

(Butter milk Cake) L

$1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ " butter cream together mill

Sift together
 $2\frac{1}{2}$ cups flour
1 teaspoon Baking powder
1 small teaspoon Soda
pinch of salt.

Add to sugar & butter

$1\frac{1}{4}$ cups butter milk
then add dry ingredients
last add whites of 4 eggs beat
1 teaspoon vanilla

bake at 375° until it raises
then turn to 350

1 gal vinegar 1 qt.

1 gal pickles in salt 1 qt.
water over night.

2 table spoons Salt $\frac{1}{2}$.

1 " " ground mustard

2 onions sliced $\frac{1}{2}$ $\frac{1}{4}$

1 spoonful celery seed $\frac{1}{4}$

1 " cinnamon $\frac{1}{4}$
few leaves.

$\frac{1}{2}$ teaspoon turmeric $\frac{1}{8}$

$\frac{1}{4}$ " Saccharin $\frac{1}{16}$

heat, put pickles in
until they turn color

Oatmeal Cookies

Good

- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ " brown sugar
- $\frac{1}{2}$ " white "
- 1 beaten egg
- 1 tbs water
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ " salt
- $\frac{1}{2}$ cups quick oats (uncooked)
- $\frac{1}{4}$ " chocolate chips or
- 1 cup spanish peanuts,

Drop from teaspoon on greased sheet
Bake 10 to 15 min at 375° F

Orange Bread

Rind 3 large oranges - cut fine or ground
2 c water
2 c sugar
1 c milk
1 egg, slightly beaten
2 tb. shortening (melted)
4 c. G. M. flour (sifted)
 $\frac{1}{2}$ c salt
4 t baking powder

Cook peel in 2c water until tender (about 20 min.) Add
sugar & cook 30 min. longer over very low heat.
Add shortening, let cool. Add everything else
before milk. When mixed let stand 20 min.
Bake 1 hour at 375°. 2 small loaves.

Coconut Bars

Pastry: 1 cup flour
 $\frac{1}{2}$ cup shortening
(part butter for flavor)
 $\frac{1}{2}$ cup brown sugar

Place flour, shortening and sugar in bowl, mix well
Pat and press mixture into an 8" square pan
Bake at 375° for 15 minutes

Topping: 2 eggs
 $\frac{3}{4}$ cup brown sugar
1 tbsp flour
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{4}$ tsp salt
1 tsp vanilla
 $\frac{3}{4}$ cup nut meats
1 cup shredded coconut

over

Beat eggs and sugar
Add flour, baking powder
and salt
Stir in vanilla, nuts
and coconut
Spread over baked pastry
Return to oven and
bake at 320° for 20 minutes
Cut while warm
makes $1\frac{1}{2}$ doz bars.

Lemon Meringue Pie.

Use $1\frac{1}{4}$ cups of sugar - 1 lemon $1\frac{3}{4}$ cups of water boiling
 $\frac{1}{4}$ tablespoon cornstarch level $\frac{1}{4}$ teaspoon salt 2 Eggs
baked shell.

Mix and sift sugar, salt and cornstarch. Be sure the
cornstarch is completely blended with the sugar.
add grated rind of lemon. add boiling water.
stirring vigorously, cook and stir until mixture
is clear.

add lemon juice and yolk of
egg beat well and remove from fire. let cool and
turn into baked shell.

Beat white of eggs and fold in three tablespoons
granulated sugar. spread roughly over lemon
filling - put in cool oven for 15 min.

The meringue will not weep, if the filling is cool
before covering.

Pecan pie

- 3 eggs slightly beaten
 - 1 cup dark Karo
 - $\frac{1}{2}$ cup white sugar
 - 2 tablespoons melted butter
 - pinch of salt
 - 1 teaspoon vanilla
 - 1 cup chopped Pecans
- may use light Karo and brown sugar
Pour in unbaked crust and
bake 1 hr at 375° mrc

Scotch Shortbread

- $\frac{1}{2}$ cups butter, creamed
 - $\frac{1}{2}$ cup white sugar
 - 4 cups flour
- Cream the butter and sugar thoroly, then gradually stir in flour, working until smooth. Press into square greased pans. Prick with a fork & bake until light brown in a moderately slow oven over (325°). Cut in squares.

Pecan Pie

- 3 eggs beaten
- 1 cup dark Karo.
- $\frac{1}{2}$ cup sugar
- 2 tablespoons melted butter
- Pinch of salt
- 1 teaspoon vanilla
- 1 cup chopped Pecans.

For crust, 1 cup flour sifted
 $\frac{1}{3}$ cup shortening, pinch salt, ice water
Bake like custard at 425° until crust browns

1 disp. mol.
the time to 35-0 (about 1 hr)

Pecan Pie

- 3 eggs beaten
- 1 cup dark Karo
- $\frac{1}{2}$ cup W. sugar.
- 2 tablespoon melted butter
- Pinch salt
- 1 teaspoon vanilla
- 1 cup chopped Pecans

Crust
1 cup sifted flour
 $\frac{1}{3}$ cup Crisco or any shortening, Pinch salt
ice water to mix. bake pie same as custard

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Bake at 425° until
crust then turn to 375°
bake about 1 hr.