil in skillet until golden brown. Serve with cheese slices or cubes and fresh white bread.

Ella Dalton Pennington

## BEEF AND EGG NOODLES (EASY)

Place raw stew meat (1" cubes) in casserole. Pour over 1-2 cans (enough to cover meat) of undiluted cream of chicken soup. Cover and bake 3 hours at 300 degrees. Serve over cooked egg noodles.

Susan Bunch Schaefer

## BEEF POT PIE

left over beef roast

2 cans mixed veggies

left over beef gravy or a gravy mix

Mix all together.

Line a baking dish or pie plate with pie crust. Add filling. Top with another pie crust and bake at 400 degrees for 45 minutes to 1 hour or until golden brown and bubbly.

Janet Dalton Shumway

## FOUR PASTA BEEF BAKE

- 4 cups uncooked pasta (four different shapes)
- 1 lb. ground beef
- 1 medium green pepper, chopped
- 1 cup sliced fresh mushrooms
- 2 jars (26 oz. each) meatless spaghetti sauce (Prego is my favorite)
- 1 egg, slightly beaten
- 2 cups (16 oz.) shredded mozzarella cheese

Cook pasta according to package directions. Meanwhile, in a large skillet, cook the beef, green peppers, onions, and mushrooms over medium heat until meat is no longer pink; drain. Drain pasta and place in a large bowl; stir in the beef mixture, 1 jar of spaghetti sauce, and eggs. Transfer to 13x9x2 baking dish. Top with remaining sauce; sprinkle with cheese. Bake, uncovered at 350 degrees for 25 to 30 minutes or until heated through. Serves 8 to 10.

Patty Salyers Scott

## MEATLOAF

2¼ lb. ground round  
4 oz. catsup  
2 eggs  
¼ lb. Zesta crackers  
2 tablespoons minced onions  
Lowery Seasoning Salt and Pepper to taste

Mix all ingredients well. Put into loaf pan and bake in a 400 degree oven for 1 hour. Check for doneness.

Louella Pennington Kelley

## MEATLOAF

Soak in ½ cup milk 4 slices light bread.

Mix with bread mixture:

3 lbs. Ground round  
3 eggs  
1 small chopped sweet onion  
2 sticks chopped celery  
½ small bottle catsup  
Salt and pepper to taste

Mix thoroughly and put into large ovenproof dish. Pack tightly so it will stick together. Bake in a 400 degree oven for 1 ¼ hours covered with Reynolds wrap. Prepare topping of:

½ small bottle catsup  
¼ cup brown sugar  
1 Tbsp. mustard

Remove cover from the meatloaf, add topping to meatloaf and return to oven for 15 minutes, uncovered to finish cooking.

Louella Pennington Kelley



## MOM'S LASAGNA SPECIALTY

1 ½ lb. ground round, brown and drain off grease

Mix together:

1 large can tomato juice

1 small can tomato paste

1 tsp. minced garlic

1 tsp. oregano

1 tsp. salt

½ tsp. sweet basil

¼ tsp. black pepper

1 Tbs. parsley flakes

Combine above ingredients and heat to boiling, stirring occasionally so as not to stick. Reduce heat and simmer approximately 30 minutes. In a large kettle of boiling water add:

1 Tbs. olive oil

1 12oz. box lasagna noodles

Prepare according to directions on box. After preparing the above ingredients; set aside enough meat mixture to well cover top of noodles. Have ready: 1 or 2 packages provolone, sliced cheese

1 or 2 packages mozzarella, sliced cheese

1 or 2 packages shredded mozzarella, for topping

Spray lasagna pan with Pam Spray. Alternate meat sauce, noodles, and cheeses, ending with reserved meat sauce. Bake in a 350 degree oven for 30 minutes uncovered. Remove from oven and top with shredded mozzarella, return to oven until cheese melts. Let set 15 minutes. Serve with browned garlic bread.

Louella Pennington Kelley

## AMBER'S MEATLOAF

1 lb. ground beef  
1 egg  
1 tsp. salt  
1 tsp. pepper  
½ medium onion, finely chopped  
hot sauce  
1 can tomato paste/juice/ or sauce  
1-2 cups oats-until dry  
3 Tbs. honey (or more for sweeter)  
Bake at 350-375 degrees for 45 minutes. Top with ketchup and bake additional 15-25 minutes until cooked through.

Amber Dalton

## MEATLOAF

3 cups ground beef  
2 tbsp. green pepper, chopped  
2 tbsp. onion, chopped  
1 egg, beaten  
1 cup bread crumbs  
½ cup milk  
1 tsp. pepper  
1 tbsp. salt  
½ cup catsup  
Combine all the ingredients. Shape into loaf pan.  
Topping  
½ cup catsup  
2 tbsp. brown sugar  
2 tbsp. mustard  
Mix together. Cover meatloaf with topping. Bake at 350 degrees for 1 hour. Serves 10  
Hattie Pennington Baldrige

## MAMAW KELLEY'S SKILLET MEAL

Fry until browned:

2 or 3 lbs. Ground round

1 large chopped sweet onion

1 cup chopped green pepper

1 Tbs. olive oil

Salt and pepper

Cook the above ingredients in olive oil, in a very large heavy kettle. Stir into meat mixture:

¼ teaspoon Tabasco sauce

1 teaspoon Worcestershire sauce

Place over meat mixture 3 or 4 broken bay leaves.

Break and arrange over top of meat mixture:

1-2 lb. box uncooked spaghetti

Pour over all above ingredients:

2 to 3 quarts tomato juice

Cover with lid and cook slowly, until spaghetti is tender and juice is cooked down. Serve as a complete meal with crackers or bread.

Louella Pennington Kelley

## MEAL ON A BUN

Hamburger patties (size of your choice)

Green peppers

Onions

Mozzarella cheese

Sauté peppers and onions in butter. Set aside. Fry or grill burgers. Place on buns. Top with peppers, onions, and cheese. Melt cheese under broiler. You can put toppings on burgers and melt on grill or in skillet before placing on buns.

Janet Dalton Shumway

## BAKED ROUND STEAK

1 large round steak or sirloin  
salt and pepper  
1 stick margarine

Wash meat but do not dry. Sprinkle with salt and pepper on both sides. Put in baking dish or foil lined pan. Cover with sliced butter. Cover with lid or foil. Bake in a 250-275 degree oven about 3 or 3 ½ hours.

I put this in the oven before I leave for Sunday school and church. It is done when I get home. If you are going to be home, you can bake at 350 degrees for 2-2 ½ hours.

Janet Dalton Shumway

## BEEF ROAST OR BAKED STEAK & GRAVY

1 large round steak, cut into serving size pieces  
1 pkg. onion soup  
1 cup water

Place steak in baking dish or pan. Sprinkle soup mix over steak. Add water and cover. Bake at 250-275 degrees for 3-3½ hours or 350 degrees for 2-2½ hours. Pour pan juices into a saucepan. Mix cornstarch and water until you have a pouring consistency. Bring pan juices to a boil. Pour in cornstarch mixture, cook 3-4 minutes or until thickened. I fix roasts this same way.

Janet Dalton Shumway

## HEARTY LASAGNA

1-15oz. Ricotta cheese

2-3 cups Mozzarella cheese

2 eggs

1 lb. ground chuck

1-28oz. jar of spaghetti sauce

9 cooked lasagna noodles

1 can tomato soup

1 t. chili powder

¼ t. of garlic powder

¼ t. of hot sauce

Combine ricotta cheese and eggs and then set aside. Cook meat then drain; add spices and spaghetti sauce and heat until it bubbles. In a 13x9 inch pan layer 1 cup of the meat mixture, three lasagna noodles, and 1 ¼ cup cheese and egg mixture. Repeat the layers. Then top with noodles and mozzarella cheese. Bake at 400 degrees for about 30 minutes and let stand for 10 minutes before serving.

Tammy Salyers Smiley

## POT ROAST

3-4 lb. pot roast  
salt and pepper\  
8 oz. Catalina Dressing  
½ cup water  
1 medium onion  
4 medium carrots, cut in 1" pieces  
4 potatoes, peeled and quartered  
Optional: ¼ cup flour  
              ½ cup water

Season meat with salt and pepper. Brown in ¼ cup dressing in a dutch oven over low heat. Add remaining dressing and water. Cover; simmer 2 hours. Add onions, carrots, and potatoes: cover and continue simmering for 1 hour or until meat and vegetables are tender. Optional: Remove meat and vegetables. Gradually add flour to water. Gradually add flour mixture to hot liquid in pan; cook, stirring constantly until mixture boils and thickens. Simmer about 5 minutes, stirring constantly. Serve with vegetables.

Note: Meat and vegetables can be cooked in a slow cooker but cooking time will be longer.

Ella Dalton Bunch

## SHERRY'S BEEF TIPS AND RICE

1 ½ to 2 lbs. lean beef tips (stew meat)  
½ cup water  
1 pkg. Lipton's mushroom/onion soup (dry)  
Put in slow cooker on medium, cook all day. Serve over bed of white rice.

Kevin Bunch

## MEATLOAF

1 lb. ground chuck  
½ pound sausage  
½ tsp. salt  
¾ tsp. pepper  
1½ cups bread crumbs  
1 small onion, chopped  
1 beaten egg  
¾ cup sweet milk  
1/3 cup catsup

**Directions:** Mix all ingredients and put in greased loaf pan. Spread catsup on the top. Bake at 350 degrees for 45 minutes to an hour.

**Note:** This can be baked in a muffin pan for about 30 minutes. What is left can be frozen and thawed in the refrigerator for a later meal. Warm in the oven for about 30 minutes at 300 degrees.

Ella Marie Dalton Bunch

## BARBECUE SANDWICH MEAT

2 cups beef, cooked and chopped

2 Tbs. butter

½ cup onions, chopped

½ cup catsup

½ cup water

2 Tbs. sugar

2 Tbs. white vinegar

1 Tbs. Worcestershire sauce

½ tsp. salt

dash of pepper

dash of garlic powder

Mix all of the above ingredients, except the beef together and simmer for 30 minutes. Then add beef and heat. Serve on buns.

Hattie Pennington Baldrige

## CABBAGE ROLLS

2 lbs. ground beef                      2 tsp. salt

1 lb. sausage                              1 tsp. pepper

2 cups cooked rice                      1 large head of cabbage

1 large onion- chopped

Mix all ingredients (except cabbage) in large bowl. Cook whole cabbage head in boiling water, just until wilted. Shape mixture in balls and roll in cabbage leaf. Place folded side down in large kettle and cover with water. Cook about 2 hours or until done. The leftover broth with the scraps of cabbage rolls makes a perfect stock for vegetable soup. Just add whatever veggies you normally would.

Opal Dalton



## MY VERSION OF CRACKER BARREL'S CAMPFIRE BEEF

Serving size portion of Chuck or English roast  
3 or 4 unpeeled small potatoes (like new potatoes)  
2 or 3 small onions, peeled  
1 large carrot, unpeeled and cut into chunks  
2 or 3 cherry tomatoes if desired (I omit tomatoes)  
1 stalk celery, cutup  
strips of red, green, and yellow peppers

Tear a large sheet of heavy duty foil. Place meat in center. Salt and pepper. Place veggies on and around meat. Sprinkle with salt and pepper. Place 2 or 3 pats of butter on veggies, seal the foil tightly and place packets on cookie sheet or in bread pan. Cook in a slow oven. If I fix this for Sunday dinner I set my oven on 300 degrees and let it cook while I'm in church. If I am at home and want it to get done sooner I put my oven on 350 degrees. You can use any combination of veggies that you want. You fix a packet for each person. This can be done with almost any kind of meat.

Janet Dalton Shumway

## HAMBURGER PATTIES

Shape hamburger patties. Place in baking dish, sprinkle with salt and pepper. Top with tomato soup or any cream soup. You can also use a package of brown gravy or a jar of prepared gravy. Bake in a 350 degree oven for 1 hour.

Janet Dalton Shumway

## ITALIAN ZUCCHINI AND SAUSAGE

1-1 lb. pkg. pork sausage  
1 medium onion, thinly sliced  
5 small zucchini, cut into ¼" cubes  
1 clove garlic, mashed  
1 8oz. can tomato sauce  
1 tsp. dried sweet basil leaves  
½ tsp. dried oregano leaves  
½ tsp. salt  
½ cup shredded cheddar cheese  
½ cup shredded mozzarella cheese  
grated parmesan cheese

Pan fry crumbled sausage over medium heat for about 15 minutes. Add onion, zucchini and garlic; cook 5 minutes. Add tomato sauce and seasonings. Cover and simmer 25 minutes or until zucchini is tender. Sprinkle with cheeses. Serves 6

Louella Pennington Kelley

## ONE PAN PIZZA

9x13 cake pan	1 bag shredded
2 small cans biscuits	Mozzarella cheese
2 jars Pizza sauce	Miscellaneous topping

In your cake pan tear into pieces the cans of biscuits. Add the pizza sauce and any topping you want. Stir till well blended. Top with mozzarella cheese, bake at 400 degrees till brown and cheese is melted. This can easily be made into a Mexican taco pizza by using salsa and taco sauce instead of pizza sauce and taco cheese instead of Mozzarella. Then top with sour cream and guacamole when serving.

Laura Baldrige Wilson

## SKILLET BREAKFAST

Press into the bottom of an iron skillet (or cake pan) 1 can of biscuits. Lay cooked bacon strips, crumble fried sausage, crumble scrambled eggs on top of biscuits. Sprinkle with mild cheddar cheese. Bake until biscuits are done and the cheese is melted at about 400 degrees.

If you are having company for breakfast you can prepare this the day before.

Note: You can use ham or any meat you like I have added onions and green pepper.

Laura Baldrige Wilson

## HERBED PORK CHOPS

Rub mixture over:

4 boneless pork chops

Mix is made of:

2 tsp. salt

1 tsp. black pepper

1 tsp. paprika

1 tsp. rubbed sage

1 tsp. dried thyme

In a nonstick skillet put: 1 Tbs. oil

Place chops in hot oil and brown for 4 to 5 minutes on each side. Pour water over chops to cover and lace lid on skillet. Cook until water is almost cooked out. Uncover and continue cooking out water so as not to over cook. Serve with vegetables of choice.

Note: I make enough mix that I have a large spice jar full. I measure out herbs about four times. They are ready for the next "fixins".

Louella Pennington Kelley



*Vegetables*

## TWICE BAKED POTATOES

4 large baking potatoes

½ cup ham

1 stick butter

½ cup sour cream

¼ cup heavy cream or half and half

¼ cup onion, finely diced

1 cup shredded cheddar or other cheese

salt and pepper to taste

¼ cup parsley

Topping:

1 cup parmesan shredded cheese, fresh is best

Bake in 400 degree oven until potatoes are tender 45 minutes to an hour. Remove and cool. Slice potatoes in half lengthwise. Hollow out potato carefully making sure not to tear skin. In a large bowl separate potato slightly with a fork. Add remaining ingredients and fold not totally mashing together. Refill skins with mixture and top with equal amounts of parmesan cheese. Return to oven until heat through and browned, about 15 minutes.

Vicky Dalton

## WEIGHT WATCHERS-PARMESAN NOODLES

4 1/2 oz. noodles, cook and drain

3 Tbs. margarine

1/8 tsp. garlic powder

1 Tbs. dried parsley flakes

Add the above to noodles and toss to blend.

2 Tbs. Parmesan cheese, sprinkle over noodles, toss.

Serves 6

Hattie Pennington Baldrige



## VEGETABLE CASSEROLE

- 2 cans Veg-All
- 1 cup mayonnaise
- 1 cup celery, chopped and cooked
- 8 oz. Velveeta cheese
- 2 tubes Ritz crackers
- 1 ½ cup butter
- 1 medium onion, diced and cooked

Crush crackers into melted butter and set aside. Cook onions and celery in saucepan of water until clear and tender. Drain Veg-All, celery, and onions. Stir cheese into hot celery and onions until melted. Mix all ingredients except cracker mixture. Put ½ cracker mixture into sprayed casserole dish and cover with Veg-All mixture. Top with remaining crackers. Bake at 350 degrees for 20 minutes, covered. Then 10 minutes uncovered.

Ella Marie Dalton Bunch  
Bonnie Kelley Patrick

Variation: May use ¼ cup onions, ½ cup celery, ¾ cup mayo, one tube of Ritz crackers, and ¼ stick margarine. Bake 25 minutes.

Lora Kelley

## BACON CHEESE POTATOES

1 cup mayonnaise  
8-10 medium potatoes  
½ cup finely chopped onion  
1 lb. processed American cheese, cubed  
½ lb. sliced bacon, cooked and crumbled  
¼ cup sliced ripe olives

Peel potatoes; place in saucepan and cover with water. Cook until tender but firm; drain and cut into cubes. In a bowl mix potatoes, with onion, cheese, and mayonnaise. Transfer to a 13x9x2 inch baking dish. Sprinkle with bacon and olives. Cover and bake at 350 degrees for 30 minutes.

Mamie Salyers Dalton

## BROCCOLI CASSEROLE

2 large pkg. frozen chopped broccoli (cooked)  
1 stick margarine  
½ lb. American cheese (more or less)  
¾ pkg. Town House Crackers  
salt and pepper

Cook broccoli according to package directions. Drain, salt and pepper to taste.

Stir in cheese and ½ stick of margarine until melted. Pour into buttered casserole dish. Melt remaining margarine, stir in cracker crumbs. Sprinkle crumb mixture over broccoli. Bake 25 minutes at 350 degrees or until brown.

Patricia Kelley Bays



## CORN

2 pkgs. frozen corn  
1 stick of butter  
½ tsp. of sugar  
salt to taste (optional)

Directions: cook

Lari Litteral Dalton Hoffman

## CREAMED PEAS AND POTATOES

4 medium potatoes  
1 pkg. frozen peas  
salt and pepper  
½ stick margarine  
1 Tbs. flour  
¼ cup evaporated milk

Directions: Peel and large dice the potatoes. Cover with water and cook until tender. Add the peas. Salt and pepper to taste. Add the margarine. Cook until done. Have quite a bit of liquid on them. Mix the flour and milk together, stir into a thin paste. Add this mixture to the peas and potatoes when done. Bring to a boil, and remove from heat. Cover and let set for 5-10 minutes.

Opal Dalton

## BAKED SWEET POTATO

Sweet potatoes, peeled, washed, and covered with salted water. Cook until tender but do not over cook. Pour into a baking dish. Then cut small pats of margarine over potatoes. Sprinkle with brown sugar. Bake at 400 degrees until browned or crystallized.

Ella Dalton Pennington

## CANDIED SWEET POTATOES

Bake, wrapped in foil; on cookie sheet in 350 degree oven for 30 minutes: 6 to 8 sweet potatoes. Wash potatoes first leaving skins on. Peel off potato skins and cut into large pieces. Place in a buttered baking dish. Combine:

1 cup firmly packed brown sugar

1 tsp. salt

¼ cup butter or margarine

¼ cup water

Boil for 3 minutes. Pour syrup over potatoes. Bake in a moderate oven at 350 degrees for 1 to 1 ¼ hours, basting occasionally. Yield 6 servings.

Louella Pennington Kelley

## CHEESEY CREAMED CORN

3 pkgs. (16 oz each) frozen corn  
2 pkgs. (1 8oz. & 1 3 oz.) cream cheese, cubed  
¼ cup butter or margarine, cubed  
3 Tbs. water  
3 Tbs. milk  
2 Tbs. sugar  
6 slices processed American cheese, cut into small pieces  
Combine all ingredients in a slow cooker; mix well. Cover and cook on low for 4 hours. Or until heated through and cheese is melted. Stir well before serving. Yield: 12 servings

Tracy Bunch

## CREAMED CORN

1 ½ pts. corn, fresh or frozen  
½ cup water  
1 Tbs. sugar  
1 Tbs. butter  
! tsp. salt  
¼ tsp. pepper  
Combine and cook until most of the water is gone.  
1 Tbs. cornstarch  
1 Tbs. flour  
! cup milk

Mix dry ingredients. Add milk gradually to make a thickening. Add thickening to corn. Cook until thickened, stirring often. Serves 8  
Variation: use 2 Tbs. of butter omit cornstarch.

Ella Dalton Pennington/ Louella Pennington Kelley

## SWEET POTATO CASSEROLE

4 cups mashed sweet potato  
½ cup white sugar  
½ cup brown sugar  
2 eggs  
2 Tbs. vanilla  
½ cup melted margarine  
salt to taste

Cook sweet potatoes in microwave until tender. Mix sugars and eggs together. Add potatoes and mix all together with an electric mixer. Put in a buttered baking dish.

### Topping

1 cup light brown sugar  
½ cup plain flour  
1 cup chopped pecans  
½ cup melted oleo (butter)

Mix together and sprinkle on top of casserole. Bake at 350 degrees for 30 minutes.

Patricia Kelley Bays

## SCALLOPED POTATOES

5 medium potatoes, sliced and cooked  
Arrange these in a casserole dish.

¼ stick margarine, melted

2 Tbs. flour

1 tsp. salt

½ tsp. pepper

Add the last three ingredients to the melted margarine. Then add ½ cup milk to make a white sauce. Add ½ cup cheddar cheese, grated to sauce. Pour over potatoes. Sprinkle ½ cup cracker crumbs over casserole. Bake at 350 degrees for 30 minutes. Yields 4-5 servings.

Ella Dalton Pennington

## SWEET POTATO CASSEROLE

3 ½ cups mashed sweet potatoes (about 2 lbs.)  
1 cup sugar  
2 eggs  
1 stick butter  
1 tsp. vanilla  
½ cup milk

Beat the above ingredients together and pour into a casserole dish.

Blend together:

1 cup brown sugar  
1/3 cup flour  
½ stick soft margarine  
1 cup chopped pecans

Spread over potato mixture. Bake in preheated oven for 30 minutes at 350 degrees.

Betty Dalton  
Loretta Gullet Trimble

## SCALLOPED POTATES

6 medium potatoes, sliced

Sauce: 3 Tbs. butter  
2 Tbs. flour  
1/8 tsp. pepper  
2 1/2 cups milk  
2 Tbs. onion  
1 tsp. salt

Mix sauce in pan, bring to boil and cover potatoes. Bake for 1 hour at 350 degrees. Cover with aluminum foil. Uncover and bake for 30 minutes longer. To add a little something extra you can add grated cheese on top if you wish.

Jessica Hennecke

## SCALLOPED POTATOES

6-8 large potatoes (round thin slices)  
2 cans cream of mushroom soup  
1 can evaporated milk  
1 stick butter or oleo (thin sliced)  
Velveeta cheese (thin sliced)  
Salt and pepper  
1 medium onion (chopped)

Put thin layer of potatoes in greased casserole dish. Salt and pepper to taste. Cover potatoes with cheese slices, some onion, and butter slices. Repeat until all the potatoes are gone. Pour soup mixed with evaporated milk over all and bake at 350 degrees, covered until potatoes are done. Remove lid and let top of casserole brown.

Hattie Dalton Kelley

## **GLAZED CARROTS**

**10 medium carrots**

**Wash, scrape, and split carrots lengthwise. Then cut in to small pieces. Cover with boiling water, salted. Boil uncovered for 10 minutes. Drain, saving  $\frac{1}{4}$  cup of water.**

**$\frac{1}{2}$  cup brown sugar**

**$\frac{1}{4}$  cup carrot water**

**1 Tbs. butter**

**$\frac{1}{8}$  tsp. salt**

**Combine these ingredients and boil for 5 minutes. Place carrots into buttered baking dish. Cover with hot syrup. Bake at 350 degrees for 15 minutes or until tender, basting occasionally. Yields 5 servings.**

**Hattie Pennington Baldrige**



## **MISSISSIPPI POTATOES**

**2 lb. bag of hash browns, Southern style**

**1 cup mayo**

**½ tsp. pepper**

**¾ cup mozzarella cheese**

**1 cup cheddar cheese**

**Hormel bacon**

**1 tsp. salt**

**½ cup chopped onion**

**½ cup black olives**

**Toss potatoes with mayo, salt, pepper, cheese and onion. Place in greased 9x13 pan. Sprinkle with bacon and olives. Bake at 325 for 1 hour uncovered. Can be made ahead and frozen. Just add 10 minutes to cooking time if cooked straight from the freezer.**

**Susan Bunch Schaefer**

## **POTATO WEDGES**

**6 medium potatoes, scrubbed**

**Cut lengthwise into wedges. Boil 5 minutes in salted water. Spread in single layer on baking sheet, greased. Spread butter over wedges while hot. Sprinkle with salt, pepper and cayenne pepper. Sprinkle with shredded cheese and parsley flakes. Bake at 425 degrees for 15 minutes or until cheese melts and potatoes are golden. Serves 4**

**Hattie Pennington Baldrige**

## **MAKE AHEAD MASHED POTATOES**

**10 large potatoes, peeled and quartered**  
**1 cup sour cream**  
**8 oz. pkg. cream cheese, softened**  
**6 Tbs. butter or margarine**  
**½ tsp. salt**  
**paprika (optional)**  
**shredded cheddar cheese**  
**bacon pieces**

**Bring potatoes to boil. Reduce heat; cover and cook 20-25 minutes or until tender. Drain and mash or mix with mixer. Add sour cream, cream cheese, 4 Tbs. butter, and salt. Stir until smooth and everything is melted. Spread in greased 13x9x2 baking dish. Melt remaining butter and drizzle over potatoes. Sprinkle with paprika if desired. Refrigerate or bake immediately. Bake covered at 350 degrees for 40 minutes; uncover, top with shredded cheddar cheese and bacon, bake 20 more minutes.**

**Tracy Bunch**

## HASH BROWN POTATO CASSEROLE

- 2 cups shredded American or cheddar cheese
- 1 10oz. can cream of chicken soup
- 1 cup sour cream
- 1 cup finely chopped onion (optional)
- ¼ cup butter, melted
- ¼ tsp. salt
- ¼ tsp. pepper
- 1-32 oz. pkg. frozen hashed brown potatoes, thawed
- 1 cup Corn Flakes, crushed
- 1 Tbs. butter, melted

In a large mixing bowl combine shredded cheese, chicken soup, sour cream, chopped onion, ¼ cup butter, salt, and pepper and mix well. Fold in thawed hash brown potatoes. Turn mixture into a greased 9x13 pan. Toss together Corn Flakes and 1 Tbs. butter and sprinkle over potato mixture. Bake at 350 degrees for 1 hour or until casserole is golden brown and potatoes are tender. Yields 8-10 servings.

Bonnie Kelley Patrick



A detailed collage of various baked goods. In the foreground, there's a round pie with a lattice crust, a cup of whipped cream, and a small tart. To the right, a rectangular cake with white frosting and red stripes is visible. In the center, a white cloth holds several rolls, including one with a dark, textured top. Above the cloth, a metal ring mold sits on a pink surface. The background is filled with more breads, including a large loaf, a bowl of dough, and various pastries. The overall color palette is warm, dominated by browns, oranges, and pinks.

*Breads,  
Rolls &  
Pastries*



## ANGEL'S SWEET POTATO BISCUITS

1lb. cooked sweet potatoes (I use canned)

1 cup light brown sugar

¼ cup water

2 ¼ cups Bisquick (or any biscuit mix)

Cool and peel sweet potatoes or open can. Mix together sweet potatoes, brown sugar, and water, mash well, and add biscuit mix. Mixture will be moister than regular biscuits. Flour table. Roll biscuits to ½ inch thickness. Cut with 2 ½ inch cutter. Place on greased sheet pan. Bake in preheated 350 degree oven for 16 to 18 minutes. Check bottom of biscuits tops don't get very brown. Serve with a mixture of whipped butter, margarine, and brown sugar.

Angel Kelley Redecker

## BISCUITS

2 cups flour

1tsp. salt

1 heaping Tbs. baking powder

¼ tsp. soda

¼ cup shortening

1 ¼ cup buttermilk

Combine dry ingredients and cut in shortening with pastry blender. Add buttermilk and stir just enough to mix. Put on floured surface and knead 3 or 4 times. Pat out to desired thickness. Cut and bake on a greased pan (or spray with Pam) at 475 degrees for 12 to 15 minutes or until brown. For tender biscuits, don't over handle the dough.

Mamie Dalton Salyers

## HOME-MADE BISCUITS

Mix together

2 cups flour, self-rising

¼ tsp. soda

1 tsp. baking powder

Cut in with a fork

2 tsp. shortening

Add and mix

1 cup plus 3 Tbsp. Buttermilk

Knead on a floured board until smooth, about 6 times. Roll out about ½ inch thick. Cut with a biscuit cutter. Pour oil on pan, coat both sides of biscuits and place in pan. Bake at 450 degrees for 10 to 12 minutes. May brown under broiler. Serves 4 generously. Note: Dough should be moist for good texture of bread.

Hattie Pennington Baldrige

## BROCCOLI CORNBREAD

1 box Jiffy Cornmeal Muffin Mix

1 cup cheddar cheese, shredded

1 medium onion, chopped fine

½ box chopped broccoli (1 cup)

2 eggs

½ cup buttermilk

Mix the above ingredients together. Melt ½ stick butter in skillet. Pour mixture into skillet and bake at 350 degrees for 30 minutes. Let set for 5 minutes before cutting.

Hattie Pennington Baldrige

## CORNBREAD

2 cups cornmeal  
1 cup self-rising flour  
¼ cup oil  
4 eggs  
¾ cup Buttermilk

Mix until looks like cake batter. Bake at 450 degrees and cook until top is lightly brown.

Patricia Kelley Bays

## MEXICAN CORNBREAD

1 ½ cups self-rising cornmeal  
1 ½ cups self-rising flour  
¼ cup sugar  
½ tsp. soda  
1 tsp. ground red pepper  
½ cup cream style corn  
1 cup cheddar cheese  
½ cup onion  
2 eggs  
1 ½ cups buttermilk  
1 red sweet pepper, chopped  
½ cup of oil

Mix all the previous ingredients together. Pour ¼ cup of oil in one large or two small iron skillet and heat to sizzle. Pour cornbread mixture into skillet and bake at 450 degrees for 20 minutes.

Ella Dalton Pennington

## MEXICAN CORNBREAD

- 1 ½ cups self-rising cornmeal
- 1 ½ cup self-rising flour
- ¼ cup granulated sugar
- 1 cup grated cheddar cheese
- ½ cup chopped white sweet onion
- ½ tsp. of ground red pepper
- 1 chopped green pepper
- 2/3 cup cooking oil
- 1 cup sweet milk
- 2 eggs
- ½ cup chopped white sweet onion

Mix all the above ingredients together. Bake in the oven at 375 degrees for 18-22 minutes.

Louella Pennington Kelley

## BANANA NUT BREAD

- ½ cup shortening
- 1 cup sugar
- 3 bananas (ripe)
- 3 eggs
- 1 Tbs. cold water
- 2 cups flour (all purpose)
- 1 tsp. soda
- 1/8 tsp. salt
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1 cup nuts

Combine, bake one hour at 350 degrees.

Aimee Salyers



## SUNDAY YEAST ROLLS

Dissolve in a mixing bowl

1 pkg. dry yeast

1 cup water, lukewarm

Add and mix

½ cup oil

2 eggs, beaten

Mix together and then add and mix well with the above ingredients.

4 cups flour, plain

½ cup sugar

1 tsp. salt

Cover with Saran wrap. Let stand 8 hours or overnight on counter. Turn onto floured board.

Knead dough lightly. Then roll to ½ thickness. Cut into rolls. Place on bread pan. Let rise 4 to 6 hours while you go to church. Bake at 400 degrees for 10 to 12 minutes.

Hattie Pennington Baldrige

## BROWNEED GARLIC BREAD

1 loaf Hieners French Bread

1 bowl Country Crock Margarine

Garlic Powder to taste

Spread margarine on bread and brown both sides, in oven.

Louella Pennington Kelley

## SWEET MUFFINS

1 egg  
1 cup milk  
¼ cup oil  
2 cups flour  
¼ cup sugar

Mix all ingredients and put in oiled muffin pan.  
Bake 20 -25 minutes at 400 degrees.

Jessica Hennecke

## MOMMIE'S ZUCCHINI BREAD

3 cups flour  
1 ½ cups sugar  
1 tsp. cinnamon  
1 tsp. salt  
1 tsp. baking powder  
2 cups shredded unpeeled zucchini  
1 cup chopped nuts  
3 eggs  
1 cup oil  
¼ tsp. baking soda

In a large bowl stir together all dry ingredients. In another bowl beat eggs and oil. Pour over dry ingredients and stir until moistened. Pour into a greased 9x5x3 loaf pan. Bake at 350 degrees for 90 minutes or until it test done. Cool 10 minutes in pan then invert on rack. Turn top side up and cool completely. This freezes well when tightly wrapped in foil.

Betty Dalton Cordle

## AUTUMN PUMPKIN PIE

2 eggs slightly beaten  
3 cups pumpkin  
12 oz. evaporated milk  
1 cup sugar  
1/4 cup all-purpose flour  
1 teaspoon vanilla  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 ground ginger  
1/2 teaspoon ground allspice  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
1 unbaked pastry shell  
1/4 cup butter or margarine  
1/2 cup all-purpose flour  
1/2 cup firmly packed brown sugar  
1/2 cup chopped pecans

Combine first 12 ingredients and blend well. Pour into pastry shell. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake an additional 35 minutes. Combine butter, 1/2 cup flour, and brown sugar and blend well. Stir in pecans and sprinkle mixture on pie. Bake at 350 degrees for 10 minutes. Yield one 10 inch pie.

Tracy Bunch

## BANANA-PINEAPPLE PIE

8 ounce cream cheese  
3 1/2 cups milk  
2 small boxes vanilla instant pudding  
3 bananas  
1 tub Cool Whip  
graham cracker crust  
20 ounce can crushed pineapple (drained)

Crust: 1 1/2 cup graham cracker crumbs  
1/4 cup sugar  
1/3 cup melted butter

Mix crust ingredients and press in pan or you can buy 2 graham cracker pie crust.

Slice bananas and put on top of crust.  
Cream the cream cheese, milk, and pudding together.  
Spread mixture on top of bananas.  
Spread pineapples on top of mixture.  
Put Cool Whip on top of pineapples.  
Enjoy.

Ella Marie Dalton Bunch

## DERBY PIE

6 ounce bag chocolate chips  
small package of chopped pecans  
1 teaspoon vanilla  
1 cup sugar  
1/2 cup plain flour  
1 stick butter  
2 eggs  
pie shell  
small container Cool Whip

Blend all of the above ingredients(except pie shell and Cool Whip) together. Pour into pie shell and bake at 350 degrees for 1 hour. Let pie cool. Top with Cool Whip.

Donna Salyers

## FRESH APPLE PIE

Pastry for two crust pie.

1/4 teaspoon ground cinnamon  
1/2 cup sugar                      5 cups thinly sliced and pared  
3 tablespoon plain flour              apples  
1/4 teaspoon nutmeg              1 tablespoon margarine

Preheat oven to 425 degrees.

Mix sugar, flour, nutmeg, cinnamon, and salt. Stir in apples. Turn into pie shell, Dot with margarine. Cover with top crust. Cut several slits in top. Seal edges. Cover edges with strips of foil. Remove foil during last 15 minutes of baking. Bake until crust is brown and juice begins to bubble. Usually 40-50 minutes.

Janet Dalton Shumway

## BERRY GLAZED PIE

Prepare Fool Proof Pie Crust, bake and set aside.

3 cups berries

1/2 cup sifted powdered sugar

Wash berries of your choice. (strawberries, raspberries, blackberries, or blueberries) and set aside.

1 cup berries

1 cup water

Crush and cook for 2 minutes. Press through sieve.

1 1/2 tablespoon corn starch

1/2 cup granulated sugar

Mix together. Stir into berry juice. Cook gently until clear, stirring constantly about 20 minutes. Put thin coating of glaze over bottom and sides of shell. Fill with sweetened berries and cover with remaining hot berry glaze. Cool. Top with Cool Whip.

Louella Pennington Kelley

## MYSTERY PECAN PIE

Make crust and put into pan.

Beat in mixing bowl:

8 ounce package cream cheese

Add and beat until creamy:

1/3 cup sugar

1 egg

1 teaspoon vanilla

1/4 teaspoon salt

Set aside.

Beat in mixing bowl until well blended:

3 eggs

Add and blend well:

1/4 cup sugar

1 cup light or dark corn syrup

1 teaspoon vanilla

Spread cream cheese mixture on bottom of crust.

Sprinkle 1 1/4 cup chopped pecans over mixture. Gently

pour syrup mixture over pecans. Bake at 375 degrees

for 35-40 minutes or until center is firm to touch.

Ella Dalton Pennington

## PINEAPPLE SOUR CREAM PIE

1 eight ounce crushed pineapple    1 cup milk  
1 large instant vanilla pudding    1 cup sour cream

Drain pineapple. Reserve 1/4 cup juice. Combine pudding, milk, sour cream and reserved juice. Beat one minute and add pineapple. Pour into baked crust and chill for 4 hours. Top with Cool Whip.

Bertha Dalton

## PUMPKIN PIE FILLING

Prepare Fool Proof Pie Crust. Place in pie pans.

Mix together:

3 1/2 cup cooked pumpkin  
1 teaspoon (each) salt, ginger, nutmeg  
6 eggs  
4 tablespoon granulated sugar  
1/2 teaspoon cloves  
2 1/2 teaspoon cinnamon  
3 1/2 cup caned milk (evaporated)  
1 1/3 cup brown sugar (firmly packed)

Pour mixture into unbaked pastry shell. Bake in 425 degree for 45-55 minutes, or until a knife inserted 1 inch from edge comes out clean. Cool until set. Serve.

SWEET POTATO PIE: Use sweet potatoes in place of pumpkin.

Louella Pennington Kelley



## VANILLA CREAM PIES

Make Fool Proof Pie Crust and bake. Set aside.

Stir together in saucepan:

2/3 cup sugar

1/4 cup cornstarch

1/2 teaspoon salt

Blend:

3 cups milk

4 egg yolks, slightly beaten

Gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat. Blend in:

2 tablespoon softened butter

1 tablespoon plus 2 teaspoon vanilla

Pour into pie shell. Top with Meringue and brown in oven.

**CHOCOLATE PIE:** increase sugar to 1 1/2 cups and corn starch to 1/3 cup. Omit butter and stir in 2 ounces of melted unsweetened chocolate with the vanilla.

**COCONUT CREAM PIE:** Decrease vanilla to 2 teaspoons and stir in 3/4 cup flaked coconut.

**BANANA CREAM PIE:** Peel and slice 2 large bananas, arrange layer of bananas 1/2 inch deep in bottom of pie shell. Pour in vanilla filling.

Louella Pennington Kelley

## MERINGUE

Beat until frothy:

3 egg whites

1/4 teaspoon cream of tartar

Add a little at a time and gradually beat in:

6 tablespoon sugar

Continue beating until stiff and glossy. Do not under beat. Add:

1/2 teaspoon vanilla

Pile onto hot filling being careful to seal edges. Bake at 400 degrees for 8 to 10 minutes.

Louella Kelley Pennington

## FOOL PROOF PIE CURST

Mix as cornmeal:

4 cup plain flour

1 teaspoon salt

1 teaspoon baking powder

1 tablespoon sugar

1 3/4 cup shortening

Add to above and mix:

1 egg

1/2 cup cold water

1 Tablespoon vinegar

Knead and roll out 1/4 " thick.

Bake according to pie recipe.

Yield 4 single or 2 double pie shells.

Louella Pennington Kelley

## **GINA'S SUNDAE PIE**

1 Oreo pie crust  
1 large box instant chocolate pudding  
2 cups milk  
1 cup Cool Whip  
1-8 ounce cream cheese (softened)  
Hershey's Chocolate Syrup ( to taste)  
1 cup chocolate chips

Mix together pudding, milk and Cool Whip. Add cream cheese and mix until well blended. If too thick, add more milk. Approximately 1/2 cup.

Pour mixture into pie crust. Put remaining Cool Whip on top.. Squeeze syrup over the Cool Whip. Sprinkle chocolate chips on top. Chill one hour then serve.

Gina Gullett

## **ICE CREAM PIE**

1/4 cup peanut butter            1/4 cup corn syrup  
2 cups Honey & Nut Cornflakes  
Mix until coated and spread in a 9 " pan.

1 quart ice cream of your choice  
Soften and spread in pie shell. Freeze.

Make topping of:

Cool Whip (optional)    3 tablespoon peanuts  
(chopped)  
maraschino cherries    Hershey's Chocolate Syrup

Serve as frozen desert. Great for Summer.

Louella Pennington Kelley

## TRADITIONAL PUMPKIN PIE

- 1-16 ounce can pumpkin
- 1-14 ounce can Eagle Brand Milk
- 2 eggs
- 2 teaspoon pumpkin pie spice (or 1 tsp. cinnamon, 1/2  
tsp. each ginger and nutmeg)
- 1/4 teaspoon salt

Combine all ingredients in a large bowl. Mix well. Pour into an unbaked pie shell. Preheat oven to 425 degrees. Bake for 15 minutes. Reduce heat to 350 degrees and bake for 35-40 minutes more. Test by inserting a knife into pie about 1" from side of pan. When knife comes out clean the pie is done. Cool. Serve with Cool Whip.  
**THE EASIEST PUMPKIN PIE I EVER MADE.**

Janet Dalton Shumway

## SWEDISH APPLE PIE

1. Fill buttered pie plate 2/3 full of sliced, peeled apples. Yellow delicious are best.
2. Sprinkle with 1 tablespoon sugar and 1-2 teaspoon cinnamon.
3. In bowl, mix 3/4 cup butter, 1 cup plain flour, 1 cup sugar, 1 egg, 1/2 cup chopped walnuts, and a pinch of salt. Mix with a fork until blended.
4. Spoon batter over apples. Will spread while baking.
5. Bake on 350 degree oven 30-35 minutes until golden.

Anita Dalton Vaughn

## COCONUT CREAM PIE

1 cup milk	1/4 teaspoon salt
1 cup light cream	1 teaspoon vanilla
2 tablespoon flour	3 egg yolks (slightly beaten)
1 tablespoon cornstarch	1/2 cup coconut
1/s cup sugar	1 baked pie shell

### Directions:

Scald milk and cream in top of double boiler. Combine flour, cornstarch, sugar and salt and mix thoroughly. Add to scalded milk and cook 15 minutes, stirring constantly. Stir a small amount of mixture into beaten egg yolks. Return to double boiler and cook a few minutes longer. COOL. Add vanilla and coconut. Pour into baked pie shell and top with meringue or whipped topping.

## BANANA CREAM PIE

Follow above recipe, but omit coconut. Slice 2 bananas in pie shell and pour filling over bananas.

Opal Dalton

## CHOCOLATE PIE

1 cup evaporated milk  
1 cup milk  
1 square unsweetened chocolate  
1/2 cup sugar  
3 tablespoon plain flour  
1 tablespoon cornstarch  
2 eggs  
1 teaspoon vanilla

Heat milk with chocolate. Beat eggs in bowl. Add a little of the heated milk to the eggs to temper. Combine flour, cornstarch, and sugar and add to the egg mixture. Beat with mixer. Add this to the milk and chocolate mixture. Cook until thick, stirring continually. Pour into baked crust. Cool and top with Cool Whip.

Mamie Dalton Salyers

## APPLE PIE FILLING

Prepare Fool Proof Pie Crust, place in pans.

Mix together:

1 quart apples (mashed)

1 teaspoon nutmeg

1/4 teaspoon cinnamon

granulated sugar to taste

1/2 stick butter

Pour mixture into unbaked pie shells. Cut pats of butter and place on apple mixture. Cover with pastry. Brush with milk and sprinkle with sugar and cinnamon. Vent top pastry. Bake at 425 degrees for 30 to 35 minutes or until golden brown.

Louella Pennington Kelley

## AUNT B'S CHOCOLATE PECAN PIE

Heat cookie sheet in 350 degree oven.

Step 1: Melt in saucepan:

1/2 cup butter

Step 2: Add 3 tablespoon cocoa and stir until dissolved.

Step 3: Add 3/4 cup hot water and stir until dissolved.

Step 4: Mix next 5 ingredients and blend into cocoa mixture with a whisk and stir until smooth:

2 cups sugar            1/2 cup flour

1/8 teaspoon salt    1 teaspoon vanilla

1 small can evaporated milk

Step 5: Stir in 1 cup pecan halves and spread into unbaked pie crust.

Bake on heated cookie sheet at 350 degrees for about 50 minutes or until set. Cool.

Louella Pennington Kelley

## BANANA SPLIT PIE

### Step 1:

2 cups graham cracker crumbs    3 tablespoon sugar

1 stick margarine (melted)

Combine and spread in bottom of 9" X 13" pan. Bake at 350 degrees for 5 minutes or until golden brown.

### Step 2:

1 box powdered sugar                      2 eggs

1 stick margarine (softened)

Mix with mixer until smooth and fluffy.

### Step 3:

Spread step 2 on step 1.

### Step 4:

1- 303 size can drained crushed pineapple

3 or 4 bananas (sliced long ways)

Spread pineapples on step 3. Place bananas on pineapple.

### Topping:

Spread 1-9 ounce container Cool Whip on pie. Place maraschino cherries on Cool Whip and sprinkle with nuts.

Linda Dalton



## BLACKBERRY COBBLER

### Pie Crust:

4 cups plain flour	1 tablespoon sugar
2 teaspoon salt	1 3/4 cup Crisco
1/2 cup water	1 tablespoon vinegar
1 large egg	

Mix flour, sugar, and salt in bowl. Add Crisco and mix until crumbly. In a small mixing bowl beat water, egg and vinegar with a fork. Add egg mixture to flour until moistened. Wrap in waxed paper and refrigerate for at least 1/2 hour. Use 3/4 of this mixture for bottom and sides of cobbler. The rest will be used for the top. Place the bottom crust in a 9" X 13" X 2" pan.

### Filling:

8 cups blackberries	3 heaping Tbs. plain flour
2 1/2 cup sugar	1 teaspoon vanilla

Mix together in a large bowl and pour into crust.

### Glaze:

1 cup powdered sugar	2 tablespoon margarine
1/2 teaspoon vanilla	1 tablespoon lemon juice

enough milk to make spreadable  
Spread on top of cooled cobbler.

Put strips of foil around edges of crust and bake for 25 minutes at 375 degrees. Remove foil and bake 20-25 additional minutes until browned.

Joyce Dalton

## SWEET POTATO PIE

1 1/4 cup cooked mashed sweet potatoes  
1 egg  
1 cup milk  
1 teaspoon vanilla  
2 tablespoon margarine (melted)  
3/4 cup sugar  
1/4 teaspoon allspice  
1/4 teaspoon cinnamon  
1 unbaked 9" pie crust

Blend all ingredients with mixer. Pour into pie crust and bake at 350 degrees for 45 minutes or until set. Serve with Cool Whip if you like.

Shelley Cordle Greer

## PEANUT BUTTER PIE

1-8 ounce package cream cheese	2 small or 1 large envelopes
2 cups powdered sugar	Dream Whip
3/4 cup peanut butter	
1 graham cracker or Oreo crust	

Prepare Dream Whip as directed on package. Add cream cheese in 3 amounts, whipping after each addition. Add sugar. Whip well. Add peanut butter. Whip well. Pour into crust. Chill 4 hours or longer.

Betty Dalton Cordle

## PECAN TARTS

### Crust:

1-3 ounce softened cream cheese

1/2 stick softened margarine

1 cup sifted all-purpose flour

Mix together and form into 24 balls. Press into buttered mini muffin pans.

### Filling:

1 egg

1 teaspoon vanilla

3/4 cup light brown sugar

dash of salt

1 teaspoon cinnamon

2/3 cup chopped pecans

1 tablespoon margarine

Beat together and fill mini pie shells 3/4 full. Bake about 20 minutes at 350 degrees.

Betty Dalton Cordle

## BLACKBERRY COBBLER

Place 3 cups berries and juice in saucepan.

Mix together in bowl:

3/4 to 1 cup sugar

1/2 teaspoon

cinnamon

1 tablespoon plus 1 teaspoon cornstarch

Add this to berries.

Cook until thickened and boils, stirring constantly.

Pour into a 9" X 13" pastry lined pan. Dot with butter.

Cover with top pastry. Bake at 425 degrees for 30 minutes.

Hattie Pennington Baldrige

## LAZY MAN'S FRUIT COBBLER

1/2 cup margarine                      3/4 cup milk  
1 cup self rising flour                1 cup sugar  
1 egg                                        1 teaspoon vanilla

1 large can or 2 small cans fruit, drained

Melt margarine in baking dish. Mix flour, sugar, egg, vanilla, and milk together and pour over margarine. Pour drained fruit over batter. Do not mix into batter. Bake at 350 degrees for 50 minutes. Serve hot or cold. This can be made with any caned fruit. (peaches, apples, cherries, etc.)

Darvin Cordle

## APPLE DUMPLINGS

Rome Beauty apples                      sugar to taste  
1 pint water & apple peelings        red food coloring  
sugar, cinnamon, and butter

1. Prepare pie crust and set aside. 2. Wash, peel and core whole apples. 3. Place peelings in pan with water. Add sugar to taste. Boil. Remove and discard peelings. Add red food coloring to water and set aside. 4. Roll out pastry in circles large enough to cover apple. Place apple in center of dough. Fill hole with sugar and cinnamon. Top with a pat of butter. Gather crust up around apple and seal at top. Place in deep pan, side by side, pour prepared syrup over apples and bake at 350 degrees until apples are tender and crust is brown.

Louella Pennington Kelley

## PEACH DUMPLINGS

### Syrup:

2 cup sugar                      1/8 teaspoon cinnamon

2 cup water                      1/8 teaspoon nutmeg

2 tablespoon butter

Combine first 4 ingredients. Bring to boil and add butter. Set aside.

### Crust:

2 cup plain flour                2 teaspoon baking powder

2/3 cup shortening              1 teaspoon salt

1/2 cup milk

Sift dry ingredients. Cut in shortening. Add milk and stir until moist. Roll 1/4" thick on lightly floured board. Cut into 6" squares. Place 2 peach halves in center of each square. Sprinkle generously with sugar and cinnamon. Pat with butter. Fold corners to center and pinch edges of crust together to form a pouch. Place 1" apart in a greased 11" X 7" deep baking dish. Spoon syrup over dumplings. Bake at 375 degrees for 35 minutes. Baste once with syrup when dumplings start to brown. Serve warm.

Yield 6 dumplings

Bertha Dalton

Mommie always fixed these on a day when we were canning peaches. Daddy would bring in peaches by the bushel and us girls hated when it was time to wash the jars for canning. Isn't it nice that we now have dishwashers that not only wash the jars but can also sterilize them?

Betty Jo

## ZUCCHINI BREAD

- 3 egg
- 2 cups sugar
- 1 cup oil
- 2 cups grated zucchini
- ½ cup apple sauce
- 3 tsp. vanilla
- 3 tsp. cinnamon
- 3 cups all purpose flour
- ¼ tsp. baking powder
- 1 tsp. soda
- 1 tsp. salt
- 1 cup nuts
- 1 cup raisins

Cream sugar and eggs. Gradually add other ingredients in the order they are listed above. Grease and flour 2 loaf pans. Bake for one hour at 350 degrees. Stores well in freezer.

Betty Dalton

## FOOL PROOF PIE CRUST

Mix as corn meal:

4 cups plain flour

1 tsp. salt

1 tsp. baking powder

1 tbsp. sugar

1 3/4 cups shortening

Add to the above mixture-----mixed:

1 egg

1/2 cup cold water

1 tbsp. vinegar

Knead dough and roll out pie crusts,  
Makes 4 single or 2 double crust shells.

Louella Pennington Kelley

## FOOLPROOF PIE CRUST

3 cups all purpose flour  
1 tsp. salt  
1 1/4 cups shortening  
1 egg  
2 tsp. vinegar  
5 tbsp. cold water

Mix first 3 ingredients until it looks like coarse meal  
In a small bowl, beat the egg, vinegar and water. Add  
this to the flour mixture. Mix together in form of ball.  
Divide into 5 small balls.  
Makes 5 pie shells.

Can be refrigerated for a week or more in a tightly  
sealed plastic bag.

I roll my pie crusts between 2 sheets of wax paper.  
That way you don't work in too much flour.

Janet Dalton Shumway



## PERFECT PIE CRUST

Mix together:

4 cups flour

1 tbsp. sugar

2 tsp. salt

1 3/4 cups shortening (cut in until crumbly)

Mix together:

3/4 cup water

1 tbsp. white vinegar

1 large egg

Add liquids to dry ingredients. Stir until moistened.

Chill 1/2 hour.

Roll on lightly floured board and shape in pan.

Bake at 450 degrees for 12 to 15 minutes.

Makes 5 single pie crusts.

Ella Dalton Pennington



A vibrant collage of various cakes, cookies, and desserts. At the top left is a round cake with a yellow center and dark chocolate swirls. Below it is a multi-layered chocolate cake with white frosting and cherries. To the right is a large platter of assorted cookies. In the bottom left, a small plate holds strawberries and pineapple. In the bottom right, there are several cupcakes with white frosting and nuts. A glass of orange juice is visible in the top right corner. The text 'Cakes, Cookies & Desserts' is written in a stylized, cursive font across the middle of the image.

*Cakes,  
Cookies  
& Desserts*



## COCONUT BONBONS

Mix first 3 ingredients together thoroughly:

1- 3 ounce package cream cheese (room temperature)

2 1/2 cups confectioners sugar

flavoring and food coloring (small amount, your choice)

Shape into 1" balls and roll in:

flaked coconut

Chill until firm and place in an air tight container and store in a cool place.

Louella Pennington Kelley

## DAIRY STATE FUDGE

Butter a foil lined 8" square dish. Set aside. Beat until fluffy and set aside:

1-8 ounce softened cream cheese

In top of double boiler melt:

2 tablespoons butter (no substitutions)

Add and heat until melted and smooth:

2 pounds white confectioners chocolate (almond bark) or white chocolate morsels

Pour into cream cheese, beat until smooth and glossy.

About 7 to 10 minutes. Stir in:

1 to 1 1/2 cups chopped walnuts or pecans

Pour into prepared dish. Cool. Remove from dish and cut into 1 inch squares. Store in an air tight container in a cool place.

Louella Pennington Kelley

## BASIC CREAM CHEESE CANDY

Prepare dipping chocolate for each candy. Match colors and flavorings for each batch of candy.

1- 8ounce package cream cheese

1 stick margarine

2 to 3 pounds powdered sugar (more or less)

Cream together soft cream cheese and margarine. Pour powdered sugar on a cookie sheet. Place cream cheese mixture in sugar and knead like bread dough until mixture does not stick to your hands. Now you are ready to make several types of candy with this one mixture.

**PEPPERMINT PATTIES:** 5 to 6 drops of peppermint oil to 1 cup of cream cheese mixture. Shape into patties and dip in chocolate.

**MAPLE NUT CREAMS:** Add flavoring to cream cheese mixture. Add any amount of nuts. (pecans or walnuts) Shape and dip.

**ORANGE CREAMS:** Add orange flavoring and finely grated orange peel. Color orange, shape, and dip.

**RASPBERRY:** Pink and flavoring. Shape and dip.

**LEMON:** Yellow and flavoring. Shape and dip.

**CHERRY:** Dark pink and flavoring. Shape and dip.

**PINEAPPLE:** Light yellow and flavoring. Shape and dip.

**STRAWBERRY:** Red and flavoring. Shape and dip.

**CRUNCH BARS:** Add Rice Krispies to your dipping chocolate and spoon into candy bar molds. Refrigerate until set (10 minutes). Unmold and wrap.

**COCONUT BARS:** Add coconut to your dipping chocolate and spoon into candy molds. Refrigerate until set. Unmold and wrap. Louella Pennington Kelley

## CHRISTMAS FUDGE

- 1 1/2 cups flaked coconut
- 18 ounce milk chocolate chips
- 12 ounce semi-sweet chocolate chips
- 2 ounce unsweetened chocolate, chopped
- 2 teaspoon vanilla
- 1 (7 ounce) jar marshmallow cream
- 1 cup chopped walnuts
- 1 cup fruitcake mix chopped fruit
- 1 cup chopped pecans
- 1 cup raisins
- 4 1/2 cups sugar
- 1 (12 ounce) can Carnation milk
- 1/4 cup margarine
- 1/2 teaspoon salt

Sprinkle coconut into heavily buttered jellyroll pan and chill. Combine next 9 ingredients in a large bowl and set aside. Combine sugar, milk, margarine and salt in a large saucepan and stir well. Cook over medium heat until mixture reaches soft ball stage or 238 degrees on a candy thermometer. Stir occasionally. Remove from heat and pour over chocolate mixture. Stir until chocolate and marshmallow cream are melted. Pour into prepared pan and spread evenly over the coconut. Cool completely. Cut into small squares. Makes about 7 pounds. Great for gifts.

Betty Dalton Cordle

## JUDY'S CARAMELS

1 cup butter	2 1/4 cups packed brown sugar
1/4 teaspoon salt	1 cup light corn syrup
1 teaspoon vanilla	1 -15 ounce can Eagle Brand milk

### WEAR MITTS WHILE STIRRING

In a heavy 3 quart saucepan melt butter. Add sugar and salt.

Stir in corn syrup.

Mix well.

Stirring constantly, gradually add Eagle Brand milk.

Stirring over medium heat cook 12-15 minutes or until candy thermometer reaches firm ball stage (245 degree)

Remove from heat and add vanilla after it stops boiling.

Pour into buttered 9 X 9 or larger pan.

Cool 4-5 hours.

Cut and wrap with wax paper.

Ella Marie Dalton Bunch

## PEANUT BUTTER COCOA FUDGE

In a large saucepan combine:

1 cup and 3 tablespoons peanut butter

2 sticks butter ( no substitutes)

Cook and stir over medium heat until blended.

Remove from heat and stir in:

3 1/2 cups confectioners sugar ( spoon into cup, DO  
NOT PACK)

3 tablespoons baking cocoa

1 tablespoon vanilla

Spread into a lightly buttered 8 inch square dish. Place into freezer for 30 minutes or just until firm before cutting into squares. Store in air-tight container at room temperature. CAN NOT FAIL FUDGE. Yields about 2 pounds. PEANUT BUTTER FUDGE Omit baking cocoa and follow same recipe as above.

Louella Pennington Kelley

## THREE INGREDIENT PEANUT BUTTER FUDGE

In a HEAVY pan mix 2 pounds of Dominos Powdered Sugar and one can of Carnation Evaporated Milk.

Bring to boil that can not be stirred down. Boil for 4 minutes constantly to keep from burning. Remove from heat and add 18 ounce jar of Jiff Peanut Butter. Stir until melted. Pour into a buttered 9 X 13 inch pan.

Chill.

THIS NEEDS TO BE MADE WITH BRAND NAMES. I DON'T KNOW WHY BUT THE OFF BRANDS DO NOT GET FIRM

Betty Dalton Cordle

## OATMEAL FUDGE

3 cups sugar	1/2 cup peanut butter
1 stick butter or margarine	2 tablespoon marsh- mallow cream
1/3 cup cocoa	2 cups "quick oats"
1/2 cup milk	1 teaspoon vanilla

Combine first 4 ingredients in a large pan and cook over medium high heat to soft ball stage. Remove from heat and add remaining ingredients. Mix thoroughly and pour into 9 X 13 inch pan and cool. Instead of using oats you may substitute with 1 1/2 cups chopped nuts.

Judy Gullett Logan

## PEANUT BUTTER FUDGE

2 cups sugar	1/2 cup peanut butter
1/2 cup evaporated milk	2 tablespoons marsh- mallow cream
1/2 stick butter	1 teaspoon vanilla
pinch of salt	

Bring to boil sugar, milk, butter, and salt. Boil 5 minutes or to the soft ball stage over medium low heat. Remove from heat and peanut butter, marshmallow cream, and vanilla. Mix thoroughly. Pour into buttered dish. Cool and cut into squares.

Judy Gullett Logan



## EASY CAN'T FAIL PEANUT BUTTER FUDGE

In a large heavy saucepan combine:

- 2 pounds light brown sugar
- 2 tablespoons butter
- 6 tablespoons granulated sugar
- dash of salt
- 1 cup evaporated milk

Bring to boil, stirring constantly with a wooden spoon.

Boil for 1 minute (stirring). Remove from heat.

Immediately add:

- 1 teaspoon corn starch in just enough cold water to dissolve it.

Stir in:

- 2 teaspoons vanilla
- 2 cups peanut butter
- 1 large package peanut butter chips (may use chocolate if desired)

Stir ( I use mixer) until blended and starts to thicken.

This takes only a few minutes.

Pour into buttered 9 X 13 inch pan.

Great fudge in about 10 minutes.

Hattie Dalton Kelley

## **HAY STACKS**

**12 ounce package milk chocolate chips  
1 large can chow mien noodles  
2 cups peanuts**

**Melt chocolate chips in microwave or over double boiler until smooth. Stir in noodles and nuts until coated. Drop onto wax paper covered cookie sheet by spoonfuls. chill until set. Enjoy.**

**You can use other flavored chips if you like.**

**Roger Cordle**

## **MICROWAVE FUDGE**

**3 cups semi sweet chocolate chips  
2 cups miniature marshmallows  
1 can (14 oz.) sweetened condensed milk  
1 teaspoon vanilla  
1 cup nuts**

**Line 9 X 9 X 2 pan with foil. Butter foil. Place chips, marshmallows, and milk in a microwave able bowl. Microwave on high 2-5 minutes, stirring after each minute until melted smooth. Stir in nuts and vanilla. Immediately pour into pan. Chill until firm. Cut into 1 inch squares. (This is very rich.)**

**YOU MAY REPLACE SEMI SWEET CHIPS WITH ANOTHER FLAVOR IF DESIRED.**

**Betty Dalton Cordle**

## MOMMY'S DOUGHNUTS

Sift together and set aside:

- 4 cups plain flour
- 4 teaspoons baking soda
- 2 teaspoons salt
- 1 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 teaspoon mace

Beat together:

- 4 eggs
- 1 cup milk
- 3/4 cup sugar
- 1 teaspoon vanilla
- 2 tablespoons shortening

Mix in dry ingredients. Work on lightly floured board. Cut out with doughnut cutter and let set while heating Crisco oil. Cook, using a deep kettle, until browned on both sides. Serve with peaches.

Louella Pennington Kelley

## AUNT ELLA'S DOUGHNUTS

**Beat thoroughly:**

4 egg yolks or 2 whole eggs

**Add and beat:**

1 cup sugar

2 tablespoons shortening

**Stir in:**

3/4 cup buttermilk

**Sift together and stir in:**

3 1/2 cups plain flour

2 teaspoons baking powder

1 teaspoon soda

1/2 teaspoon salt

1/4 teaspoon nutmeg

1/4 teaspoon cinnamon

Turn onto generously floured board. Roll out to 1/3 inch thick. Let rest at least 20 minutes. Cut with doughnut cutter. Lift doughnut with a wide spatulas. Fry in hot oil (370-380 degrees) until brown. (About 1 1/2 minutes on each side.) Drain on paper towels. May serve plain, sugared or glazed. Serve hot with peaches.

Note: 2 teaspoons vanilla may be used instead of spices.

Ella Dalton Pennington

## MUM'S CHOCOLATE CHIP COOKIES

1 cup + 2 tablespoon plain flour	1 egg
1/2 teaspoon baking powder	1 teaspoon vanilla
1/2 salt	1/2 cup butter
1/2 cup sugar	6 oz. chocolate chips
1/2 cup brown sugar	1/2 cup chopped nut (optional)

Mix flour, baking powder, and salt in a small mixing bowl. In a separate bowl, cream egg and butter. Add sugars and vanilla to creamed mixture and mix. Slowly add dry ingredients. Beat well. Stir in chocolate chips and nuts. Drop by teaspoons onto greased cookie sheet. Bake for 10-12 minutes at 375 degrees. Makes approximately two dozen cookies.

Alex Smiley

## COOKIES THAT TASTE LIKE CLARK BARS

1 cup butter or margarine  
1 pound chunky peanut butter  
1 1/2 cups confectioners sugar  
1 pound crushed graham crackers

Heat above ingredients slightly and mix thoroughly. Spread in pan. In top of double boiler melt a 12 ounce bag of chocolate chips. Spread chocolate over cookie mixture. Cool. Cut in squares

Jane Baldrige Wiley

## GRANDMA'S ICEBOX COOKIES

Beat together:

1 1/2 cup confectioners sugar

1 cup butter

1 egg 1 teaspoon vanilla or lemon flavoring

1 teaspoon soda

1 teaspoon cream of tartar

1/4 teaspoon salt

Add:

2 1/2 cups plain flour

Stir by hand or use dough beaters. Dough is hard to mix. If using mixer do very little mixing or the dough will be too thin.

Form into 3 logs. Roll in wax paper. Chill and slice into 1/4 inch slices. Bake at 300 degrees for 8 minutes on ungreased cookie sheet. Do not over brown or cookie will be hard. Dough freezes well to bake later. Good decorated with colored sugar.

Hattie Pennington Baldrige

## PEANUT JUMBLES

2/3 cup soft shortening	1 teaspoon vanilla
1/2 cup peanut butter	2 cups sifted flour (plain)
2/3 cup white sugar	2 teaspoon baking powder
2/3 cup brown sugar	1 teaspoon salt
2 eggs	1 cup peanuts
1/2 cup milk	

Mix well the shortening, peanut butter, sugars and eggs. Stir in milk and vanilla. Mix in dry ingredients. Add peanuts. Drop by tablespoon onto greased baking sheet. Bake 10 to 12 minutes in a 375 degree oven.

Bertha Dalton

## QUICK LEMON COOKIES

To one box of lemon cake mix add 3 eggs and 1/3 cup of oil. (no water) Mix. Spoon onto greased cookie sheet and bake at 350 degrees for 8 to 12 minutes.

You can use store bought Lemon or Cream Cheese frosting or you can make your own glaze.

## GLAZE

1 cup powdered sugar      1 teaspoon lemon juice  
Mix well and spread on cooled cookies.  
You can use any cake mix and icing for this recipe.

Laura Baldrige Wilson

## PEANUT BUTTER PINWHEELS

2 pound confectioners sugar

1/2 cup butter

Mix milk or cream in with above ingredients until it becomes a stiff dough. Roll out on a flat surface.

Spread peanut butter over the dough then roll into a roll and slice.

Linda Dalton

## SEAFOAM CANDY

1 cup dark brown sugar

1 cup granulated sugar

3/4 cup water

Pour into a saucepan and stir until well dissolved.

Add to the sugar mixture:

3 tablespoons corn syrup

Cook to 252 degrees on a candy thermometer or until it reaches hard ball stage.

Separate and stiffly beat:

2 egg whites (discard yolks)

Slowly pour syrup over well beaten egg whites. Beat until mixture is light and fluffy and piles up without spreading.

Add:

1 cup chopped pecans

1 teaspoon vanilla

Drop by spoonfuls onto waxed paper. Makes 3 dozen pieces. Store in an air tight container.

Louella Pennington Kelley



## ULTIMATE CHOCOLATE CHIP COOKIES

- 1 cup Butter Crisco
- 1 1/4 cup firmly packed light brown sugar
- 2 tablespoons milk
- 1 tablespoon vanilla
- 1 egg
- 1 3/4 cups all purpose flour
- 1 teaspoon salt
- 3/4 teaspoon baking soda
- 1 cup semi-sweet chocolate chips
- 1 cup coarsely chopped pecans (optional)

1. Heat oven to 375 degrees.
2. Combine Crisco, brown sugar, milk, and vanilla in a large bowl. Beat at medium speed until well blended. Beat egg into creamed mixture.
3. Combine flour, salt, and baking powder. Mix into creamed mixture until just blended. Stir in chocolate chips and pecans.
4. Drop by rounded tablespoons of dough. 3 inches apart onto an ungreased cookie sheet. Bake one sheet at a time at 375 degrees for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies. DO NOT OVER BAKE. Makes about 3 dozen.

Betty Dalton

## FAST CRUNCHY PEANUT BUTTER COOKIES

1 cup peanut butter      1 cup sugar  
1 egg                      1 teaspoon vanilla

NO FLOUR NEEDED.

Blend all ingredients. Drop by teaspoon on ungreased cookie sheet. Bake at 325 degrees for 11 minutes. Makes 5 dozen cookies about the size of a quarter.

Jane Baldrige Wiley

## KRIS KRINGLES

1 cup sugar                      1 cup peanut butter  
1 cup light corn syrup      6 cups Rise Krispies

Mix sugar and corn syrup in large saucepan. Bring to boil. Remove from heat and stir in peanut butter and Rice Krispies.

Fold into a buttered 9 X 13 X 2 pan. Sprinkle chocolate chips on top of warm cookie mix. Place under broiler briefly to melt. Spread chocolate.

Let cool and cut into pieces.

Anita Dalton Vaughn

## **BOILED COOKIES**

**2 cups sugar  
1/2 cup milk  
1 stick margarine**

**Bring first 3 ingredients to boil. Cook 2 minutes.**

**Remove from heat and beat in:**

**2 1/2 cups oatmeal  
1 teaspoon vanilla  
1/2 cup peanut butter (more or less)**

**Drop by spoon onto waxed paper. Let cool until set.**

**Store in an air tight container at room temperature.**

**CHOCOLATE:** Following recipe above add 3 tablespoons of cocoa to first 3 ingredients. Continue in the same manner.

**Louella Pennington Kelley**

## CHOCOLATE CHIP PEANUT BUTTER SQUARES

1 1/2 cups powdered sugar

1 1/2 cup creamy peanut butter

1 1/2 teaspoon vanilla

1 (18oz.) pkg. Pillsbury Refrigerated Chocolate Chip Cookies

Heat oven to 350 degrees. In medium bowl, combine powdered sugar, peanut butter and vanilla. Mix well/ Remove cookie dough from wrapper. With floured fingers, press half of the dough into an ungreased 8 or 9 inch square pan. Press peanut butter mixture evenly over dough. Crumble and sprinkle remaining cookie dough over peanut butter mixture. Carefully spread as evenly as possible.

Bake for 30 to 35 minutes or until golden brown and firm to the touch. Cool 30 minutes. Refrigerate 1 hour or until chilled. Cut into bars.

Jody Dalton Collins

## BROWNIES

1 stick margarine	1/2 cup plain flour
1/3 cup cocoa	1 teaspoon vanilla
1 cup sugar	1/8 teaspoon salt
2 eggs	1/2 cup walnuts (optional)

Melt margarine. Add cocoa and stir. Add sugar and stir. Add 1 egg and stir, don't beat. Add the other egg and stir, don't beat. Add flour, salt and vanilla. Stir well. Fold in walnuts. Bake at 350 degrees for about 25 minutes. (Should be a little gooey in the middle.)

Diana Dalton Meeks

## BROWNIE SURPRISE

1 box Betty Crocker brownie mix  
3 tablespoon milk (or warm water)  
1/2 cup vegetable oil  
2 eggs (for fudge like brownie or 3 eggs for cake like)

Preheat oven to 350 degrees.

Mix all above ingredients in bowl until well blended then add:

1 bag of Reese's peanut butter chips (or butterscotch)

Mix into batter then spread in a lightly cooking sprayed pan. Bake for 24-26 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean.

Cool. Store tightly covered.

Patricia Kelley Bays

## CHOCOLATE CHIP SENSATION

- 1 package (18 oz.) refrigerated chocolate chip cookie dough
- 1 package (8 oz.) softened cream cheese
- 1/3 cup sugar
- 1 pint (2 cups) cold Half-and Half
- 1 package (3.9 oz.) instant chocolate pudding
- 1/4 cup chopped nuts

1. Preheat oven to 350 degrees. Shape cookie dough into a ball in center of a large round baking stone. ( pizza pan may be used) Roll dough to a 12 inch circle, about 1/4 inch thick. Bake 12-15 minutes or until edge is set. (Cookie will be soft. Do not over bake.) Cool 10 minutes. Carefully loosen cookie from stone using a knife. Cool completely on stone (or pan).
2. In small bowl mix cream cheese and sugar until well blended. Set aside. Pour Half-and-Half into another bowl and add pudding mix. Whisk 2 minutes. Let stand 5 minutes until thickened.
3. Spread cream cheese mixture over cooled cookie to within 1/2 inch of edge. Spread pudding over cream cheese. Sprinkle with nuts.

Yield: 16 servings

Linda Dalton

## TWO - TONE FUDGE BROWNIE

### BROWNIE LAYER :

1 cup ( 6 oz. ) semi-sweet chocolate chips  
1/2 cup butter or margarine, softened  
1 cup sugar  
3 eggs  
1 tsp. vanilla extract  
1 1/4 cups all purpose flour  
1/4 tsp. baking soda

### COOKIE DOUGH LAYER :

1/2 cup butter or margarine, softened  
1/2 cup packed brown sugar  
1/4 cup sugar  
3 tbsp. milk  
1 tsp. vanilla extract  
1 cup all-purpose flour  
1 cup ( 6 oz.) semi-sweet chocolate chips

In a microwave safe bowl, melt chocolate chips.  
Cool slightly. In a mixing bowl, cream butter and sugar.  
Add eggs and vanilla; mix well. Stir in melted chocolate.  
Combine flour and baking soda; add to batter.

Spread in a greased 9 x 13 inch baking pan. Bake at  
350 degrees for 16 to 22 minutes or until a toothpick  
inserted near the center comes out clean. Cool on a wire  
rack.

In a mixing bowl, cream butter and sugars. Beat in  
milk and vanilla. Gradually add flour. Stir in chocolate  
chips. Drop by tablespoonfuls over cooled brownies;  
carefully spread over top. Cut into squares.  
Store in refrigerator.

Natalie Dalton

## HEAVENLY TREAT

Mix together in an extra large bowl:

1 quart cream (or milk)

1 cup sugar

1 teaspoon salt

1/2 teaspoon almond extract

2 teaspoon vanilla extract

Drizzle the above ingredients over:

6 quarts of fresh clean snow

Stirring constantly until mixed. Serve immediately. Can be frozen, but is best while still mushy.

Louella Pennington Kelley

### CAUTION:

Be sure that you do not use yellow snow.

Betty Jo

## LULA'S HEAVENLY HASH

Drain all fruits and set juices aside. Use for wetness if needed.

Mix first seven ingredients together, thoroughly.

1 can mandarin oranges      1 1/2 cups flaked coconut

1 can crushed pineapple      1 cup chopped pecans

1 jar maraschino cherries      1/2 pkg. miniature  
chopped                              marshmallows

1 16 ounce sour cream

Fold in:

1 large container Cool Whip

Chill and serve. This makes a great Christmas Dessert.

Louella Pennington Kelley



## **SPECIAL K BARS**

**3/4 cup sugar**

**3/4 cup light corn syrup**

**3/4 cup peanut butter**

**4 1/2 cups Special K or Rice Krispies**

**6 ounce butterscotch chips**

**6 ounce chocolate chips**

**Melt both flavors of chips in top of double boiler over low heat. In a separate pan bring sugar and corn syrup to boil over medium heat. Stir frequently. Add peanut butter and cereal to syrup mixture. Pour quickly into a 9 X 13 buttered pan and spread evenly. Spread chips over the top.**

**Susan Bunch Schaefer**

## STRAWBERRY SHORTCUT CAKE

1 cup small marshmallows	1 pkg. strawberry Jello
2 cups (2 10 oz. pkgs.) frozen sliced strawberries in syrup, thawed	2 1/4 cup plain flour
3 teaspoon baking powder	1 1/2 cups sugar
1 cup milk	1/2 cup shortening
3 eggs	1/2 teaspoon salt
	1 teaspoon vanilla

Grease bottom of 9 X 13 pan. Sprinkle marshmallows evenly on bottom of pan. Combine berries and syrup with dry gelatin, set aside. In large bowl combine remaining ingredients. Blend at low speed until moist. Beat at medium speed 3 minutes. Pour batter evenly over marshmallows. Spoon strawberry mixture evenly over batter. Bake at 350 degrees for 45 to 50 minutes until golden brown and toothpick inserted in center comes out clean. Serve warm or cool with ice cream or whipped cream.

Janet Dalton Shumway

## HAWAIIAN CAKE

Mix cake as directed except pour onto a large cookie sheet (1 inch deep) and bake for 10 to 15 minutes:

1 box yellow cake mix

Cool cake. Mix according to directions:

1 large box instant vanilla pudding

Mix together and cream:

1-8 ounce pkg. cream cheese (room temp)

1 large bowl Cool Whip

Combine pudding mixture with cheese mixture. Spread over cooled cake. Top with:

1 medium can crushed pineapples (drained)

1 cup flaked coconut

1/2 cup chopped pecans

Arrange whole pecans and maraschino cherry halves over top of cake. Store in refrigerator. Serves approximately 32. Festive.

Louella Pennington Kelley

## JAM OR PEAR HONEY CAKE

2 sticks margarine                      2 cups sugar

4 eggs

Cream butter and add sugar a little at a time then add eggs one at a time.

1 cup butter milk                      1 teaspoon soda

Mix together and set aside.

3 1/2 cups plain flour                1/4 teaspoon salt

2 teaspoon baking powder        1 teaspoon allspice

1 teaspoon cinnamon                1/2 teaspoon cloves

1/2 teaspoon nutmeg

Mix together dry ingredients.

2 cups blackberry jam or pear honey

To creamed mixture, add buttermilk and flour mixture.

Blend well. Add jam or honey and blend well.

Add 1 cup chopped nuts to cake.

Bake in 9 X 13 pan at 325 for 30 to 45 minutes.

Ella Dalton Pennington

## OLE MISSY DEVILS FOOD CAKE

Sift together in mixing bowl:

2 cups sifted cake flour

1 3/4 cups sugar

3/4 cup cocoa

1 1/4 teaspoon soda

1/2 teaspoon double acting baking powder

1 teaspoon salt

Drop in:

3/4 cup Crisco shortening

Add and beat 2 1/2 minutes on low speed:

1 cup buttermilk

1 teaspoon vanilla

Scrape bowl and beaters. Add and beat 2 1/2 minutes:

1/4 cup buttermilk

3 eggs

Bake in greased pan in a 305 degree oven for 35 to 40 minutes. Ice with CHOCOLATE BUTTER FROSTING

### CHOCOLATE BUTTER FROSTING

1/3 cup soft butter      1 pound box confectioners sugar

3 tablespoon cocoa      1 1/2 teaspoon butter flavoring

1/2 teaspoon salt      2 tablespoon milk (more or less)

Blend butter, sugar, cocoa and salt. Stir in flavoring and enough milk until frosting is smooth and spread able.

Omit cocoa for: Butter Frosting

Louella Pennington Kelley

## MOM'S HOT FUDGIE FROSTING

1 cup granulated sugar  
3 tablespoons cornstarch  
dash of salt  
6 tablespoons cocoa  
1/3 stick butter  
1 teaspoon vanilla

Stir first 4 ingredients together. Add 1 cup boiling water. Stir over moderate heat until thickened. Remove from heat and add butter and vanilla. Stir. Pour over hot cake with whole poked into it.

Created by: Joyce Dalton

This is great with chocolate or yellow cake. Daddy liked the yellow cake fixed with this.

Betty Dalton Cordle

## JUDY'S CHOCOLATE BROWNIE CAKE

1 box milk chocolate cake mix  
1-15 ounce can Pumpkin (not pie filling)

Mix together. Put in a 9 X 13 pan. Bake at 350 degrees for 30 minutes. Put canned chocolate frosting on top after cooling.

Ella Marie Dalton Bunch

## MEXICAN FRUIT CAKE

2 cups self rising flour  
2 cups sugar  
2 eggs  
1 cup pecans  
20 ounce can crushed pineapples

Mix together and bake at 350 degrees for 1 hour.

Topping:

1/2 cup butter  
2 cups powdered sugar  
1 teaspoon vanilla  
8 ounce cream cheese

Mix together and spread on cake while still hot.

Loretta Gullett Trimble

## MAMAW'S ORANGE SLICE CAKE

Cut into pieces and mix:

18 ounces chopped dates

2 cups chopped walnuts

1 pound orange slices candy, (cut)

1/2 cup all purpose flour

Mix together: Sift 2 ingredients and cream 3 ingredients:

3 1/2 cups all purpose flour

2 cups sugar

1 cup butter, softened

4 whole eggs

Cream above mixtures together. Combine:

1 teaspoon soda

1/2 cup buttermilk

Mix small amount at a time. Bake in tube pan 1 hour 45 minutes in 300 degree oven. While still hot, mix together;

1 cup orange juice

2 cups confectioners sugar

Pour over cake. Let stand in pan until cool. Wrap in Reynolds Wrap and cake will moisten. Keep cool.

Louella Pennington Kelley



## NOTHING LEFT CAKE DESERT

### First layer:

2 1/2 sticks margarine      2 cups all-purpose flour

1 cup chopped pecans

Mix and press into a 9" X 13" ovenproof dish. Bake in 350 degree oven for 20 minutes or until golden brown. Cool.

### Second layer:

1- 8 ounce package cream cheese (creamed)

1 one pound box powdered sugar

1 large bowl Cool Whip

Mix and spread on baked crust.

### Third layer:

3 boxes 3 3/4 oz. each instant pudding (choice of flavor)

4 1/2 cups cold milk

Beat until well set. Spread on second layer.

### Fourth layer:

1 medium bowl Cool Whip

1/4 cup chopped pecans

Spread Cool Whip on third layer and sprinkle nuts on top. Refrigerate to chill. Serve.

Louella Pennington Kelley

## PUMPKIN ROLL

Beat together:

2 eggs	1 cup sugar
1 teaspoon soda	1/2 teaspoon cinnamon
3/4 cup plain flour	2/3 cup pumpkin

Pour into a prepared 15 1/2 X 10 1/2 jelly roll pan. Bake at 350 degrees for 15 minutes.

Take a strip of 3 paper towels, folded, and sprinkle with powdered sugar. Turn cake out on towels, roll tightly and chill.

### FILLING

Beat together:

8 ounces cream cheese	2 tablespoon butter
1 cup powdered sugar	1/2 cup chopped pecans (optional)

Unroll cake and spread on icing. Re-roll and refrigerate.

Carl Gullett Jr.

## LUCKY LEMON

- 2 cups all purpose flour
- 2 sticks margarine or butter
- 1 cup chopped pecans
- 1 cup powdered sugar
- 1 package cream cheese
- 2 small containers Cool Whip
- 4 cups milk
- 3 small boxes instant lemon pudding

### Directions:

Mix softened margarine, flour, and pecans together and spread into a 9"x 13" pan. Bake at 375 degrees until light brown. Cool completely.

Mix powdered sugar, cream cheese, and one container Cool Whip together. Spread over cooled Crust.

Blend milk and pudding until thick. Pour pudding into pan over cream cheese mixture. Top with second container of Cool Whip. Refrigerate for 2 hours.

Donna Salyers

## PUMPKIN ROLL

Grease a 10 X 15 inch cookie sheet. Line with waxed paper.

Mix together:

3 eggs	1 cup sugar
3/4 cup plain flour	2/3 cup pumpkin
1 teaspoon baking powder	1/2 tablespoon cinnamon

Mix together and spread on greased pan. Bake at 350 degrees for 15 minutes. Turn onto flat towel sprinkled liberally with powdered sugar. Roll up in towel, wax paper and all. Let cool.

### FILLING

2 tablespoon soft butter	8 ounces cream cheese
3/4 teaspoon jam	1 cup powdered sugar

After cake is completely cool, unroll. Remove wax paper and spread filling evenly over cake. Re-roll cake and wrap. Refrigerate overnight. "OUTSTANDING"

Henrietta Pennington Gullett

## REESE'S PEANUT BUTTER CAKE

In saucepan combine:

1/2 cup butter                      1/4 cup cocoa

1/2 cup buttermilk                1 cup eater

2 eggs, slightly beaten

Heat until it bubbles, then add:

1 tablespoon vanilla

In mixing bowl combine:

2 cups self rising flour    2 cups sugar

1 teaspoon baking soda or powder

Pour liquid ingredients into dry ingredients.

Mix well and pour into 9 X 13 greased pan. Bake at 350 degrees for 25 minutes. Let cool completely.

Mix:

1 cup creamy peanut butter    1 1/2 tablespoons oil

Mix until creamy then spread over completely cooled cake/

In saucepan combine:

1/2 cup cocoa                      1/2 cup butter

6 tablespoons buttermilk

Heat until it boils. Remove from heat and add :

1 teaspoon vanilla

In mixing bowl add 16 ounce box of confectioners sugar, then add chocolate mixture and beat with mixer until blended. Pour immediately on cake before chocolate sets up. refrigerate if desired before serving.

Bonnie Kelley Patrick

## STRAWBERRY ANGEL FOOD CAKE

1 prepared angel food cake (baked and cooled)

1 (8 ounce) package softened cream cheese

1 (14 ounce) can sweetened condensed milk

1/3 cup lemon juice

2 teaspoons vanilla

2 1/2 cups sliced strawberries

1 cup heavy whipping cream

2 tablespoons confectioners sugar

2 teaspoons vanilla (for frosting)

whole strawberries, stems removed, for garnish

Using a serrated knife, carefully cut the top 1 in from cake. Carefully remove and set aside. Using the tip of the knife, cut into the cake along inner and outer edges leaving a 1 inch border intact. Do not cut through to the bottom of cake. Using your fingers carefully hollow out the cake between the two cuts, leaving an empty tunnel. Tear the removed cake into bite size pieces and set aside. In a large bowl using an electric mixer beat cream cheese until light and fluffy. Add the condensed milk and beat until thoroughly combined. Stir in lemon juice and 2 teaspoons of vanilla. Gently fold in cake pieces and strawberries. Spoon the mixture into the tunnel of the cake and cover with the reserved cake top. Cover cake with plastic wrap and refrigerate at least 8 hours or over night. When ready to serve, whip the cream until it begins to form peaks. Add confectioners sugar and remaining 2 teaspoons of vanilla. Whip until cream forms stiff peaks but is not dry. Frost the cake with whipped cream and decorate with the whole berries. Refrigerate for up to 1 hour or serve immediately. Judy Gullett Logan

## PINEAPPLE-COCONUT ANGEL FOOD CAKE

- 1 package (16 oz.) angel food cake mix
- 2 cans (8 oz. each) crushed pineapple, undrained
- 1 teaspoon coconut extract
- 1 package (8 oz.) reduced-fat cream cheese
- 2 tablespoons confectioners sugar
- 1 teaspoon pineapple or orange extract
- 1 1/2 cups reduced-fat whipped topping
- 1/4 cup flaked coconut, toasted

In mixing bowl combine dry cake mix, pineapple, and coconut extract. Beat on low speed for 30 seconds; beat on medium for 1 minute. Pour into an ungreased 10 inch tube pan. Bake at 350 degrees for 30-40 minutes or until cake springs back when lightly touched.

Immediately invert pan; cool completely. Carefully remove cake to a serving plate. For topping, in a mixing bowl, beat cream cheese, sugar, and pineapple extract until smooth. Fold in whipped topping. Spread over top and sides of cake. Sprinkle with coconut.

This cake is also great without the topping.

Mamie Dalton Salyers

## PUMPKIN CAKE

In a small bowl, mix:

2 cups all purpose flour

2 teaspoons soda

1 teaspoon cloves (optional)

2 teaspoons cinnamon

1/2 teaspoon salt

Mix well in a large bowl:

4 eggs

2 cups sugar (creamed)

Add:

1 cup salad oil-beat again

Add flour mixture to this. Beat again.

Add 2 cups pumpkin. Beat again

Stir in 1/2 cup chopped nuts.

Bake in a 9 X 13 pan at 350 degree oven for 35 minutes.

### Topping

Mix well:

1 stick margarine, softened

1 8 ounce cream cheese

Add:

1 box confectioners sugar. Cream well.

1 teaspoon vanilla

Stir in 1 cup chopped nuts.

Submitted by Larry Dalton for Bertha Dalton

Also submitted by: Louella Pennington Kelley



## APPLE CAKE

2 cups sugar  
1 1/2 cups Crisco oil  
3 cups diced apples  
3 cups all purpose flour  
1 teaspoon vanilla  
1 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon salt  
2 eggs  
1 cup nuts

Mix oil, sugar, vanilla, and egg. Stir well.  
Add all other ingredients and mix well.  
Pour into greased tube pan. Bake at 375 degrees  
about 1 hour and 15 minutes.

## TOPPING

1/2 stick margarine  
2 tablespoons brown sugar  
2 tablespoons of powdered sugar  
1 teaspoon vanilla

Mix together in a saucepan. Bring to boil.  
Pour over hot cake.

Bertha Dalton  
submitted by: Larry Dalton

## APPLE CAKE

- 2 large cans apple pie filling
- 1 box white cake mix
- 1 cup crushed nuts
- 1 stick melted butter
- 1/2 cup granulated sugar
- 1 tablespoon cinnamon

Spoon pie filling into bottom of cake pan.

Mix cinnamon and sugar together and sprinkle over pie filling.

Sprinkle dry cake mix onto pie filling.

Pour melted butter on top of cake mix.

Sprinkle with nuts.

Bake at 400 degrees until done.

Serve with ice cream.

Laura Baldrige Wilson

## BLACKBERRY CAKE

5 egg yolks and 2 whites (or 4 whole eggs)

1 cup sugar

1 teaspoon salt

1/2 cup shortening

Put into mixing bowl and cream.

2 cups all purpose flour

1 teaspoon soda

2 teaspoon baking powder

1 teaspoon cinnamon

1 teaspoon cloves

1 teaspoon all spice

1 teaspoon nutmeg

Mix together.

1 cup buttermilk

Add dry ingredients alternating with buttermilk a little at a time. Beat 2 minutes.

1 teaspoon vanilla

1 cup blackberry jam

Fold in.

Bake at 350 degrees for 30 to 35 minutes.

Ella Dalton Pennington

## BLACKBERRY CAKE

3 eggs  
2 cups sugar  
3/4 cup shortening or margarine  
2 teaspoons soda  
1 cup unsweetened blackberries  
1 cup sour milk  
2 1/4 cups self rising flour  
1 teaspoon nutmeg  
1 teaspoon cinnamon  
1 teaspoon all spice  
1 teaspoon cloves

Cream shortening and sugar.

Add eggs and beat.

Sift spices with flour.

Add alternately with milk and soda.

Add berries last.

Bake at 350 degrees until cake springs  
back in center.

Pat Dalton

## OLD FASHIONED BLACKBERRY CAKE

2 cups plain flour  
1 1/2 cups sugar  
2 teaspoons baking powder  
1 teaspoon each salt, soda, cinnamon, nutmeg, cloves,  
and allspice  
1/3 cup shortening  
1 teaspoon vanilla  
3 eggs (separated)  
1 cup buttermilk  
1 cup Blackberry Jam

Mix dry ingredients together in large bowl. Add shortening, vanilla, 1 whole egg and 2 egg yolks and buttermilk. Set aside the 32 egg whites for the icing. Fold in the cup of jam. Pour into 3 greased and wax papered pans. Bake at 350 degrees for 30 to 40 minutes.

## SEVEN MINUTE FROSTING

In a double boiler mix together the remaining 2 egg whites with 1 cup sugar, 1 tablespoon white corn syrup, 1/3 cup water, and 1/4 teaspoon cream of tartar. Place over boiling water and beat on high speed for 7 minutes. Add 1 teaspoon vanilla.

Henreitta Pennington Gullett

## MOMMIE'S RED VELVET CAKE

Prepare icing and let cool.

Cream 1 1/2 Crisco shortening and 1 1/2 cups of sugar.

Beat until fluffy. Cook 1/4 teaspoon salt, 1/3 cup all-purpose flour and 1 1/3 cups of milk until very thick.

Chill and beat into sugar mixture and add 2 teaspoon of vanilla.

### CAKE

1/2 cup Crisco shortening

2 tablespoon cocoa

1 teaspoon vanilla

2 oz. red food coloring  
flour

(Mommy demanded Kroger)

1 teaspoon salt

1 1/2 cups sugar

1 teaspoon soda

2 eggs

2 cups all-purpose

1 cup buttermilk

1 tablespoon vinegar

Cream sugar and Crisco. Add coloring and eggs and beat well. Sift flour, salt, and cocoa THREE times. Add alternately with buttermilk and vanilla. Dissolve soda in vinegar. Fold into batter. Bake in 3, 9 inch, pans at 350 degrees for about 30 minutes until they test done, Cool. Spread icing between layers and on top and sides. Tint a medium bag of flaked coconut with almost a bottle of red food coloring and a few drops of water. Cover the top and sides of cake with this. (Then you can spend the rest of your day cleaning the red stuff off the floor and counter top/ Personally, I would prefer not to color the coconut but Mommy always did. It is prettier but does not change the taste.)

Betty Dalton Cordle

## BROWNIE SWIRL CHEESECAKE

- 1 8 ounce package of brownie mix
- 3/4 cup sugar
- 2 eggs
- 3 8 ounce packages of cream cheese
- 1 1/2 teaspoons vanilla
- 1 cup of melted chocolate chips

Prepare brownie mix according to directions. Spread into a 9 inch spring form pan, Bake at 350 degrees for 15 minutes. Cool for 10 minutes. Meanwhile in a mixing bowl, combine softened cream cheese, sugar and vanilla; mix well. Add eggs one at a time and beat well after each addition. Pour over the brownie crust. Top with melted chocolate chips; cut through batter with a knife to swirl the chocolate. Bake at 350 degrees for 35 to 40 minutes or until center is almost set. Run knife around edge of pan to loosen; cool completely. Remove sides of pan; refrigerate at least 3 hours.

Tammy Salyers Smiley

## BUTTERMILK POUND CAKE

**Cream together:**

3 cups granulated sugar

1 cup Crisco shortening

**Sift together:**

3 cups plain flour

1/2 teaspoon soda

Rotating back and forth add to the creamed mixture, the flour mixture and the yolks of 5 eggs one at a time (set aside the egg whites)

Add remaining ingredients as listed, **MIXING WELL AFTER EACH** ingredient has been added:

1 cup buttermilk

2 teaspoon almond extract

1 teaspoon vanilla

**Add unbeaten:**

5 egg whites (all together)

Beat 2 minutes.

Bake in ungreased tube pan at 350 degrees for 1 hour, 15 minutes. Cool in inverted cake pan.

Louella Pennington Kelley



## ORANGE CAKE

### Dissolve:

- 1 package orange Jell-O
- 3/4 cup cold water

### Add and beat 1 minute:

- 1 box lemon or yellow cake mix

### Add and beat 1 minute:

- 3/4 cup oil

Pour into greased and floured 9 X 13 pan. Bake at 350 degrees for 35 minutes.

### While cake is still hot mix:

- 2 cups confectioners sugar
- 1/3 cup orange juice

Punch holes in cake with fork and pour icing into holes.  
Serve with Cool Whip if desired.

Serves 15

Hattie Pennington Baldrige

## ORANGE CREAM CHEESECAKE

**Crust:** 2 cups graham cracker crumbs

1 teaspoon ground cinnamon

1 teaspoon grated orange peel

1/2 cup butter or margarine (melted)

**Filling:** 1 package (3 oz.) orange gelatin

3 packages (8 oz. each) cream cheese, softened

1 1/4 cups sugar

1 can (5 oz.) evaporated milk

1 teaspoon lemon juice

1/3 cup orange juice concentrate

1 teaspoon vanilla extract

1 carton (8 oz.) frozen whipped topping, thawed

**Topping:** 2 cups whipped topping

1/4 cup sugar

lemon slices, orange peel strips, kumquats and lemon balm for garnish, optional

Combine crumbs, cinnamon, orange peel and butter.

Press into bottom of greased 10 inch spring form pan.

Refrigerate for at least 30 minutes. Prepare gelatin according to package directions. Set aside 1/2 cup at room temperature. Chill remaining gelatin until slightly thickened. Meanwhile, in a mixing bowl, beat cream cheese and sugar for 2 minutes. Gradually beat in milk and lemon juice. Beat on medium-high speed 2 minutes longer. Gradually beat in orange juice concentrate, vanilla and room temperature gelatin; Fold in 8 ounce whipped topping. Pour over prepared crust. In mixing bowl, beat 2 cups whipped topping and sugar. Beat in refrigerated gelatin (mixture will be thin). Chill for 30 minutes. Gently spoon over filling (pan will be full). Refrigerate for 8 hours or overnight. Garnish with fruit if desired. Patty Salyers Scott

## MARBLE CHEESE CAKE

### Crust:

1 cup graham cracker crumbs

2 tablespoons sugar

1/4 cup melted margarine

Combine; press into a spring form pan and bake at 350 degrees for 10 minutes.

### Cake Mixture:

3- 8 oz. pkgs. cream cheese  
(softened)

3/4 cup sugar

1/2 sour cream

2 teaspoon vanilla

3 tablespoon flour

3 eggs

1/4 cup cocoa

1/4 cup sugar

1 tablespoon oil

1/2 teaspoon vanilla

Combine cream cheese, 3/4 cup sugar, sour cream, and 2 teaspoons of vanilla in a large bowl. Beat until smooth on medium. Add flour 1 tablespoon at a time blending well. Add eggs one at a time beating well with each addition. In a separate small bowl combine cocoa, 1/4 cup sugar, oil and 1/2 teaspoon of vanilla. Add 1 1/2 cups of cake mixture to the small bowl and mix well. Spoon each mixture into the pan with crust and marble by pulling a knife through batter. Bake at 450 degrees for 10 minutes then reduce oven to 250 degrees for 30 minutes then turn off oven for 30 minutes. DO NOT OPEN THE OVEN AT ANY TIME. Remove from oven after allotted time. loosen cake from sides of pan. Cool completely then chill.

Betty Dalton Cordle

## MAMAW DALTON'S OTHER CAKE

- 1 box chocolate cake mix
- 8 ounces softened cream cheese
- 1 egg
- 1/3 cup sugar
- 1 cup semi-sweet chocolate chips (optional)
- 1 cup chopped pecans (optional)

Prepare cake mix as directed.

Pour into prepared 9 X 13 pan.

Blend cream cheese, egg, and sugar well.

Drop dollops of creamed mixture onto top of cake.

Lightly drag spatula over top to lightly cover filling.

Sprinkle with optional nuts and chips.

Bake at 350 degrees for 40 minutes or until cake test done.

Anita Dalton Vaughn

## CHERRY CHEESE CAKE

graham cracker crumbs  
5- 8 ounce packages cream cheese  
8 ounce sour cream  
1 small box vanilla instant pudding  
1 cup confectioners sugar  
1 egg  
2 tablespoons milk  
2 teaspoons vanilla  
2 cans cherry pie filling

Prepare graham cracker crust for 9 X13 pan.  
Mix all other ingredients together except cherries. Pour  
into graham cracker crust and top with cherry pie  
filling. Chill for 2 to 3 hours.

Judy Gullett Logan

## CHOCOLATE CREAM LAYERED CAKE

Have ready 1 box Duncan Hines devils food cake mix.

### Filling:

1 cup milk	2 sticks real butter (not
3 tablespoons flour	margarine)
1 cup sugar	1 teaspoon vanilla

### Directions:

Bake cake in 2 round pans. Cool, then split each layer, making 4 layers total.

Cook the milk and flour until thick. Let cool. Add butter vanilla and sugar to the cooked mixture. Beat until thickened. Spread between layers. Use Chocolate Sour Cream Frosting or frosting of your choice for top and sides.

Note: I usually cook the milk and flour before I bake the cake. It thickens quicker if it's cold.

Ella Marie Dalton Bunch

## CHESS CAKE

1 Box yellow cake mix  
1 stick butter, melted  
3 eggs

1 box confectioners sugar  
1 teaspoon vanilla  
1- 8 oz. cream cheese

Mix cake mix, melted butter and one egg (beaten) together. Will be crumbly. Press into 9 X 13 pan, and on sides too. Mix 2 eggs (beaten), confectioners sugar, vanilla and cream cheese. Pour over mixture. Bake at 350 degrees for 30 to 35 minutes.

### Variations:

Use chocolate cake mix instead of yellow and add a little Hershey's chocolate syrup to egg, sugar, vanilla, and cream cheese mixture for color.

Jody Dalton Collins

## CHEESE CAKE

Prepare graham cracker crust and press 3/4 of mixture onto sides and bottom of spring form pan or large Corning ware dish. Reserve remaining mixture for topping.

Crust:

2 pkgs. crushed Cinnamon Crisp Grahams

1 1/2 sticks margarine (room temperature)

1/4 cup chopped pecans

Make filling by creaming on medium speed:

3 8 ounce pkgs. cream cheese (room temp)

Add one at a time, beating well after each addition:

5 eggs

Add:

1 cup sugar

1 1/2 teaspoons vanilla

Beat mixture for 15 minutes on low speed, scrapping bowl often.

Pour batter over crust slowly. Bake at 300 degrees for 1 hour. Remove from oven and cool 15 minutes.

Prepare topping:

1 pint sour cream

1/3 cup sugar

1 1/2 teaspoons vanilla

Spread on cake and sprinkle with reserved crumb mixture. Return to oven and bake for 5 minutes. Cool. Refrigerate overnight. Serve.

Louella Pennington Kelley



## CRANBERRY CAKE

### Combine:

1 cup oil  
1 cup buttermilk  
2 eggs

### Mix:

1 cup sugar  
1 teaspoon baking powder  
2 1/2 cup plain flour  
1 teaspoon baking soda  
1/2 teaspoon salt

Add wet mixture to dry mixture.

### Add:

Grated rind of one orange  
1 cup cranberries  
1 cup buttermilk  
2 eggs

Bake at 350 degrees for 55 minutes in a prepared bunt pan.

### Glaze:

Mix juice of one orange with 3/4 cup powdered sugar and pour on hot cake as soon as possible.

Beth Dalton Smith

## **DEVIL'S FOOD POUND CAKE**

**Blend all ingredients together:**

- 1 package Duncan Hines Deluxe devils food cake mix**
- 1 small package instant chocolate pudding mix**
- 1/2 cup Crisco Oil**
- 1 cup water**
- 4 eggs**

**Beat at medium speed for 2 minutes. Pour batter into tube pan. Bake in 350 degree oven for 50 to 60 minutes or until center springs back when touched lightly. Cool right side up for about 25 minutes. Remove from pan. Drizzle with Chocolate Glaze.**

**Louella Pennington Kelley**

## **CHOCOLATE GLAZE**

**Combine in a small sauce pan:**

- 2 tablespoons cocoa**
- 1 tablespoon plus 2 teaspoons water**
- 1 tablespoon Crisco Oil**
- 1 tablespoon corn syrup**

**Cook and stir over low heat until mixture is smooth. Remove from heat; immediately beat in: 1 cup confectioners sugar.**

**Drizzle over Devils Food Pound Cake**

**Louella Pennington Kelley**

## MAMA DALTON'S BLACKBERRY CAKE

Sift together:

2 1/4 cups cake flour (or plain)

2 1/2 teaspoons baking powder

1 1/2 teaspoons each ground all spice, cinnamon, cloves,  
and nutmeg

1 teaspoon salt

1 teaspoon soda

1 1/2 cups granulated sugar

Add and beat 2 minutes:

2/3 cup shortening

1 cup buttermilk

1 teaspoon vanilla

Add and beat 2 minutes more:

5 eggs (3 whole eggs and 2 yolks, reserving the 2 extra  
whites for icing)

Fold in:

1 cup blackberry jam

Pour batter into 3 round 8 inch cake panes. Bake in 350  
degree oven for 30 to 45 minutes. Let cake cool and top  
each layer and sides with 7 Minute Frosting.

Louella Pennington Kelley

## SEVEN MINUTE FROSTING

Combine in top of double boiler and beat on high speed with electric mixer for 1 minute:

2 egg whites (1/4 cup)

1 1/2 cups granulated sugar

1/4 teaspoon cream of tartar

1/3 cup water

Place over boiling water.(bottom of pan not top)

Beat on high speed for 7 minutes.

Add 1 teaspoon vanilla.

Remove pan from over water and beat 2 more minutes on high speed.

Frost layers and side of Blackberry Cake.

Louella Kelley Pennington

## CHESSE CAKE

1 pkg. Duncan Hines yellow cake mix  
1 stick butter  
1 egg  
1---8 oz. cream cheese  
1 box confectioners sugar  
2 eggs  
1 tsp. vanilla

Cream cake mix, stick of butter and 1 egg together and pat into lightly greased 9 x 13 pan.

Mix and beat cream cheese, conf. sugar, 2 eggs and vanilla well.

Pour over mixture in pan.

Bake at 325 degrees for 30 minutes or until lightly browned.

Natalie Dalton

## FRUIT PIZZA

1 roll Pillsbury Cookie Dough  
8 ounce Philadelphia Cream Cheese  
8 ounce Cool Whip

Bake dough on round cookie sheet, spread out , for 10-15 minutes until light brown. Mix cream cheese and Cool Whip and spread over coolie. Add fruit on top in order.

### Fruit Toppings:

pineapple chunks  
peach slices  
strawberry slices  
banana slices (lemon juice will prevent discoloration)  
grape halves  
kiwi slices

### Orange Sauce:

1/2 cup sugar  
1 tablespoon cornstarch  
1/2 cup orange juice  
2 tablespoon lemon juice

Mix sugar and cornstarch then add orange and lemon juice. Cook over medium heat until it thickens. Cool and refrigerate.

Pour sauce over each before serving.

Bonnie Kelley Patrick

## ALMOST HEAVEN DESERT

- 2 envelope unflavored gelatin
- 3 cups fruit juice (drained from fruit)
- 1 can (15 ounce) sliced peaches, drained
- 1 can (15 ounce) crushed pineapples or fruit cocktail

- 1 cup maraschino cherries
- 1 cup coconut
- 1 cup pecans
- 2 cups miniature marshmallows
- 2 cups whipping cream

Mix gelatin with fruit juice. Place over low heat stirring constantly until dissolved. Remove from heat and chill until slightly thickened. Chop fruit and pecans into small pieces. Whip cream until stiff. Fold into gelatin, fruit, marshmallows, coconut and pecans. Turn into 9 X 13 X 2 inch pan. Cover and store in refrigerator.

Jane Baldrige Wiley

## BANANA PUDDING

- 2 packages Instant Vanilla Pudding    3 to 4 bananas
- 4 cups milk    1 8 oz. Cool Whip
- a box Nilla Wafers    1 8 oz. sour cream

Mix pudding as directed with milk then add Cool Whip and sour cream until well blended. Layer Nilla Wafers on bottom of container. Slice and layer 1 to 1 1/2 banana add pudding mixture. Repeat and crumble a couple of Nilla Wafers on top for looks. Refrigerate 1 to 2 hours.

Kevin Bunch

## DESSERT PIZZA

1 package refrigerated sugar cookie dough  
1 8 ounce package cream cheese  
1/3 cup sugar  
3 cups fresh fruit (strawberries, kiwi, bananas, ect)

Roll cookie dough to fit pizza pan.  
Bake until brown according to package directions. Cool.

Mix together cream cheese and sugar. Mix well.  
Spread over cooled dough.  
Arrange fruit on cookie and chill.

Loretta Gullett Trimble

## DELICIOUS FRUIT DIP

Blend:  
8 ounce softened cream cheese  
3 tablespoon lemon juice  
3/4 cup powdered sugar

Fold in 16 ounce of Cool Whip.  
Serve with assorted fruits.

Betty Dalton Cordle



## CHOCO-BAKE

2 large boxes instant vanilla pudding

3 1/2 cups milk

2 tubes Choco-Bake

9 ounce Cool Whip

3 teaspoons light corn syrup

1 teaspoon vanilla

3 tablespoons margarine

1 1/2 cups powdered sugar

3 tablespoons milk

2 packages graham crackers

Place graham crackers in bottom of 9 X 13 pan.

Mix pudding, milk, and Cool Whip with mixer. Pour half of batter over crackers add second layer of crackers and pour remaining batter.

Mix Choco-Bake, margarine, powdered sugar, 3 tablespoons milk, corn syrup and vanilla and pour over third layer of crackers.

Heather Newsome

## MAGIC CHOCO BAKE DESSERT

Line 9 X 13 glass dish with graham crackers:

3 packages. (one for each layer)

Mix together: 4 cups cold milk and 2 large boxes instant vanilla pudding.

Combine pudding mixture with 1 medium bowl of Cool Whip. Pour half of mixture over crackers and repeat layers ending with graham crackers. Top with 2 bottles Smuckers Magic Shell Chocolate. (Well Shaken)

Louella Pennington Kelley

## COCONUT DESERT (DIABETIC)

Mix and press into a 9 X 13 pan:

1 tube crackers crushed ( Hi-Ho type)

1/2 stick margarine, melted

Mix together until smooth, and pour over crust:

1/2 gallon ice cream, thawed, Kroger Deluxe Sugar Free

2 packages vanilla instant pudding, Sugar free

1 cup milk

1/2 teaspoon coconut flavoring

Spread on top 1 12 ounce Lite Cool Whip

Sprinkle a few cracker crumbs on top.

Hattie Pennington Baldrige

## COLD BREAD PUDDING

Break up in large bowl:

1 loaf of day old bread

Beat with fork:

6 eggs

Mix together:

1 cup sugar, 1 teaspoon nutmeg,

1 teaspoon vanilla, 1 quart milk

Pour all ingredients over bread and mix well. Pour into a 9 X 13 oven proof dish and bake at 325 degrees until golden brown or until knife comes out clean. Cover with meringue being careful to seal edges and brown in oven.

Cool then refrigerate. PUMPKIN COLD BREAD

PUDDING: Using same ingredients as above add 1 can pumpkin pie mix. Very Good.

Louella Pennington Kelley

## STRIPED DELIGHT

- 35 chocolate sandwich cookies finely crumbled  
(3 cups)
- 6 tablespoons margarine for butter, melted
- 1 8 ounce package cream cheese, softened
- 1/4 cup sugar
- 2 tablespoons milk
- 16 ounce Cool Whip, thawed
- 3 1/4 cup cold milk
- 2 packages (4 serving size) chocolate instant pudding

Mix crushed cookies and margarine in medium bowl. Press firmly into bottom of 9 X 13 inch pan. Refrigerate 15 minutes.

Beat cream cheese, sugar, and 2 tablespoons milk in medium bowl until smooth. Gently stir in 2 cups of whipped topping. Spread over crust.

Pour 3 1/4 cups cold milk into large bowl. Add pudding mixes. Beat with wire whisk 1 to 2 minutes. Pour over cream cheese layer. Let stand 5 minutes. Drop 3 cups chipped topping by spoonfuls over pudding. Spread to cover pudding.

Refrigerate 4 hours or overnight.

Judy Gullett Logan

## **DOUBLE CHOCOLATE MOCHA TRIFLE**

- 1 package (18.25 ounces) brownie mix. Plus ingredients to make brownies**
- 1 3/4 cups cold milk**
- 2 small packages white chocolate instant pudding**
- 1/4 cup warm water**
- 4 teaspoons instant coffee granules**
- 2 cups thawed Cool Whip**
- 3 toffee bars (1.5 ounces each) coarsely chopped**

**Lightly spray 9 X 13 pan with vegetable oil. Prepare and bake brownie mix according to cake like package directions. Cool completely. In 2 quart bowl, whisk pudding mix into milk until mixture begins to thicken. Dissolve coffee granules in warm water and add to pudding mixture mixing well. Fold in whipped topping. Cut brownies into 1 inch cubes. Layer 1/3 of the brownie cubes onto bottom of dish. Top with 1/3 of the pudding mixture, pressing lightly and add 1/3 of the chopped toffee. Repeat layers 2 more times. Chill 30 minutes before serving.**

**Tip:**

**Vanilla instant pudding may be substituted for white chocolate pudding if desired.**

**Jenny Dalton Stevens**

Dalton Family on Christmas





Frank and Bertha Dalton

Frank married Bertha Burchett on February 2, 1936 in Ironton Ohio. There was so much snow on the road that he was afraid that he would be unable to make it to his bride's home to pick her up.

They rented a house across the road from where he would later build their first home. When their rent was raised from \$5 to \$7 a month, he decided it was time to build. He borrowed 50 cents from his Dad to buy cement to start the house. This was the only money borrowed on the house. He sold his hog to finish the home. He was the first of 5 children to build their homes on the Dalton property.

He and Bertha were both members of New Buckley Road Freewill Baptist Church.

He retired from Kentucky and Ohio Gas in 1974, after approximately 40 years of service. He was founder and operator of Dalton Stone Sales.

Frank passed away on October 28, 1986, after 50 years of marriage. Bertha died on March 2, 2000. They are survived by 6 children, 13 grandchildren, 11 great-grandchildren, and a strong sense of family.



Frank Dalton was born on May 5, 1912 and Bertha Burchett Dalton was born on April 30, 1919

They had 3 daughters: Mamie Frances, Hattie Lou, and Betty Jo Dalton

And 3 sons: Frank Elwood, Perry Edward, and Larry Eugene Dalton

Mamie Frances married Roger Salyers and they had two children: Don and Tammy

Don married Donna and they have two children:

Donnie and Aimee

Tammy married Bob Smiley and they have one daughter:

Alexandria (Alex)

Frank Elwood married Joyce Ferrell and they had 5 children:

Anita, Joy, Beth, Diana, and Frank E. Dalton, Jr.

Anita married Carl Vaughn and they have two sons:

Tim and Noah

Joy Lynn Davenport married Leon Bayless and they have two sons:

Josh and Jeromy

Beth married Wayne Smith and they have two sons:

Cameron and Nathan

Diana married Dee Meeks and they have two daughters:

Shandy and Emily

Frank Elwood Dalton, Jr.

Hattie Lou married Wilford (Bub) Kelley and they have two children:

Angel and Mike

Angel married Ray Redecker

Mike married Lisa

Perry Edward married Patty and they have two children:

Melody and Christopher

Chris married Amber

Betty Jo married Darvin Cordle and they have two children:

Shelley and Roger Dale

Shelley married Donnie Greer

Larry Eugene Dalton



## Mary Frances and Troy Salyers

Mary Frances Dalton met Troy Salyers at Hoods Creek Freewill Baptist Church. They were married May 28, 1937 at Catlettsburg KY, by Rev. Josh Damron, the same minister that married Mary Frances' parents. They lived near the family where they built their first house. In 1949 they moved to Columbus, OH. Troy retired from Jefferies Inc. and Topsy retired from North American both companies in Columbus, OH.

Troy was saved at a Freewill Baptist Church in 1956 and was called to preach in 1959.

Mary Frances was born November 24, 1919. Troy was born August 1, 1913 and died February 5, 1997.

Mary Frances was often called Topsy by friends and family.

Topsy and Troy had two children: Russell William and Patricia Ann.

Russell William married to Ruth had two sons by his first wife: Mark and Jeff.

Jeff has a daughter Breanna

Patricia Ann married to Bill Scott has four sons: Troy Taylor, Trent Taylor, Timothy Taylor and Charles Raymond Bias.

Troy Taylor has two children: Samantha and Justin





**Fred and Betty Dalton**

**Fred met Betty at her father's farm. Fred and his father was working in Fairborne, OH. He went to the Miller farm to buy fresh eggs and vegetables. They dated until he left for the Coast Guards to serve in World War II. Betty waited for his return and they were married August 1, 1946 in Fairborne, OH. They moved to Boyd County soon after they were married. Fred worked at Armco Steel for 30 years until he retired in 1976. Fred owned Dalton Tire Sales, Inc. until he passed away September 25, 1995.**

**Fred Dalton was born July 26, 1925 and Betty Lorene Miller Dalton was born March 23, 1927**

**They had two sons: William Leander and Fred Steven Dalton.**

**William Leander married Sandra Ruggles and they had two daughters: Jody Lynette and Melissa Ann Dalton**

**Jody married Scott Collins and they had two sons:**

**Caleb Scott and William Hayden Collins.**

**Melissa married Dennis Johnson and they had Alexander Dalton Johnson**

**William L. married Vicky Mays Litteral and Vicky had one daughter:**

**Lari Litteral who married Chris Hoffman and they had one son:**

**Davis Leander Hoffman**

**Fred Steven married Linda Ann Parsons and they had two children:**

**Steven Matthew (Matt) and Jennifer Ann (Jenny) Dalton**

**Steven Matthew married Natalie Stewart**

**Jennifer Ann married Jason Ryan Stevens**





**Frank and Ella Pennington**

Ella , Russell and Opal were walking to church when they met Frank Pennington running down the hill. Russell knew him and introduced Ella to him,. They begin dating and was married March 21, 1936. They were 20 years old when they were married and they both continued to live with their parents the first month after they were married. Then they moved into their own home and started their life of sixty years together until December 19, 1996 when Frank passed away.

Ella Laura Pennington was born February 16, 1914  
Frank Pennington was born May 15, 1913

Frank and Ella had three daughters: Hattie Ann, Henrietta, Louella.

Hattie Ann married Paul Baldrige and they have two daughters: Laura Ann and Jane Marie.

Laura Ann married Randy Hennecke and they have one daughter : Jessica.

Jane Marie married David Wiley and they have one son Garrod.

Henrietta married Carl Gullet and they had six children: Carl Franklin, Loretta, Judy, Teresa, Clint and Rick

Frankie married Elizabeth Oney and they had two sons: Carl and Joe  
Carl married Stacy Sturgill and they have one son: Cody

Loretta married Stuart Trimble and they four children: Brad, Jeremy, Courtney and Nick.

Brad married Leslie White and they have a daughter: Bailey

Judy married Greg Wells and they have four children: Jason, Missy, Tony and Aaron.

Tony married Courtenay Terry and they have one son Gregory Brice

Teresa married Dock Newsome and they had three children:Heather, Kenny and Alicia

Clint married Gina Young and they had two sons: Zack and Justin

Rick Gullett has one daughter: Megan

Louella married Larry Kelley and they had four children: Bonnie, Larry Jr. Patricia and Tommy.

Bonnie married Randy Patrick

Larry Jr. married Lora

Patricia married Donald Bayes and they have one son: Dustin





### **Russell and Opal Dalton**

Russell Jr. met Opal Crance at church. He went to visit her riding a black mule and ask her to marry him. She said yes and they were married the next week, January 2, 1935. He was 19 and she was 21. Later Russell went to work for Armco Steel Corporation and retired in 1978 at age 63 after 37 years of service. While working at Armco in 1943 he was drafted into the Army and served in World War II until December 1945.

Russell Dalton Jr. born March 12, 1916

Opal Marie Crance born September 22, 1913 and went to heaven July 9, 1998.

Russell and Opal had two daughters: Ella Marie and Janet Lee Dalton

Ella Marie married Ollie Joe Bunch, they had three children:

David Alan Bunch who married Tracy LeMaster they had two daughters  
Emily Taylor Bunch and Oliva Ann Bunch

Susan Michelle Bunch and Joey Schafer had three children:  
Sarah Catherine, Andrew Reynold (Andy), and Charles Russell (Charlie)

Kevin Joe Bunch

Janet Lee married Alger (AL) Shumway: Al had 3 children:  
Karen, Calvin and Mark Shumway

Karen Married Paul Davis they had two daughters: Teresa and Alison  
Calvin has two daughters Jodi and Jenny  
Mark had one son Josh and one daughter Sarah

# Chocolate Chip Peanut Butter Pie

Time **15 minutes** | Serves **8**

Chill time 3-4 hours

Ingredients:

Crisco® Original No-Stick Cooking Spray

Crust

1 (7.4 oz.) package Martha White® Chocolate Chip Muffin Mix

4 tablespoons butter, softened

1/3 cup salted peanuts, chopped

Filling

1/2 cup Jif® Creamy Peanut Butter

1 (3 oz) package cream cheese

1/3 cup sugar

3 tablespoons milk

2 cups frozen whipped topping, thawed

Topping

2 tablespoons Smucker's® Hot Fudge Microwaveable Ice Cream Topping, warmed

Directions:

HEAT oven to 350° F. Spray 9-inch pie plate with no-stick cooking spray. Combine muffin mix, butter and peanuts in large bowl. Blend with fork just until crumbly. Press evenly into bottom and up sides of prepared pie plate. Bake 12 to 15 minutes or until light golden brown. If crust is slightly puffy, press down gently with back of a wooden spoon. Cool.

BEAT peanut butter, cream cheese and sugar in large bowl with electric mixer at medium high speed until smooth. Beat in milk. Gently fold in whipped topping. Spoon into cooled crust. Drizzle warm fudge topping over pie. Chill 3 to 4 hours or until serving. Store covered in refrigerator.



Angel Redecker



## WHOLE WHEAT BREAD

- 1 yeast cake
- 1 c. lukewarm water
- 1 c. milk, scalded
- 2 tbsp. butter
- 2 tbsp. blackstrap molasses
- 2 tbsp. honey
- 1 tsp. salt
- 6 c. sifted whole wheat flour

Dissolve yeast in lukewarm water. Add milk to butter, molasses, honey and salt with yeast water. Add flour until dough can be handled without sticking to bread board or hands. It will not require all of flour. Place in greased bowl; cover until double in size. Divide in half; place in greased pans. Cover with towel; let rise again. Bake for 45 minutes at 375 degrees.

## HONEY BROWN BREAD

- 1 pkg. dry yeast
- 1 c. warm water
- 2 c. milk
- 1 tsp. salt
- 3 tbsp. butter
- ½ c. honey
- 3 c. whole wheat flour
- 3 c. white flour

Dissolve yeast in warm water; set aside. Scald milk; add butter, salt and honey. Cool to lukewarm; add yeast mixture. Add whole wheat flour. Add white flour a cup at a time. Knead until dough is elastic and shiny. Let rise in a warm place until double. Punch down; shape into loaves. Let rise to top of pan. Bake for 1 hour at 350 degrees. Yield: 2 loaves.

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## **YEAST BREAD**

1 cake yeast or 1 pkg. dry yeast  
¼ c. lukewarm water  
1 c. hot diluted evaporated milk  
2 tbsp. sugar  
1 ½ tsp. salt  
2 tbsp. shortening  
3 c. flour

Soften yeast in lukewarm water. Pour hot milk over sugar, salt and shortening. Cool to lukewarm; add 1/2 cup flour and mix thoroughly. Add yeast and half remaining flour; beat thoroughly. Add enough flour to give as soft a dough as can be handled on board. Allow to rest 5-10 minutes. Knead 3-5 minutes or until light, elastic and smooth. Place in greased bowl; grease top. Cover; let rise until dough doubles in bulk. Shape into loaf; place in greased 9 x 5-inch bread pan. Let rise to double in bulk. Bake at 425 degrees for 40 minutes. Remove from pan; cool on rack. Yield: 1 loaf.