

Rosalene Harrilla's



Cookbook

A Compilation of 'Rose's' Favorite Recipes

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Christmas

Pirohi

Ingredients

3	Eggs	½	Teaspoon salt
1	Cup sour cream	4	Cups flour
½	Teaspoon baking powder		

Recipe

Beat eggs and add sour cream. Mix well.

Add all remaining ingredients until you have a workable dough.

Let stand 1 Minute. Divide dough into portions.

Roll one portion out until thin and cut into 2 inch squares.

Place filling in each, fold and pinch edges to keep filling from escaping.

Drop into boiling water until Pirohi come to the top of the water (bout 10 minutes).

Drain water and pour browned butter over Pirohi.

Ingredients - Potato Filling

6	Large potato's, cooked and mashed	1	Tablespoon salt
	Grated mild yellow cheese (Can replace with White American cheese.		

Recipe – Potato Filling

Mix all ingredients together. After potato's mixture is cold roll into little balls and place into center of each dough square.

Bobalky

Ingredients

- 1 Pound bread dough
Or
- 1 Box Hot Roll mix – Follow directions on box

Recipe

Follow directions on back of box.

Cut off portion of dough about the size of an egg. Roll on floured board to 1 inch in diameter.

Cut to 1 inch pieces.

Place on greased sheet to rise for 20 minutes.

Bake at 350 degrees until lightly browned.

Place in colander and add boiling water and drain quickly so they don't get soggy.

I just put browned butter over mine but you can also use one of the following.

Ingredients - Sauerkraut

- 1 Pound sauerkraut (drained).
- 2 Tablespoons shortening
- 4 Tablespoons water
- 1 Small onion – chopped

Recipe – Sauerkraut Bobalky

Fry onion in shortening until browned.
Add sauerkraut and onion to ½ of the Bobalky.
Mix well and serve warm.

Ingredients - Poppy Seed

1	Poppy Seed – ground	2	Tablespoons honey
4	Tablespoons water		

Recipe – Poppy Seed Bobalky

Combine poppy seed, honey and 4 tablespoons of water. Add to remaining Bobalky.

Cream Cheese Kolacky

Ingredients – Cream Cheese

- | | | | |
|-----|-------------------------------|---|--------------|
| 4-3 | Ounce packages cream cheese | 1 | Pound butter |
| 4 | Cups sifted all purpose flour | | |

Recipe - Kolacky

Work ingredients into a smooth dough.

Place in refrigerator overnight.

Divide dough and roll on powdered board or pastry cloth.

Cut into squares. Fill with your favorite fillings and roll into little rolls.

Bake at 350 degrees for about 20 minutes or until lightly brown. Remove from pan to cooling racks.

Kolacky Ingredients – Walnut Filling

- | | | | |
|---|----------------------|---|----------|
| 1 | Pound ground walnuts | ½ | Cup Milk |
| 1 | Cup sugar | | |

Kolacky Ingredients – Poppy Seed Filling

- | | | | |
|---|-------------------------|---|----------|
| 1 | Pound ground poppy seed | ½ | Cup Milk |
| 1 | Cup sugar | | |

Note: you can also use store bought apricot or lekvar filling.

Nut Rolls

Ingredients

1	Pound margerine (melted)	1	Pint sour cream (room temperature)
1	Cup sugar	1	Cup milk
½	Teaspoon salt	1	Large yeast
6	Eggs (beaten)	12	Cups flour

Recipe

Dissolve yeast in warm milk.

Add 1 tablespoon sugar.

Let rest 10 minutes to make sure that yeast is working.

Combine margerine, eggs, sugar, sour cream, salt. Mix until blended.

Add flour and yeast to mixture. Knead just until blended.

Add a little flour if needed.

Divide dough. Roll and fill.

Place in rectangular pans (3 rolls per pan).

Let rise 2 ½ hours in pans.

Brush with butter or beaten egg and water.

Poke holes with fork, Bake at 350 degrees for ½ hours.

Note: Makes 10 rolls

Ingredients – Walnut Filling

- | | | | |
|---|-----------------------|---|------------------|
| 2 | Pounds ground walnuts | 4 | Tablespoons milk |
| 2 | Cups sugar | | |

Ingredients – Poppy Seed Filling

- | | | | |
|---|-------------------------|---|------------------|
| 1 | Pound ground poppy seed | 3 | Tablespoons milk |
| 1 | Cup sugar | | |

Note: you can also use store bought apricot or lekvar filling.

Potato Dough for Nut Rolls

Ingredients

1	Large yeast	1	Cup milk
1	Pound margerine	1	Pint sour cream
1	Cup sugar	6	Eggs
5	Pounds flour	1	Cup mashed potatoes
½	Teaspoon salt		

Recipe

Dissolve yeast in warm milk.

Cream together, margerine, sour cream, sugar and eggs.

Add mashed potatoes and salt, then add flour a little at a time, mixing well.

Let dough stand in refrigerator at least 6 hours or overnight.

Ingredients – Walnut Filling

2	Pounds ground walnuts	4	Tablespoons milk
2	Cups sugar		

Ingredients – Poppy Seed Filling

- | | | | |
|---|-------------------------|---|------------------|
| 1 | Pound ground poppy seed | 3 | Tablespoons milk |
| 1 | Cup sugar | | |

Note: you can also use store bought apricot or lekvar filling.

Sugar Cookies

Ingredients

½	Cup shortening	1	Cup sugar
2	Eggs	1	Tablespoon milk
2 ½	Cups flour	½	Teaspoons baking powder
¼	Teaspoon salt		

Recipe

Cream together shortening and sugar and beat well till light and fluffy.

Add eggs and tablespoon milk to above and beat well.

Sift together flour, baking powder and salt.

Add sifted dry ingredients to creamed mixture. Chill.

Roll on floured board to 1/8 thick.

Dip cutter in flour each time before cutting cookie.

Bake at 350 degrees about 8 to 10 minutes.

Crystals

Ingredients

1	Dozen eggs	5	Cups flour
½	Teaspoon salt	1	Teaspoon baking powder
2	Teaspoons vanilla or brandy		

Recipe

Combine all the ingredients and mix well to form a dough.

Roll dough on a floured board very thin.

Cut in small strips.

Slit a hole in each strip.

Fry in hot oil for a few seconds on each side.

Drain well on paper towel and sprinkle with powdered sugar.

** You may need more or less flour depending on the size of the eggs.

Easter

Baked Ham

Ingredients

½	Ham – butt or shank 8 – 10 pounds	¼	Cup maple syrup
20	Oz. Can pineapple rings	¼	Cup Brown sugar
½	7 oz. Jar maraschino cherries		Corn starch
	Toothpicks		

Recipe

Steam ham in covered roaster for 1 hour at 350 degrees making sure to have about 1” of water in the roaster.

Remove from oven and attach pineapple rings and cherries with toothpicks.

Remove some ham juice and mix with brown sugar, maple syrup, cherry juice, and pineapple juice. Spill mixture over ham.

Put uncovered ham into oven and bake for 1 hour basting often.

Mix cornstarch with ham juice to make gravy.

Pour over ham and serve hot.

Ingredients – Pineapple Stuffing – Served with Ham

½	Cup melted butter	3	Eggs
4	Cups bread cubes	½	Cup evaporated milk
1	Cup sugar	1	Can crushed pineapple – 16 oz with juice

Recipe – Pineapple Stuffing

Mix ingredients and bake in greased 9" x 13" dish at 350 degrees for 35 to 45 minutes.

Hrutka (Easter Cheese)

Ingredients

15	Eggs	3	Tablespoons sugar
1	Quart milk	¼	Cup cold water
1	Teaspoon salt	1	Teaspoon Vanilla

Recipe

Beat eggs thoroughly.

Add the rest of the ingredients and mix well.

Cook in microwave until curds form like for scrambled eggs. Stop and mix about every 8 or 10 minutes.

Repeat this until most of the liquid is out.

Lay a piece of cheesecloth over the size of a bowl for the amount of the eggs. Squeeze all the remaining liquid out.

Shape in a bowl and tie with a cord and hang up until the cheesecloth is dry or overnight.

Remove from cheesecloth and brush with a beaten egg and put in oven for a few minutes to form a glaze.

* I use a pyrex (oval if you have it) dish to make my eggs in the microwave.

Pasca Bread

Ingredients

¾	Cup of Oleo or butter	1	Teaspoon Salt
1	Cup sugar	1	Quart of milk
4	Eggs	2	Packs of dry yeast
10	Cups flour	2	Tablespoons sugar

Recipe

Allow ½ pounds butter to soften, add 1 cup sugar and cream well.

Beat 4 eggs and add to mixture. Mix well.

Heat milk to lukewarm, Use ¼ cup milk with yeast and 2 tablespoons of sugar. Allow to rise.

Combine all and knead well until dough leaves sides of bowl.

Lastly add ¼ stick of oleo or butter and knead well. This keeps the Pasca soft.

Allow to rise until double in size. Punch down and let rise again.

Shape into loaves and place in greased pans. Let rise ½ hour and bake in 400 degree oven.

Will yield 5 small loaves. Raisins may be added.

Ingredients for Half Batter

½ Stick of Oleo or butter
½ Cup sugar
2 Eggs
5 Cups flour

½ Teaspoon Salt
1 Pint of milk
1 Packs of dry yeast
1 Tablespoons sugar

Redbeets and Pickled Eggs

Ingredients

3 or 4 Cans of whole beets (grated)
6 eggs

$\frac{1}{2}$ Jar Horseradish

Recipe

Mix to your taste so it is not strong.

Put in small containers and place in refrigerator for a few days to season.

Save the beet juice and add some vinegar.

Hard boil about 6 eggs. Put eggs and beet juice in a canning jar and let season for a few days.

Coconut Cream and Peanut Butter Eggs

Ingredients – Coconut Cream Filling

1 ½	Boxes powdered sugar – 5 ¼ cups	1	Large cream cheese (8 oz)
1	Pound shredded coconut	1	Tablespoon butter

Recipe - Coconut Cream Filling

Mix and shape.

Let stand in refrigerator until hard.

Coat with chocolate

Ingredients – Peanut Butter Filling

1	Pound jar of peanut butter	1	Pound jar marshmallow
½	Juice glass honey	1	Package cream cheese (8oz)
2	Boxes powdered sugar (6 to 7 cups)		

Recipe – Peanut Butter Filling

Batter will be thick so you can mix with your hand.

Shape whatever size you prefer.

Refrigerate for about 1 hour.

Coat with chocolate.

Ingredients – Chocolate Coating

- | | | | |
|---|------------------------------|---|---------------------------------|
| 1 | Large bag of chocolate chips | 1 | Square of unsweetened chocolate |
| ½ | Block of wax | | |

Recipe – Chocolate Coating

Melt in double boiler, dip and drop eggs on wax paper. Refrigerate.

Divinity Eggs

Ingredients – Filling

6	Ounces cream cheese	6	Ounces chocolate chips (cool)
½	Can Eagle brand milk	¾	Bag of small marshmallows
¾	Cup chopped nuts	1	Pound Powdered sugar

Recipe - Filling

Mix all ingredients together well. Refrigerate.
Shape into eggs. Refrigerate.
Coat with chocolate

Ingredients – Chocolate Coating

1	Large bag of chocolate chips	1	Square of unsweetened chocolate
½	Block of wax		

Recipe – Chocolate Coating

Melt in double boiler, dip and drop eggs on wax paper. Refrigerate.

Slovak Foods

Quick and Easy Baked Pirogies

Ingredients

2 Boxes of Pillsbury Hot Roll Mix

Recipe

Follow directions on back of box and double for two boxes.

After dough raises, divide dough into portions.

Roll one portion out until thin and cut into 2 inch squares.

Place filling in each, fold and pinch edges to keep filling from escaping.

Put Pirogies on cookie sheet and bake until lightly browned at about 375 degrees.

Ingredients - Potato Filling

6 Large potato's, cooked and mashed 1 Tablespoon salt

Grated mild yellow cheese (Can replace with

White American cheese.

Recipe – Potato Filling

Mix all ingredients together. After potato's mixture is cold roll into little balls and place into center of each dough square.

Ingredients – Cabbage Filling

1 Cabbage

Recipe – Cabbage Filling

Grate cabbage and steam for about 10 minutes in skillet by adding water and then start adding stick of margarine and let the cabbage get a little brown. Put about a tablespoon in each square.

Holubky

Ingredients

1 ½	Pounds ground beef	1	Head of cabbage
½	Pounds of ground pork	½	Stick margerine
½	Cup rice, partially cooked	½	Chopped Onion
1	Egg	-	Salt and pepper to taste

Recipe

Scald or pan boil cabbage in boiling salted water. Remove from heat and let cool.
The remove a few leaves at a time.
Trim the thick end to make it easier for rolling.

Wash rice after partially cooking (about 10 minutes).
Strain and run cold water through rice in strainer.

Saute onion in margerine or butter in preferred.
Combine with meat, egg rice and seasonings.
Mix well. Spread each leaf with meat mixture.
Roll and tuck the two ends in side.
If you have leaves left over put a few on the bottom of the pot.
Line the Holubky in the pot and fill and water enough to cover the Holubky.
Add a can of tomato soup and boil for about 2 hours.

Holubky Casserole

Ingredients

1 ½	Pounds ground beef	1	Head of cabbage – Shredded
1	Teaspoon salt	2	Cans tomato sauce
½	Cup rice, partially cooked	½	Chopped Onion
¼	Teaspoon pepper		

Recipe

Cook rice until tender, lightly brown meat, onions, salt and pepper.

Mix with rice and 1 can sauce.

Line greases casserole with ½ of the cabbage.

Add meat mixture and top with remaining cabbage.

Pour remaining can of sauce on top.

Bake for 45 minutes or until cabbage is done.

This also can be micro waved for 30 to 45 minutes.

Kockoil

Ingredients

5	Grated potatoes	1	Loaf bread (wet and squeeze out water)
2	Eggs	1	Stick margarine
1 ½	Cups flour	-	Salt and pepper

Recipe

Grease cookie sheet, spread batter and bake at 350 degrees about 1 hour.

***** **Baba Kovalick's own recipe** *****

Drop Halusky

Ingredients

3	Cups flour	1	Cup water
3	Eggs	2	Teaspoons salt
½	Teaspoons baking powder		

Recipe

Beat well with spoon until batter shows air bubbles.

Rinse Halusky maker with cold water and place onto a pot containing 4 quarts of boiling salted water.

Fill the funnel cup with batter and slide back and forth so the batter drops into the boiling water.

As soon as the Halusky rise to the top, drain well, and rinse in hot or cold water as desired.

If you do not have a Halusky maker you can drop batter by teaspoon in the boiling water.

Loksa

Ingredients

3	Cups salted mashed potatoes	½	Cups butter
½	Cup Flour		

Recipe

Let potatoes get cold. Blend Butter and flour into mashed potatoes.

The dough should not be too sticky or crumbly. Add more flour if necessary.

Divide dough into small portions.

Roll out about 8" diameter.

Prick surface with fork to prevent puffing.

Place on preheated buttered griddle and cook like pancakes. Turn on each side until black spots appear.

Brush with browned butter and a little onions and cut into wedges.

Mock Pirogies

Ingredients

1	Pound macaroni (cooked)	1	Pound butter
½	Onion (Cut into pieces)	5-6	Cups mashed potatoes
-	Cheese (mild or white American)	-	Salt and pepper

Recipe

Put layers of macaroni. Potatoes, cheese, melted butter, onion, salt and pepper, in baking dish. Bake at 350 degrees for about 45 minutes.

Main Dishes

Meat Loaf

Ingredients – Meat

2/3	Cups dry bread crumbs	1/2	Cups grated onion
1	Cup milk	1	Teaspoon salt
1 1/2	Pounds ground beef	1/8	Teaspoon pepper
1	Slightly beaten egg		

Recipe - Meat

Soak bread crumbs in milk, add meat, eggs, onions and seasonings together. Mix well.
Form two small loaves or 1 large loaf.
Spread sauce over loaves.

Ingredients – Sauce

3	Tablespoons of brown sugar	1/4	Cups catsup
1	Tablespoons dry mustard		Water

Recipe – Sauce

Combine all ingredients and mix well.

Meatballs

Ingredients

1	Pound ground chuck	½	Cup Italian style bread crumbs
½	Cup parmesan cheese	1	Tablespoon finely chopped onion
1	Teaspoon salt	1	Egg – slightly beaten
½	Cup water		

Recipe

Mix all ingredients together and shape into 1” balls (I make mine ½” round).

Fry in hot oil until browned.

Simmer in Sauce for about 20 minutes.

I use Ragu Spaghetti sauce in mine.

Chicken Divine

Ingredients

4	Chicken breasts	1	Large package frozen broccoli
½	Cups melted butter	1	Can cream of celery soup (undiluted)
1	Pint sour cream	½	Pound Swiss cheese, sliced thin

Recipe

Cook broccoli. Butter a 9 x 13 inch dish and arrange cooked drained broccoli in single layers on bottom of dish. Combine celery soup and sour cream, spread ½ mixture on broccoli. Place ½ of cheese over sauce. Add cooked sliced chicken on top of cheese. Spread remaining sauce over chicken and top with remaining Swiss Cheese.

Bake at 350 Degrees for 30 minutes. Serve with brown rice of whole cranberry sauce.

Sausage and Peppers

Ingredients

2	Pounds Italian sweet sausage or Hot sausage if preferred	1	Chopped Onion
1	Can stewed tomatoes (15 oz)	6	Green peppers (cut into small pieces)
¼	Teaspoon salt	1	Can Crushed tomatoes (15 oz)
		-	A little pepper

Recipe

First cook your sausage in a little water. Don't let the water boil, keep adding a little more water until sausage is done well.

Let cool.

Cut into about 3 inches pieces and remove skin. Then cut into smaller pieces.

Combine onion, peppers, salt and pepper in sauce pan and let simmer until the peppers are soft. Then add the stewed and crushed tomatoes.

When all is seasoned together add the sausage and let simmer until the flavor is to your taste.

Mock Veil Outlets

Ingredients

2	Pounds ground veil	½	Teaspoons salt
¼	Teaspoons pepper	¼	Teaspoons onion salt

Recipe

Form into patties ¼ cup for small or larger if you prefer. Flatten out into patties.

Mix 2 eggs and 2 tablespoons of milk in a bowl and seasoned bread crumbs in another bowl.

Dip each patty in egg mixture then into the bread crumbs.

Put wax paper on cookie sheet and place patties on the sheet until ready for frying.

Fry in hot oil or Crisco until browned.

I make these before time and heat them in a roaster pot in the oven at 200 degrees for about an hour.

This is my own recipe, so good luck.

Potato Pancakes

Ingredients

6 or 7	Potatoes (grated)	½	Teaspoons salt
2	Eggs	¼	Teaspoon onion salt
½	Cup of flour	1/8	Teaspoon pepper

Recipe

Grate potatoes, add eggs, flour, salt onion and pepper.

Drop by spoonfuls in frying pan with hot vegetable oil. Fry until lightly browned.

I like frying in Crisco vegetable shortening the best.

Sausage and Rice Casserole

Ingredients

1	Pound Sausage	$\frac{3}{4}$	Stick margarine
1	Cup green peppers (chopped)	$\frac{1}{2}$	Cup chopped onion
1	Cup Chopped celery	1	Cup rice (raw)
2	Packages Lipton Chicken Noodle Soup	4 $\frac{1}{2}$	Cups water
1	Can mushrooms (optional)		

Recipe

Fry sausage, remove skin and chop into small pieces. Save 2 teaspoons of fat from sausage.

Saute peppers, onion and celery with margarine for about 20 minutes.

Boil water, rice and soup, mix well till liquid is all gone. Combine everything in a casserole and serve warm.

Corn and Mac Bake

Ingredients

1	Can whole kernel corn (Do not drain)	1	Can cream style corn
1	Stick margerine (melted)	1	Cup cubed cheese
1	Cup Macaroni (uncooked)		

Recipe

Put all ingredients in a greased baking dish and bake at 350 degrees until bubbly and set.

Zucchini Pie

Ingredients

3	Cups shredded zucchini (shave off and clean seeds out)	1	Cup Bisquick
½	Cup vegetable oil	½	Cup grated cheese (Romano or Mozzarella)
4	Eggs	-	Parsley flakes

Recipe

Mix all ingredients together in a 9" deep dish pie dish.
Bake at 350 degrees for about 45 minutes.

Deserts

Cheese Buns

Ingredients

1	Box Hot Roll mix	1	Egg
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Recipe

Follow Directions on back of box. You can add a tablespoon of sugar for a little sweet dough.
After dough rises roll out on floured board. Cut into 3 inch squares.
Put about a tablespoon of filling in each square.
Bring four corners of dough to the middle and pinch firmly together.
Right before baking, brush tops with beaten egg.
Bake at 350 degrees for about 20 minutes or until lightly browned.

Ingredients – Cheese Filling

½	Pound ricotta cheese	-	Sugar to taste – not to sweet or they will ooze
1	Pound farmers cheese – pressed cottage cheese	½	Teaspoon vanilla
2	Eggs		

Mix all ingredients together.

Molasses Cake

Ingredients

2	Cups sugar	4	Cups flour
1	Cup oil	3	Tablespoons cinnamon
2	Eggs	2	Teaspoons baking soda
7	Tablespoons baking molasses	2	Cups buttermilk
1	Cup chopped dates	1	Cup chopped nuts

Recipe

Blend sugar, eggs and oil.

Add molasses, and dry ingredients, adding milk a little at a time.

Mix well with electric mixer.

Add dates and nuts and mix well.

Bake at 350 degrees in a greased and floured 9" x 13" pan about 1 hour or until toothpick comes out clean.

Banana Nut Cake

Ingredients

2/3	Cup Crisco	1 2/3	Cups sugar
1/3	Cup unbeaten eggs (2 large eggs)	1 1/4	Cups mashed bananas (3 Large)
2 1/2	Cups flour	1 1/4	Teaspoons baking soda
1	Teaspoon salt	2/3	Cups buttermilk
2/3	Cups chopped walnuts		

Recipe

Cream well, Crisco, sugar and eggs.

Add mashed bananas.

Sift together flour, baking powder, baking soda and salt.

Adding a little at a time to creamed mixture, alternately with buttermilk.

Add walnuts.

Bake at 350 degrees for 1 hour in a 13" x 9" pan.

Peanut Cake

Ingredients - Crust

2/3	Cups crushed dry roasted peanuts	1	Cup flour
1	Stick margerine		

Recipe - Crust

Mix together and line a 8" x 12" pan.
Bake 20 minutes at 350 degrees.

Ingredients – Second Layer

1	Ounce cream cheese	½	Cup peanut butter
1	Powdered sugar	1 ½	Cups Cool Whip

Recipe – Second Layer

Cream peanut butter and cream cheese.
Add sugar, blend in cool whip.

Ingredients –Third Layer

1	Package vanilla instant pudding	1	Package chocolate instant pudding
2 2/3	Cups milk		

Recipe –Third Layer

Mix till well blended.

Top with cool whip grated chocolate or peanuts.

Blueberry Buckle

Ingredients

1 ½	Cups sugar	1	Cup shortening
2	Eggs	2	Tablespoons shortening
1	Cup milk	4	Cups flour
4	Teaspoons baking powder	1	Teaspoon salt
1	Pint blueberries		

Ingredients – Topping

1	Cup regular or brown sugar	1	Cup all purpose flour
1	Teaspoon cinnamon	½	Cup soft butter

Recipe

Mix well sugar, 1 cup + 2 tablespoons shortening and 2 eggs.
Stir in milk, flour, baking powder and salt.
Gently stir in blueberries.
Spread batter in well greased 13" x 9" pan.
Mix toppings and blend well until crumbly.
Sprinkle topping on batter.
Bake at 350 degrees for 1 hour.

Million Dollar Pie

Ingredients

9	Ounce Cool Whip	1	Large can crushed pineapple
1/3	Cup lemon juice (concentrate)	1	Can Eagle Brand milk
2	Cups chopped nuts (pecans or walnuts)	2	Graham cracker crust

Recipe

Stir all together and fill crust.

Chill.

Makes 2 pies

Perfect Pie Crust

Ingredients

1 1/3	Cups shortening	1	Large egg
2	Teaspoons salt	1	Tablespoon sugar
4	Cups flour (1 cup at a time)	1	Tablespoon vinegar
½	Cups water		

Recipe

Cream shortening, egg, salt and sugar.

Adding flour one cup at a time with the water and vinegar combination.

Little Filled Cupcakes

Ingredients

1	Box vanilla wafers	2	8 ounce cream cheese
1	Cup sugar	1	Egg

Recipe

Put one wafer in bottom of each cupcake paper.

Mix sugar, egg and cream cheese.

Spoon on top of each vanilla wafer.

Bake at 325 degree for 20 minutes.

Remove from oven and top with your favorite fruit filling (cheese or pineapple)

Cheesecake Cupcakes

Ingredients

3	8 ounce packages cream cheese	1	Cup sugar
1 ½	Teaspoons vanilla	5	Eggs

Recipe

Mix cream cheese and sugar then vanilla.
Blend well.
Add eggs, blend well.
Pour into lined cupcake pans (3/4 full)
Bake 25 minutes at 350 degrees.
Cake rises and falls in center – Cool.
Fill with cheese filling.
Makes 24 cheese cakes.

Peanut Butter Logs

Ingredients

1	Cup peanut butter	½	Cup butter or margerine
1 ½	Cups confectioners sugar	3	Cups Rice Krispies Cereal
1	Cup chopped peanuts	1	6 ounce package sweet chocolate morsels
2	Tablespoon shortening		

Recipe

Beat together peanut butter and butter.

Stir in sugar.

By hand stir in cereal.

Portion dough using a level measuring tablespoon. Shape into log.

Roll into nuts. Set aside.

Melt semi sweet morsels and shortening over hot water in a double boiler. Drizzle over logs. Chill.

Yields about 40 logs.

Cherry Squares

Ingredients

2	Cups flour	4	Eggs
1 ½	Cups sugar	1	Tablespoon lemon juice
1	Cup soft margarine		

Recipe

Cream butter and sugar.

Add eggs, one at a time. Beat well after each egg.

Add lemon juice and flour.

Grease and flour 15" x 10" x 1" jelly roll pan.

Mark off 20 squares on top of batter in pan.

Drop cherry filling on top of each of the 20 squares that have been marked off.

Bake at 350 degrees for 45 to 50 minutes.

Check cake sooner so as not to let it get too brown.

When slightly cooled, sprinkle with confectioners sugar.

Cut into squares.

Doughnuts

Ingredients

2	Eggs	1	Teaspoon salt
1	Cup sugar	1	Cup milk
4 – 5	Cups flour	1	Teaspoon vanilla
4	Teaspoons baking powder	1	Tablespoon butter

Recipe

Beat eggs very lightly, continue beating while adding sugar.
Sift dry ingredients and add alternately with the milk.
Add flavoring and melted butter.
Beat hard.
Add more flour to make a dough as soft as can be handled.
Roll. Cut with doughnut cutter and fry in deep fat for about 3 minutes.
Drain on paper towel.
Sprinkle with sugar if desired.

Pretzel Salad

Ingredients

1	Bag pretzels (2 cups)	1	8 ounce cream cheese
3	Tablespoon sugar	1	Cup sugar
$\frac{3}{4}$	Cup butter or margerine – melted	1	8 ounce Cool Whip
2	Packages strawberry Jello	2	Cups boiling water
1	Package frozen strawberries		

Recipe

Crush pretzels in blender.

Add sugar and butter and mix.

Pat mixture in 13" x 9" x 2" pan.

Bake at 400 degrees for about 8 minutes. Cool.

Beat cream cheese and sugar. Add Cool Whip.

Spread mixture over pretzels.

Mix Jello water and strawberries.

When mixture starts to gel, pour over cream cheese filling and refrigerate for several hours.

Cheese Squares

Ingredients

2	Cans crescent rolls – cream together	2	8 ounce cream cheese
1	Teaspoons vanilla	$\frac{3}{4}$	Cup sugar
1	Egg		

Recipe

Line 9" x 13" pan with wax paper.
Pat 1 can crescent rolls in bottom.
Lift wax paper with patted dough out and set aside.
Line bottom of pan with second can crescent rolls.
Spread cream cheese mixture on top.
Put crescent rolls which you have on wax paper on top.
Brush with egg yoke.
Bake at 350 degrees for 35 minutes. Cut into squares.

Jello and Cheese Squares

Ingredients

1	Cup heavy cream (1/2 pint)	4	Envelopes Knox unflavored gelatin
3	Packages flavored Jello	4	Cups boiling water

Recipe

In large bowl, combine Know Gelatin and flavored Jello, adding boiling water.
Stir until gelatin dissolves.
Add Heavy cream and stir.
Pour in large shallow 13" x 9" pan.
Chill and cut into squares.

Cottage Cheese Dessert

Ingredients

1	16 ounce cottage cheese	1	3 ounce box Jello (peach)
1	Can crushed pineapple (drained)	1	Can peaches (16 ounce) – cut in small pieces
1	8 ounce Cool Whip		

Recipe

Mix ingredients together and put in 13" x 9" pyrex dish and chill.

You can use strawberry Jello and cut strawberries in or mixed fruit cocktail.

Pineapple Squares

Ingredients - Dough

4	Cups flour	1	Cup sugar
1	Cup Crisco	2	Teaspoons baking powder
3	Eggs	-	Milk

Recipe

Mix flour, sugar, baking powder and Crisco.

Break eggs in cup and fill cup with milk.

Blend well.

After dough is mixed well separate in to two balls.

Roll out one and put in 9" x 13" pan.

Spread pineapple filling on top.

Roll second dough and put on top.

Bake at 35 degrees for about 45 minutes or until lightly browned.

Ingredients - Filling

1	Quart can crushed pineapple	½	Cup water
1	Cup sugar	4	Tablespoons baking powder

Recipe - Filling

Boil about 5 minutes then add about 4 tablespoons baking powder to $\frac{1}{2}$ cup water and add to pineapple to thicken. Let cool before spreading on dough.

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