

The Frei Family Cookbook

BAKED PINEAPPLE

3 eggs
1 cup sugar
1/2 cup milk
1/2 cup melted butter
1 large can crushed pineapple - drained
4 cups soft bread crumbs or cubes

Mix eggs and sugar in bowl with spoon. Blend in milk, butter, pineapple, and crumbs. Pour in greased casserole [1 1/2 quart or 2 quart size]. Bake for 45 minutes at 350.

MRS. HILL'S INDIAN FRY BREAD

4 cups flour
2 tablespoons baking powder
1 teaspoon salt
1 tablespoon melted butter
2 cups milk or water

Sift flour, baking powder and salt. Combine milk and butter. Mix dry mixture and liquid ingredients together to form a soft dough ball. Spread 1 cup of flour onto a board. Take a small portion of dough and pat them about 1/8" thick, and about 4" diameter. Punch small hole in center. Cook in a skillet or hot oil about 1/4" deep. Fry golden brown on both sides. Be careful not to burn. Will make 8-10 pieces. Delicious with jams, jellies or fruit, or with hop soup on a cold day.

From St. Labre Indian Paper on March 1970.

CHOCOLATE ROLL

Use 10/15 pan. Grease pan and line with waxed paper on bottom. Grease paper.

Use: 1 cup cake flour or 3/4 cup regular flour

1/4 cup cocoa [omit for strawberry]

1 tsp. baking powder

1/4 tsp. salt

3 eggs

1 cup sugar

1/3 cup water

1 tsp. vanilla

Heat oven to 375. Sift flour, baking powder, salt, cocoa and set aside. In a small mixer bowl beat eggs for 5 minutes or till very thick and lemon colored.

Pour eggs into large bowl and gradually beat in sugar; on low speed blend in water and vanilla. gradually add flour mixture until batter is smooth. Pour in pan and spread evenly. Bake 12-15 minutes. Cut carefully, put on towel sprinkled with confectioners sugar, remove waxed paper, trim hard edges. Roll while hot in towel, leave cool and unroll.

For filling use 1 cup whipping cream, whip stiff [not too long] and add 2 tablespoons of confectioners sugar. Spread on roll and roll up.

Frost.

For frosting: 1/2 cup sugar

1 1/2 T. cornstarch

1 I oz. square unsweetened chocolate

dash salt

1 1/2 T. butter or margerine

1/2 t. vanilla

Combine sugar and cornstarch; add chocolate, salt, and 1/2 cup water. Cook and stir until thickened and bubbly and chocolate melts. Remove from heat; add butter and vanilla. While hot, frost rolled cake.

HERSHEY'S CHOCOLATE PEPPERMINT LOG

4 eggs, separated	1/2 cup unsifted	1/8 teaspoon salt
1/2 cup sugar	all-purpose flour	1/3 cup water
1 teaspoon vanilla	1/2 teaspoon baking	Peppermint Filling
1/3 cup sugar	powder	[recipe below]
1/3 cup Hershey's	1/4 teaspoon baking	Chocolate Glaze
Cocoa	soda	[recipe below]

Line a 15 1/2 x 10 1/2 x 1-inch jelly roll pan with aluminum foil; generously grease foil. Beat egg whites until foamy; gradually add 1/2 cup sugar, beating until stiff peaks form. Set aside. Beat egg yolks with vanilla on high speed about 3 minutes; gradually add 1/3 cup sugar, beating 2 additional minutes. Combine dry ingredients; add to egg-yolk mixture alternately with water. Fold chocolate mixture into egg whites. Spread evenly in pan. Bake at 375 for 12 to 15 minutes, or until top springs back when lightly touched. Immediately invert onto towel sprinkled with confectioners' sugar. Carefully peel off aluminum foil. Roll cake in towel starting from narrow end; place on wire rack to cool. Prepare Peppermint Filling. Unroll cake; remove towel. Spread with filling; reroll cake. Glaze with Chocolate Glaze; chill. 10 to 12 servings.

Peppermint Filling: Beat 1 cup heavy whipping cream until slightly thickened. Add 1/4 cup confectioners' sugar and 1/4 cup finely crushed peppermint candy or 1/2 teaspoon mint extract and a few drops of red food color; beat until stiff.

Chocolate Glaze: Melt 2 tablespoons butter in small saucepan over low heat; add 2 tablespoons each Hershey's Cocoa and water, stirring constantly until mixture thickens. Do not boil. Remove from heat; cool slightly. [cool completely for a thicker, frosting-type topping.] Blend in 1 cup confectioners' sugar and 1/2 teaspoon vanilla.

BOSTON CREAM PIE

I cup flour	2 T. margarine	I cup sugar
I t. baking soda	I/2 cup hot milk	I t. vanilla
I/4 t. salt	2 eggs	

Sift together flour, baking powder, and salt. Add butter to the hot milk; keep hot. Beat eggs till thick and lemon colored. Gradually add sugar, beating constantly at medium speed for about 5 minutes. Add vanilla, quickly add sifted dry ingredients to egg mixture, stir till just blended. Stir in hot milk mixture, blend well. Pour into 2 greased and floured 8 inch round cake pans. Bake at 350 for 25-30 minutes. Remove layers to rack.

Prepare cream custard filling. Combine in saucepan I/3 cup sugar, 2 tablespoons flour, I tablespoon cornstarch and I/4 teaspoon salt. Gradually stir in I I/2 cups milk. Cook over moderate heat, stirring constantly till mixture boils and thickens; cook and stir 2 to 3 minutes longer. Slightly beat I egg with I egg yolk, stir a little of the hot mixture into eggs, return to hot mixture. Cook and stir till mixture just comes to boiling. Add I teaspoon vanilla. Cool, beat smooth. Spread over I layer cake and top with other layer.

Prepare chocolate glaze. Place one I oz. square of unsweetened chocolate and I tablespoon margarine in small saucepan. Stir over low heat till chocolate melts. Remove from heat, add I cup sifted confectioners sugar and I/2 teaspoon vanilla. Blend in enough boiling water [about 2 tablespoons] lto make of drizzling consistency. Spread over cake.

SALAD DRESSING CHOCLOATE CAKE

2 cups flour
1 cup sugar
4 T. cocoa
2 tsp. soda
1 cup salad dressing
1 cup water
2 tsp. vanilla
1 pinch salt

Mix together with mixer. Pour into greased and floured pan. Bake at 350 for 35 minutes.

Whipped cream icing:

1 cup milk
5 T. flour
Mix in shaker and cook until real thick stirring constantly. Cool.
Beat 1/2 cup shortning
1 cup sugar
1/2 cup butter
1 tsp. vanilla

Add cold flour and milk and whip like whipped cream.

HERSHEY'S DISAPPEARING CAKE

1/4 cup butter	1 3/4 cup unsifted flour
1/4 cup shortning	3/4 cup baking powder
2 cups sugar	3/4 tsp. baking soda
1 tsp. vanilla	1/8 tsp. salt
2 eggs	1 3/4 cups milk
3/4 cup Hershey's Cocoa	

Generously grease and flour 2-9" cake pans. Cream butter, shortning, sugar and vanilla until fluffy. Blend in eggs. Combine cocoa, flour, baking powder, baking soda and salt in bowl; add alternately with milk to batter. Blend well. Pour into pan. Bake 350 for 30-35 minutes or until done. Cool 10 minutes -remove from pan.

DEVIL'S FOOD CAKE

2 cups brown sugar
1/2 cup butter or other shortning
3 eggs
1 cup buttermilk or sour milk
2 cups cake flour
2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

1/2 cup cocoa dissolved in enough boiling water to make a paste

Sift flour then measure. Add salt and soda and set aside. Cream sugar and shortning thoroughly and add eggs one at a time. Beat well, then add dry ingredients and buttermilk alternately. Add vanilla and then add cocoa paste last. Bake at 350 for 30-35 minutes for layers or 40-45 minutes for long pan.

QUICK FIXIN' TRIPLE CHOCOLATE CAKE

I package [2 layer size] chocolate cake mix
I package [4 serving size] Jello chocolate Instant Pudding and Pie Filling
4 eggs
I 1/4 cup water
I/4 cup oil
I cup chocolate chips

Combine all ingredients in a 13/9" pan and stir with a fork until blended, about 2 minutes. Bake at 350 for 40-45 minutes, or until cake springs back when lightly pressed. Cool in pan and cut into squares. Sprinkle with confectioner's sugar, if desired.

CAKE

I yellow cake mix
4 eggs
I 11 oz. can mandarin oranges [juice and all]
I/2 cup oil

Mix together and bake at 350 for 18 minutes in a 9/13" pan.

Frosting:

I large container Cool Whip
I small box "Instant" Vanilla Pudding
I medium size crushed pineapple [drained]

YUM YUM CAKE

I yellow cake mix
I box instant vanilla pudding
I box instant butterscotch pudding
3 eggs
I cup water
I/2 cup oil
I/2 cup buttermilk

Mix together.

Topping:

I cup brown sugar
I/2 cup nuts
I tsp. cinnamon

Pour I/2 batter in 9/I3" pan. Sprinkle with I/2 topping, then pour remaining batter and top with remainder of topping. Bake at 350 for 50 minutes.

JEWISH APPLE CAKE

3 cups flour, unsifted
2 cups sugar
I cup Wesson oil
4 eggs
I/4 cup orange or pineapple juice
2 I/2 teaspoons vanilla
3 teaspoons baking powder
3-4 apples, sliced
cinnamon

Place first 7 ingredients into a bowl in order given. Beat until smooth. Place I/2 of batter into a greased tube pan. Arrange apple slices on top of batter. Sprinkle with cinnamon and additional sugar. Pour in the rest of the batter and repeat apple slices and cinnamon and sugar. Bake at 325 for I I/2 hours.

APPLE CRUNCH COFFEE CAKE

2 cups Bisquick baking mix
2/3 cup milk of cold water
3 tablespoons sugar
1 egg
2 cups thinly sliced pared apples [about 2 medium]
Streusel Topping [below]
2 tablespoons chopped nuts Glaze [below]

Heat oven to 400. Grease square pan, 9/9/2 inches. Mix baking mix, milk, sugar and egg; beat vigorously 30 seconds. Spread half of the batter in pan. Arrange apple slices on batter; sprinkle with half of the Streusel Topping. Spread remaining batter over apple slices; sprinkle with remaining topping. Sprinkle with nuts. Bake until wooden pick inserted in center comes out clean, about 25 minutes; cool. Drizzle with Glaze. 8 servings.

Streusel Topping
2/3 cup Bisquick baking mix
2/3 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 cup firm margarine or butter

Mix baking mix, brown sugar, cinamon and nutmeg; cut in margarine until crumbly.

Glaze
Mix 1/2 cup powdered sugar and 2 to 3 teaspoons milk until smooth and of desired consistency.

CHOCOLATE-BUTTERMILK CAKE

Bake at 350 for 25 minutes. Makes 12 servings.

3/4 cup boiling water
3/4 cup unsweetened cocoa powder
1 cup buttermilk
2 1/2 cups unsifted all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup [1 1/2 sticks] butter, softened
2 cups sugar
4 eggs
1 1/2 teaspoons vanilla

Frosting [recipe follows]

Chocolate curls [recipe follows]

[1] Preheat oven to moderate [350]. Grease and flour three 9-inch-round layer-cake pans.

[2] Pour boiling water over cocoa powder in medium-size bowl; stir to dissolve the cocoa. Stir in buttermilk; the mixture should be cool. Set aside.

[3] Sift together flour, baking soda, baking powder and salt onto wax paper.

[4] Beat together butter and sugar in large bowl with electric mixer at medium speed until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in vanilla.

[5] Beat dry ingredients into butter mixture alternating with cocoa mixture, beginning and ending with dry ingredients. Pour into prepared pans, dividing batter equally.

[6] Bake in preheated moderate oven [350] for 25 minutes or until centers spring back when lightly pressed with fingertip. Cool cakes in pans on wire racks for 10 minutes. Turn cakes out of pans onto racks to cool completely.

[7] Place one cake layer on serving plate. Spread top with one-third of Frosting. Stack second layer on top and spread with another third of Frosting. Repeat with remaining layer and Frosting. Top with Chocolate Curls. Refrigerate until ready to serve.

Frosting: Beat 1 container [8 ounces] whipped cream cheese in large bowl with electric mixer at low speed to soften. Beat in 1/2 cup

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sifted 10x [confectioners'] sugar until smooth. Beat in 2 tablespoons orange-flavored liqueur and 1/2 teaspoon vanilla. Beat in another 3/4 cup sifted 10x sugar. Add 1 1/2 cups heavy cream and beat at high speed until stiff.

Chocolate Curls: Draw swivel-bladed vegetable peeler across flat side of 8-ounce chocolate candy bar [at room temperature], letting chocolate curl. Lift curls with wooden pick and place on cake.

EIGHT LAYER MOCHA TORTE

3/4 cup sifted cake flour
1/2 teaspoon baking powder
1/2 teaspoon salt
5 eggs
3/4 cup granulated sugar
1/4 cup cold water
1/4 teaspoon baking soda
2 tablespoons granulated sugar
2 1/2 squares [1 ounce each] unsweetened chocolate, melted

Mocha Frosting [recipe follows]

Glaze [recipe follows]

Whipped cream and chocolate curls for garnish

1. Grease two 15 1/2x10 1/2x1-inch jelly-roll pans. Line with wax paper or foil, slightly extending beyond pans. Grease paper.
2. Sift together flour, baking powder and salt.
3. Beat eggs in bowl until thick, 3 minutes. Gradually beat in 3/4 cup sugar until very thick, 5 minutes. Fold in flour mixture.
4. Stir water, baking soda and 2 tablespoons sugar into chocolate. Fold into batter. Pour into prepared pans.
5. Bake in preheated moderate oven [350] for 12 to 15 minutes or until centers spring back when lightly touched with fingertip. Cool in pans on wire racks. Lift one can on wax paper to board. Trim 1/4-inch from edges. Cut crosswise through wax paper into 4 pieces, each 10x3 3/4 inches. Repeat with second cake. Peel off wax paper from back of one piece. Place on serving platter. Spread with Mocha Frosting to scant 1/4-inch thickness. Place another cake layer on top; frost. Repeat with remaining layers and frosting. Do not frost top layer. Refrigerate while making Glaze. Spread Glaze over top layer, allowing some to drip down sides. Garnish with whipped cream and chocolate curls.

Mocha Frosting: Beat 1 cup [2 sticks] unsalted butter until creamy. Gradually beat in 4 cups sifted 10x sugar. Beat in 1/2 tablespoons strong brewed coffee.

Glaze: Melt together 1 square [1 ounce] of unsweetened chocolate, 1 tablespoon butter and 1 1/2 tablespoons milk in small saucepan over low heat. Beat in 1/2 cup sifted 10x sugar until smooth. If too runny, chill.

THE ULTIMATE CHOCOLATE CAKE

2 cups unsifted flour
2/3 cup Hershey's Cocoa
1 1/4 tsp. baking soda
1/4 tsp. baking powder
1 2/3 cups sugar
4 eggs
1 tsp. vanilla
1 cup mayonaise
1 1/3 cups water

Grease and flour bottoms of 2 [9"] layer cake pans. Mix first 4 ingredients; set aside. In large bowl with mixer at high speed beat next 3 ingredients 3 minutes or until light and fluffy. At low speed beat in mayonaise. Add flour mixture in 4 additions alternately with water, beginning and ending with flour. Pour into pans. Bake in 350 oven 30 to 35 minutes or until cake tester inserted in center comes out clean. Cool in pans 10 minutes. Remove; cool on racks. Frost. Makes 2 {9"} layers.

The Ultimate Chocolate Frosting:

In a small bowl with mixer at medium speed beat 6 T. margarine to soften. Add 3/4 cup cocoa and 3 1/2 cups of confectioners' sugar alternately with 6 to 7 T. of milk. Beat until of spreading consistency, adding an additional 1 T. milk, if needed. Add 1 tsp. vanilla. Makes 2 3/4 cups.

ANGEL MOUSSE CAKE

12 servings

1 prepared 8-inch angel food cake
12 1-ounce squares semisweet chocolate
3 tablespoons butter
3 eggs, separated, room temperature
1 tablespoon instant coffee powder
1/4 cup hot water
4 tablespoons sugar
1 1/2 cups whipping cream, whipped
1/2 cup apricot preserves
1 tablespoon dark rum
Whipped cream

Using serrated knife, cut through and around cake 3/4 inch from outer edge. Remove cut-out cake in 1 piece, leaving side shell. Slice cut-out cake into wedges 1/2 to 3/4 inch thick. Transfer cake shell to platter. Arrange single layer of cake wedges in bottom of cake shell, cutting to fit if necessary. [Reserve any remaining wedges for another use.] Set shell aside.

Melt chocolate with butter in top of double boiler set over hot [but not boiling] water. Stir to blend. Transfer chocolate mixture to large bowl of electric mixer. Add yolks 1 at a time, beating well after each addition. Dissolve instant coffee in water and stir into chocolate mixture. Set aside to cool.

Beat whites into medium bowl of electric mixer until foamy. Add sugar 1 tablespoon at a time, beating until stiff but not dry. Fold into chocolate mixture until no streaks of white remain. Fold in whipped cream. Spoon into cake shell, spreading top evenly. Refrigerate overnight.

Just before serving, heat preserves in small saucepan over medium heat until bubbly. Press through strainer into small bowl. Stir in rum. Brush mixture around sides of cake. Pipe rosettes of whipped cream around top edge and at base.

CHOCOLATE VELVET CAKE

1 package [4 oz.] sweet chocolate, broken in pieces
6 tbsp. butter or margarine
3 tbsp. all purpose flour
3 eggs, separated
4 tbsp. sugar

Chocolate Glaze

Melt chocolate and butter in saucepan over very low heat, stirring constantly until smooth. Remove from heat, stir in flour. Blend in egg yolks, one at a time.

Beat egg whites until foamy throughout. Gradually beat in sugar, continue beating until soft peaks will form. Gently fold chocolate mixture into egg whites, blending thoroughly.

Pour into greased and floured 8-inch layer pan. Bake at 350 for about 20 minutes or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. [Cake will settle slightly.] Finish cooking, upside down, on rack. Spread top and sides with Chocolate Glaze. Garnish as desired.

Chocolate Glaze: Melt 1 package [4 oz.] sweet chocolate, in pieces, and 3 tbsp. water over low heat, stirring constantly. Remove from heat, stir in 3 tbsp. butter. Cool to thicken if necessary.

THE GIFT CAKE

1 package white or yellow cake mix or pudding included cake mix [2-layer size]

1 package [4-serving size] JELL-O Vanilla Flavor Instant Pudding and Pie Filling

1 1/3 cups water

4 eggs

1/4 cup oil

1 1/3 cups flake coconut

1 cup strawberry jam

Frosting: 3 1/2 cups thawed Cool Whip whipped topping

2 cups flake coconut

large green gumdrops

1. Combine cake mix, pudding mix, water, eggs and oil in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Stir in 1 1/3 cups coconut.

2. Pour into greased and floured 13x9-inch pan. Bake at 350 for 50 minutes or until cake begins to pull away from sides of pan. Do not underbake.

3. Cool in pan for 15 minutes. Remove from pan and finish cooling on rack. Cut in half to make two 6x8-inch layers.

4. Spread jam and 1/2 cup of the whipped topping between layers.

5. Frost with remaining whipped topping. Mark "ribbon" areas with wooden picks.

6. Sprinkle 2 cups coconut over rest of cake.

7. Flatten gumdrops with rolling pin on pastry board sprinkled with sugar. Roll gumdrops together very thin [1 1/16-inch], coating with sugar. Cut with sharp knife and place in "ribbon" areas. Cut seven 3x1-inch stripes and form into bow.

HARVEST APPLE STRUDEL

- 1/3 cup granulated sugar
- 2 tablespoons cornstarch
- 5 cups sliced tart apples such as Granny Smith or Cortland [2 pounds]
- 1/3 cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/3 cup raisins
- 1/3 cup chopped walnuts
- 12 phyllo pastry sheets from 1 pound package [16x12 inch size], thawed
- 3/4 cup [1 1/2 sticks] butter or margarine, melted
- 3/4 cups dry bread crumbs

1. Combine granulated sugar, cornstarch and juice in small saucepan. Cook over medium heat, stirring constantly, until mixture thickens and boils.
2. Toss apples with brown sugar, cinnamon and nutmeg in bowl. Mix in juice mixture until apples are coated. Fold in raisins and nuts.
3. Unfold phyllo dough and cover with damp towel to prevent drying out. Place clean towel on flat surface. Spray with cold water to dampen lightly. Place one sheet of phyllo on towel, long side toward you. Place another sheet over-lapping 4 inches at top to make 20x16-inch rectangle. Brush with butter; sprinkle with 2 tablespoons crumbs. Repeat with remaining phyllo, butter and crumbs. Do not sprinkle crumbs on top layer. Spoon apple mixture in an even row across side of pastry near you, 2 inches in from edge. Using towel as an aid, roll dough over filling; fold ends in to enclose filling completely. Roll up like a jelly roll, using towel to aid rolling.
4. Preheat oven to moderate [375]. Line large cookie sheet with heavy-duty foil.
5. Ease roll onto cookie sheet, seam-side down. Brush with butter. Turn foil up 1/2 inch all around edge to catch spills.
6. Bake in preheated moderate oven [375] for 35 minutes until pastry is crisp and golden. Let cool 20 minutes. Slide onto board. Sprinkle with 10x sugar.

MICROWAVE CHOCOLATE CAKE

1/4 cup cocoa
2/3 cup hot water, divided
3/4 cup plus 2 T. all purpose flour
1 cup sugar
1/2 t. baking soda
1/4 t. baking powder
1/4 t. salt
1/4 cup plus 2 T. vegetable oil
1 egg
2 t. vanilla extract

Easy Cocoa Frosting [recipe follows]

Grease round micro-proof baking dish, 7 1/4x2 1/4 inches or 8x1 1/2 inches; line bottom with plastic wrap. In small micro-proof bowl combine cocoa and 1/3 cup water, microwave on high [full power] 40 to 50 seconds or until very hot and slightly thickened. In medium bowl combine flour, sugar, baking soda, baking powder and salt. Add oil, remaining 1/3 cup hot water, egg, vanilla and chocolate mixture; beat until batter is smooth and well blended. Pour batter into prepared pan. Microwave on high 5 to 6 minutes without turning until cake begins to pull away from sides [some moist spots may remain but will disappear on standing]. Let stand 5 minutes; invert onto serving plate. Peel off plastic wrap; cool. Frost.

Easy Cocoa Frosting:

3 T. butter or margarine
1/4 cup cocoa
1 1/3 cups confectioners' sugar
2 to 3 T. milk
1/2 t. vanilla extract.

In small mixer bowl combine all ingredients; beat to spreading consistency. About 1 cup frosting.

FROSTING

5 T. flour
1 cup milk
1/2 tsp. salt

Boil till thick, let cool. Stir all the time while cooking so it doesn't get lumpy.

Beat
1/2 cup oleo
1/2 cup Crisco

Add
1 cup sugar
2 tsp. vanilla

Add the cooled boiled mixture and beat until correct spreading consistency. The more you beat the the fluffier it gets.

CHOCOLATE PEANUT BUTTER FROSTING

3/4 box confectioner's sugar
1 stick butter or oleo
1 tsp. vanilla
2 T. Hershey Cocoa
2 T. peanut butter
Enough milk to spread. If you buse too much milk, add more confectioner's sugar.

FROSTING

1 cup shortning [1/2 margarine]
4 T. water
2 tsp. vanilla
1 box 10x sugar
2 egg whites [unbeaten]
Then add another box of 10x sugar.
Mix well and frost cake.

CHOCOLATE FROSTING

1 box sifted confectioner's sugar
7-8 T. cocoa
1/3 cup margarine
enough milk
1 tsp. vanilla

Mix together, till smooth.

FROSTING

2 egg whites
3 heaping T. Crisco
1 tsp. vanilla
1 box IOx sugar
Add a little milk if necessary

Mix well. May add flavoring or cocoa to taste.

ICING

1 egg white
2 T. milk
2 T. flour
2 cups IOx sugar
1 tsp. vanilla
1/2 cup Crisco
dash salt

Beat egg white then add other ingredients and beat until creamy. Add peanut butter to taste. Add milk if needed.

SMOOTH'N CREAMY FROSTING

I package [4 serving size] JELL-O Brand Vanilla Flavor Instant Pudding and Pie Filling [or any other flavor]

I/4 cup confectioners' sugar

I cup cold milk

I container [8 oz.] Birds Eye Cool Whip thawed

1. Combine pudding mix, sugar, and milk in small bowl.
2. Beat slowly with rotary beater or at lowest speed of an electric mixer until well blended, about I minute.
3. Fold in whipped topping. Spread on cake at once. Makes about 4 cups or enough for two 9-inch layers.

OATMEAL COOKIES

1 1/2 cups unsifted all purpose flour
1 teaspoon baking soda
1 cup butter or margarine softened
2 eggs
3 1/2 cups quick-cooking rolled oats

1 package [4 serving size]
JELL-O Brand vanilla flavor instant pudding
1/4 cup granulated sugar
3/4 cup firmly packed light brown sugar
1 cup raisins [optional]

Mix flour with baking soda. Combine butter, the sugars and pudding mix in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in oats and raisins. (batter will be stiff.) Drop by rounded measuring teaspoonfuls onto ungreased baking sheets, about 2 inches apart. Bake at 375 for 10 to 12 minutes. Makes about 5 dozen.

MACY'S CHOCOLATE CHIP COOKIES

2 cups butter or oleo
2 cups sugar
2 cups brown sugar
4 eggs
2 teaspoons vanilla
4 cups flour
5 cups oatmeal (put in blender til powder-like)
2 teaspoons baking powder
1 8oz. Hershey's Chocolate bar (freeze until hard, then grind in blender until powdery) 2
teaspoons baking soda
24 oz. chocolate chips
1 tsp salt

Mix butter, sugar, brown sugar, eggs and vanilla. Mix flour, oatmeal, salt, baking powder, baking soda, and chocolate bar. Blend with sugar mixture. Add chocolate chips. Roll into ping-pong size balls and bake on ungreased coolie sheet at 375 for 8-10 minutes. Do not overbake. Makes 13 dozen.

CHOCOLATE SPRITZ COOKIES

3/4 cup shortning
1 cup sugar
1 egg well beaten
1/4 tsp. salt
2 cup sifted flour
2 sq. unsweetened chocolate, melted
2 T. milk
1/2 cup vanilla
vari-colored candy shot

Set oven to 375

Work shortning until creamy. Stir in sugar gradually, then beat till fluffy. Add egg, salt, chocolate, milk and vanilla. Mix well. Stir in flour gradually. Shape into balls using 1/2 tsp. for each. Roll in candy shot. Place on ungreased cookie sheet and bake for 8-10 min.

PEANUT BUTTER COOKIES

Sift together: 1 cup sifted flour

1/2 tsp. soda

1/4 tsp. salt

Mix: 1/2 cup shortning

1/2 cup brown sugar, packed

1 egg, unbeaten

1/2 cup peanut butter

1 T. water

1/2 tsp. vanilla

1/2 cup sugar

Beat ingredients until fluffy. Add dry ingredients and mix well.

Put on greased cookie sheets and flatten with fork dipped in flour.

Bake 325 15-20 minutes.

MINT SURPRISE COOKIES

Makes 4 1/2 dozen.

3 cups flour sifted

1 tsp. soda

Sift these ingredients together.

1/2 tsp. salt

Cream 1 cup butter [1/2 shortning]

Add gradually 1 cup sugar plus 1/2 cup firmly packed brown sugar. Cream well.

Add 2 eggs, unbeaten.

1 T. water

1 tsp. vanilla.

Beat well. Blend in dry ingredients gradually. Mix thoroughly. Cover and chill 2 hours.

Take 1 T. dough [flour hands] and place mint chocolate wafer within it. Grease cookie sheets, place 2 inches apart.

Bake at 375 for 10-12 minutes.

MOLASSES CRINKLES

1 egg

2 1/4 cups flour

1 cup brown sugar

1 tsp. salt

3/4 cup shortning

2 tsp. soda

1/4 cup molasses

1 tsp. cinnamon

1/2 tsp. ground cloves

granulated sugar

1 tsp. ginger

Sift flour, salt, soda, cinnamon, ground cloves and ginger. Mix shortning, brown sugar and egg until light and fluffy. Mix in molasses then flour mixture. Refrigerate 1 hour or longer. Start heating oven to 375. Shape dough in walnut-size balls, roll in sugar. Place on sheet 3 inches apart. Sprinkle each cookie with 2 or 3 drops of water. Bake 10-12 minutes.

CHERRY WINKS

Sift together:

- 2 1/4 cups flour
- 1 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt

Combine:

- 3/4 cup shortning
- 1 cup sugar

Cream well.

Blend in:

- 2 eggs

Add

- 2 T. milk and
- 1 tsp. vanilla

Blend in sifted dry ingredients, mix well.

Add

- 1/3 cup chopped marascino cherries

Mix well.

Shape into balls, use a level T. dough for each cookie.

Crush

- 2 1/2 cup cornflakes.

Roll each ball of dough in cornflakes. Place on greased baking sheet.

Top each cookie with 1/4 marascino cherry.

Bake at 375 for 10-12 minutes.

CHOCOLATE CHIP COOKIES

2 1/2 cups unsifted all-purpose flour

1 teaspoon baking soda

1 cup butter or margarine, softened

1/4 cup granulated sugar

3/3 cup firmly packed light brown sugar

1 teaspoon vanilla

1 package [4 serving size] JELLO brand vanilla flavor instant pudding and pie filling.

2 eggs

1 package [12 oz.] chocolate chips

Mix flour with baking soda. Combine butter, the sugars, vanilla and pudding mix in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in chips. [batter will be stiff] Drop by rounded measuring teaspoonfuls, about 2 inches apart, onto ungreased baking sheets. Bake at 375 for 8-10 minutes. Makes about 7 dozen. For Chocolate Chocolate chip cookies use Chocolate flavor instant pudding.

CHOCOLATE FLYING SAUCERS

1/4 cup shortning

1/4 cup butter or margarine

1 square [1 oz.] unsweetened chocolate

1/2 cup sugar

1 egg, separated

1/4 teaspoon vanilla

1 cup sifted all purpose flour

1/4 teaspoon salt

1 package [6 oz.] semi-sweet chocolate pieces

Melt chocolate over hot, not boiling water. Cool slightly. Cream shortning and butter together; add melted chocolate. Add sugar, egg yolk, and vanilla and mix thoroughly. Sift flour and salt together. Stir into mixture. Beat egg white slightly with fork. Roll dough into balls [about 1 tsp. per ball]. Dip balls in egg white and coat.

Place about 1 inch apart on ungreased cookie sheet; press thumb gently in center of each. Bake at 350 10-12 min., or until set.

Transfer to cake rack. Immediately place 3 or 4 semi-sweet chocolate pieces in the "thumb print". When the chocolate pieces have melted [it will take just a few minutes], spread evenly over the thumb print.

PINEAPPLE DROP COOKIES

4 cups flour
1 cup shortning
1 cup brown sugar
1 cup white sugar
1 cup crushed pineapple-drained
2 eggs
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
nuts

Cream sugar and shortning. Add eggs and pineapple. Fold in dry ingredients. Bake 10 min. in 425 oven.

MARBLE SQUARES

Sift:

1 cup and 2 T. flour

Set aside:

1/2 tsp. soda

1/2 tsp. salt

Blend:

1/2 cup soft margarine

6 T. brown sugar

6 T. white sugar

1/4 tsp. water

1/2 tsp. vanilla

Beat in one egg. Add flour mixture, stir well. Add 1 6oz. package chocolate bits. Bake in greased 9x9 pan just until done, about 12-14 minutes. Makes 2 dozen.

7 LAYER COOKIES

I stick of butter or oleo [melted]
I cup crushed graham crackers
I 6oz. package chocolate chips
I 6oz. package of butterscotch chips
I can Borden's condensed milk
I cup chopped nutmeats

Melt butter or oleo in a 9-2-13 inch pan. In above order place ingredients one at a time, tipping last with nutmeats. Bake in 320 for 25-30 minutes. Let cool, cut hot, don't remove until stone cold.

Makes approximately 24.

COOKIES

Mix following:

2 cups Graham cracker crumbs
I cup angel flake coconut
I cup chopped nuts
I/2 cup peanut butter
I box powdered sugar
I tablespoon vanilla
2 sticks oleo [melted]
Shape into balls.

Melt in top of double boiler over hot water:

I/2 cup paraffin [household wax]
I small package chocolate chips
Dip rolled cookies in mixture and put on wax paper to dry.

BUTTER COOKIES

I cup soft butter
2 cups flour
I/2 cup sugar
I cup chopped walnuts

Heat oven to 350. Measure flour by dip - level - pour or by sifting. Combine all ingredients and blend well. Place on ungreased baking sheet and bake 10-12 minutes.

NESTLE SLICE AND BAKE CHOCOLATE CHIP COOKIES

3 cups plus 6 T. unsifted flour
1 1/2 tsp. baking soda
1 1/2 tsp salt
1 1/2 cups butter, softened
1 cup plus 2 T. sugar
1 cup plus 2 T. firmly packed brown sugar
1 1/2 tsp vanilla
3 eggs
18 oz. [3 cups] chocolate chips
1 1/2 cup chopped nuts

Preheat oven to 375.

In small bowl, combine flour, baking soda, and salt; set aside.

In large bowl, combine sugars, butter and vanilla. Beat until creamy.

Beat in eggs. Gradually add flour mixture, mix well. Stir in chocolate chips and nuts. Divide into halves. Drop one of these halves [for 6 dozen cookies] by rounded teaspoonsfuls onto ungreased cookie sheets. Wrap remaining dough in waxed paper. Chill one hour until firm. Divide the dough into halves. On waxed paper, shape each dough half into a 9" roll. Roll in waxed paper. Refrigerate up to 1 week or freeze for up to 8 weeks.

To bake, cut each chilled roll into nine 1" slices.

Cut each slice into 4 quarters. Place on ungreased cookie sheets.

Bake at 375 for 8-10 minutes.

TOLL HOUSE CHOCOLATE CRUNCH COOKIES

Make @ 100 Cookies

2 1/4 cup flour

1 tsp. salt

1 cup butter, softened

3/4 cup firmly packed brown sugar

3/4 cup sugar

2 eggs

1 tsp. baking soda

1 tsp. hot water

1 cup chopped nuts

2 packages [6 oz. each] chocolate chips

1 tsp. vanilla

Sift flour and salt. Preheat oven to 375. Grease cookie sheets.

Beat butter, brown sugar and granulated sugar and add eggs in large bowl until smooth and well blended. Dissolve soda in water and add to creamed mixture. Stir in flour mixture. Stir in nuts, chips and vanilla. Drop dough by 1/2 tsp. onto cookie sheets and chill dough overnight. When ready for baking, roll a tsp. full of dough between palms of hands and place balls 2" apart on cookie sheets [greased].

Then press balls with fingertips to form flat rounds. This way the cookies don't spread as much in baking and they bake uniformly round.

When baked, should be brown and crispy, not white and hard.

SNOWBALLS

1 1/2 cup butter, softened

1/4 cup sugar

2 cups pecans, ground

2 cups sifted flour

confectioners sugar

Cream butter; add sugar, pecans and flour and mix well. Shape into balls using 1 T. dough for each cookie. Bake at 300 on ungreased cookie sheet for 45 minutes.

Roll in confectioners' sugar when first taken from oven; then again after 5 minutes.

TOLL HOUSE CHOCOLATE CRUNCH COOKIES

Make @ 100 Cookies

2 1/4 cup flour
1 tsp. salt
1 cup butter, softened
3/4 cup firmly packed brown sugar
3/4 cup sugar
2 eggs
1 tsp. baking soda
1 tsp. hot water
1 cup chopped nuts
2 packages [6 oz. each] chocolate chips
1 tsp. vanilla

Sift flour and salt. Preheat oven to 375. Grease cookie sheets.

Beat butter, brown sugar and granulated sugar and add eggs in large bowl until smooth and well blended. Dissolve soda in water and add to creamed mixture. Stir in flour mixture. Stir in nuts, chips and vanilla. Drop dough by 1/2 tsp. onto cookie sheets and chill dough overnight. When ready for baking, roll a tsp. full of dough between palms of hands and place balls 2" apart on cookie sheets [greased].

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Roll in confectioners' sugar when first taken from oven; then again after 5 minutes.

CHOCOLATE CHIP COOKIES

I cup margarine
I 1/2 cups brown sugar
I T. cinnamon
5 T. hot llwater
2 eggs
I tsp. soda
I tsp. baking powder
I tsp. vanilla
I 12 oz. bag chocolate chips
3 cups flour
Mix together.
Bake at 350 for 10-15 minutes.

PEANUT BUTTER COOKIES

I cup brown sugar
I cup white sugar
I cup lard
I cup peanut butter
3 cups flour
2 eggs
A scant tsp. soda, salt, and vanilla

Cream together lard and sugar. Stir in peanut butter and eggs. Add flour sifted with soda. Roll in small balls. Place in baking tin and press flat with fork. Bake 12 min at 350.

CHOCOLATE CHEWS

1/2 cup shortning
1 2/3 cups sugar
2 tsp. vanilla
2 eggs
2 squares chocolate (you can use one more chocolate)
2 T. cocoa
2 cups flour
2 tsp. baking powder
1/2 tsp. salt
1/3 cup milk

Mix all together and put in refridgerator for at least one hour. Roll in confectioners sugar and put on cookie sheet. [dough will be sticky] Bake at 375 about 10 min.

OATMEAL CRISPS

1 cup margarine
1 cup brown sugar
1 cup white sugar
1 1/2 cups flour
1 tsp. soda
3 cups oatmeal
2 eggs
1 tsp. vanilla
optional chocolate chips and raisins

Mix margarine and the sugars. Add the eggs. Gradually add the flour and soda. Mix in the oatmeal and the extras. Bake at 350 for 10 min.

SAND TARTS

1/2 cup butter
1 cup sugar
1 egg, well beaten
1 3/4 cup flour
2 tsp. baking powder
1 egg white
1 T. sugar
1/4 tsp. cinnamon

Chill dough. Roll 1/8" thick and shape. Brush with egg white and sprinkle with sugar mixed with cinnamon. Bake 8 minutes at 325.

Grease cookie sheets.

TOLLHOUSE OATMEAL COOKIES

3/4 cup sifted flour
1/2 tsp. salt
1/2 cup soft butter or shortening
1/2 tsp. soda
6 T. granulated sugar
6 T. packed brown sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg
1 cup Quaker Oats, uncooked
1 6 oz. package [1 cup] chocolate chips

Heat oven to 375. Sift together flour, soda, salt and set aside. Blend butter, sugars, vanilla and water. Beat in egg. Add flour mixture and mix well. Stir in oats and chocolate morsels. Drop by rounded half tsp. on greased cookie sheets. Bake at 375 for 10-12 minutes.

PEANUT BUTTER COOKIES

2 cups all-purpose flour
1 measuring teaspoon baking powder
1/4 measuring teaspoon salt
1 cup butter, softened
3/4 cup firmly packed brown sugar
1/2 cup sugar
1/2 measuring teaspoon vanilla extract
1 egg
One 12-oz. package [2 cups] Nestle Peanut Butter Morsels

Preheat oven to 375. In small bowl, combine flour, baking powder and salt; set aside. In large bowl, combine butter, brown sugar, sugar and vanilla extract; beat at medium speed until creamy [about 3 to 5 minutes]. Add egg; beat well. Turn mixer to low; gradually add flour mixture. Stir in Nestle Peanut Butter Morsels. Drop by rounded measuring teaspoonfuls onto ungreased cookie sheets. Bake at 375 for 7 to 9 minutes. Cool on cookie sheet 2 minutes. Remove and cool completely. Cookies will be a light golden color with a light brown edge. Makes 6 dozen 2" cookies.

MAGIC COOKIE BARS

1/2 cup margarine or butter
1 1/2 cups graham cracker crumbs
One 14 oz. can Condensed Milk
One 8 oz. package chocolate bits
1 cup chopped walnuts
1 3 1/2 oz. can flaked coconut

Preheat oven to 350. In 13x9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; mix together and press into pan. Pour milk evenly over crumbs. Top evenly with chocolate chips and walnuts and coconut. Press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temperature.

CHOCOLATE CHUNK COOKIES

1/2 cup butter or margarine, at cool room temperature
1/2 cup sugar
1/4 cup firmly packed brown sugar
1 tsp. vanilla
1 egg
1 cup all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
2 packages [4 oz. ea.] Baker's German's sweet chocolate
or 1 package [8 oz.] semi-sweet chocolate, cut into large 3/8-in. chunks
1 1/3 cups angel flake coconut [optional]

Beat butter, sugars, vanilla and egg until light and fluffy. Mix flour with soda and salt; blend into butter mixture. Stir in chocolate chunks and the coconut. Chill 1 hour. Drop 2 inches apart by heaping T. onto ungreased baking sheet. Bake at 350 for 12 to 15 minutes, or until lightly browned. Cookies will be soft in center when done. Makes 2 dozen 3 1/2 inch cookies.

CHOCOLATE SPRITZ COOKIES

1/2 cup vegetable shortening
1/2 cup sugar
1 egg
1/2 teaspoon vanilla
1/2 teaspoon almond extract
1 1/2 squares [1 oz. each] unsweetened chocolate, melted
2 teaspoons milk
1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking powder
Candied cherries, nuts, colored sugar or small candies

1. Beat shortening, sugar, egg, vanilla, almond extract, chocolate and milk in bowl until fluffy. Stir in flour and baking powder until smooth.
2. Fit desired plate into cookie press; fill with dough. Press cookies, 1 inch apart, onto ungreased cookie sheets. Repeat with remaining dough. Garnish with cherries, nuts, sugar or candies.
3. Bake in preheated hot oven [400] for 8 minutes or until set. Cool on wire rack.

HERSHEY'S GREAT AMERICAN CHOCOLATE CHIP COOKIES

- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup packed light brown sugar
- 1 t. vanilla extract
- 2 eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 t. salt
- 2 cups [12 oz. package] semi-sweet chocolate chips
- 1 cup chopped nuts

Heat oven to 375. In large mixer bowl cream butter, brown sugar and vanilla until light and fluffy. Add eggs; beat well. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes or until very lightly browned. Cool slightly; remove from cookie sheet onto wire rack. Cool completely.

Pan Recipe: Spread batter in greased jelly-roll pan, 15 1/2x10 1/2x1 inch. Bake at 375 for 20 minutes. Cool completely. Cut into bars. About 4 dozen bars.

KANGAROO COCKTAIL

1 I shot lime vodka
1 shot gin
3 shots orange juice
1 shot Saley's cocktail mix

Shake then pour in tall frosted glass. Add a little 7up. Garnish with lime slice and cherry.

WHISKEY SOUR

Pink lemonade - small can
1 1/2 cans water
can whiskey
1 tsp. confectioners sugar
Put in blender. Serve with ice and cherries.

7UP FRUIT PUNCH

Make 60 cups
3 quarts unsweetened pineapple juice
juice of 8 lemons or 1 6 Oz. can frozen concentrated lemon juice diluted with water according to directions on can.
juice of 8 oranges or 1 6 oz. can frozen concentrated orange juice diluted with water according to directions on can
1/2 cup sugar
1 cup mint leaves [optional]
1 pint fresh or frozen strawberries [quartered]
12 7 oz. lbottles of 7up

Combine fruit juices, sugar and mint leaves. Chill thoroughly. Just before serving, add 7up and strawberries. Pour over large cake ice in punch bowl. Float trim slices of lemon or lime.

HOMEMADE IRISH CREAM LIQUEUR

Makes about 5 cups.

1 3/4 cups Irish Whiskey

1 cup [1/2 pint] whipping or light cream

2 teaspoons instant coffee

1 [14-ounce] can Eagle Brand Sweetened Condensed Milk

1 teaspoon vanilla extract

4 eggs

2 tablespoons chocolate flavored syrup

1/2 teaspoon almond extract

In blender container, combine all ingredients; blend until smooth. Store tightly covered in refrigerator up to 1 month. Stir before serving. Return leftovers to refrigerator.

HOT AND SPICY CRANBERRY PUNCH

1 1/2 cups water

1 6-ounce can frozen cranberry juice concentrate

3 tablespoons honey

8 inches stick cinnamon, broken

6 whole cloves

4 cardamom pods, opened

2 cups dry red wine

1 cup cranberry liqueur or creme de cassis [optional]

Heat the water, cranberry juice concentrate, honey, cinnamon, cloves, and cardamom to boiling. Reduce heat; cover and simmer for 10 minutes. Strain spices. Stir in wine and cranberry liqueur or creme de cassis, if desired. Heat through; do not boil. Serve in mugs. Garnish with additional stick cinnamon. Makes 8 [5-ounce] servings

MINT PATTY SHAKE

1 pint chocolate ice cream

1/2 cup milk

2 tablespoons creme de menthe or 6 drops mint extract

1 teaspoon vanilla

1/2 teaspoon ground nutmeg

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In blender container combine the chocolate ice cream, milk, creme de menthe or mint extract, vanilla, and nutmeg. Cover; blend till mixed. If necessary, add more milk for desired consistency. Serve immediately. Makes 4 [5-ounce] servings.

HOMEMADE HOT COCOA MIX

2 cups nonfat dry milk powder
3/4 cup sugar
1/2 cup cocoa
1/2 cup powdered non-dairy creamer
dash salt

In large mixing bowl combine all ingredients; blend well. Store tightly covered container. 3 3/4 cups mix. [15 to 16 servings]
Single Serving: Combine 1/4 cup mix and 3/4 cup boiling water in cup or mug, stir to blend.

EASY HOMEMADE ICE CREAM WITH OREO COOKIES

3 egg yolks

1 [14 ounce] can Eagle Brand Sweetened Condensed Milk [not evaporated]

4 teaspoons vanilla extract

1 cup coarsley crushed OREO CHOCOLATE SANDWICH COOKIES [about 12]

2 cups [1 npint] whipping cream, whipped [do not use whipped topping]

In large bowl, beat egg yolks; stir in Eagle Brand and vanilla. Fold in cookies and whipped cream. Pour in aluminum foil-lined 9x5" loaf pan or other 2-quart container. Cover, freeze 6 hours or until firm. Scoop ice cream from pan or peel off foil and slice. Return leftovers to freezer. Makes about 1 1/2 quarts

OLD FASHIONED VANILLA ICE CREAM

2/3 cup sugar

2 tablespoons flour

Dash salt

1 cup milk

1 egg, beaten

1 cup whipping cream

2 teaspoons vanilla extract

Combine sugar, flour and salt in saucepan. Gradually stir in milk. Cook over medium heat approximately 10 to 15 minutes or until thickened, stirring constantly. Gradually stir about 1/2 cup of hot mixture into beaten egg. Add to remaining hot mixture, stirring constantly. Cook 1 minute, remove from heat. Cover and refrigerate 2 hours.

Stir whipping cream and vanilla into chilled mixture. Stir with a wire whisk to combine. Freeze as directed.

ICE CREAM COOKIE SANDWICHES

Use quick and simple chocolate ice cream recipe and 16 chocolate chip cookies which are 3 inches in diameter.

Freeze ice cream as directed. Dispense onto 8 cookies. Top with remaining 8 cookies. Wrap each cookie sandwich in plastic wrap and freeze 1 hour before serving.

CHOCOLATE ICE CREAM

2/2 cup sugar

I tablespoon cornstarch

Dash of salt

I cup milk

I egg, beaten

I square (I ounce) semisweet chocolate, melted

I cup whipping cream

Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk. Cook over medium heat until mixture begins to simmer, stirring constantly. Gradually stir about I/2 cup of the hot mixture into the beaten egg. Add to remaining hot mixture, stirring constantly. Cook and stir over low heat until slightly thickened (about I to 2 minutes). Stir in melted chocolate. Beat with a whisk until mixture is smooth. Stir in whipping cream. Cover and refrigerate 2 hours. Freeze as directed.

TUNA CASSAROLE

I can peas drained or cook I box frozen peas [drained]
4 hardcooked eggs
I 6 oz. can tuna
2 cups medium white sauce

White sauce: I/2 tsp. salt
melt 4 T. margarine
stir 4 T. flour till smooth
slowly stir in 2 cups milk till boiling

Make sbiscuits for top

Bake at 450 for IO minutes then 425 for IO minutes more.

POT PIE

3 I/3 cups flour
3/4 cup Crisco
I cup water

Cut Crisco into flour. Add water, maybe a small amount of extra water. Form into a ball and knead until smooth. Roll thin and cut into squares. Cook about 12 minutes by dropping into boiling liquid.

CHILI CON CARNE

I medium onion, finely chopped
I pound of ground beef
I/2 tsp. salt
I/8 tsp. black pepper
I T. chopped pimento
I/4 tsp. cayane pepper
I can tomatoes
I can tomatoe sauce
I can [2 I/2 cups] baking beans
Handful of thin spaghetti

Put onion and beef in saucepan, brown slightly. Add seasonings, tomatoes, tomatoe sauce and

kindey beans,. Cook slowly for 30 minutes, stirring occasionally. Serve hot.

SWISS STEAK

Dredge 2 lbs. round steak

with :

1/4 cup flour

1 tsp. salt

1/4 tsp. pepper

Pound steak with dull side of knife or edge of plate, striking across the grain of meat. Cut into serving pieces.

Heat in heavy skillet: 3 tsp. fat and 1 clove garlic.

Remove garlic when brown. Brown steak on all sides.

Add

2 1/2 cups canned tomatoes

1 tsp. salt

1 bay leaf

1 large onion, sliced

Cover tightly and bake in oven at 300 for 1 1/2 hours or until tender. Serve with tomatoe gravy. Tomatoe gravy: Relmove steak and onions to platter. For a smooth gravy, strain tomatoes. For family style, thicken immediately.

Combine

2 T. flour

1/2 tsp. salt

1/4 tsp. celery salt

1/2 cup cold water

For quick blending, place in small covered jar and shake. Stir slowly into tomatoes over heat. Stir constantly. Let come to boil.

CROQUETTES

2 T. butter
1/4 cup butter
3/4 tsp. salt
1/8 tsp. pepper
1 cup milk
1 stp. each minced parsley and onion
2 cups ground, cooked chicken, ham, or beef
1/2 tsp. fresh lemon juice
salt/pepper to taste
pinch ground sage
fine dry bread crumbs
1 egg
1 T. water
fat for deep frying

Melt butter, add flour, salt and pepper. Mix well. Gradually add milk and work till thick, stirring constantly. Combine next 7 ingredients with white sauce. Chill. Shape into 8 croquettes. Roll in crumbs; dip into slightly beaten egg mixed with water and then roll in crumbs. Fry in deep fat at 375 for 5 minutes till golden.

PORK CHOPS WITH ORANGE SAUCE

4 loin pork chops
salt and pepper
paprika
2 T. water
5 T. sugar
1 1/2 tsp. cornstarch
1/4 tsp. salt
1/4 tsp. cinnamon
2 tsp. grated orange peel
1/2 cup orange juice
4 orange slices

Trim bits of fat from chops, put in skillet. Place skillet over low heat and let fat fry slowly until there's a thin coating of fat in skillet. Generously sprinkle both sides of chops with salt, pepper and paprika. Remove fat pieces and arrange chops in skillet. Brown chops well on both sides over medium-high heat [takes 15 to 20 minutes]. Turn heat low, add 2 T. water and cover skillet lightly. Cook until all pork color disappears [about 45 minutes to 1 hour or until so tender, they cut easily with fork]. Turn several times to help keep them moist. About 20 minutes before chops are done: Cook 1 T. sugar

1 1/2 tsp. cornstarch
1/4 tsp salt
1/4 tsp. cinnamon
10 cloves
2 tsp. grated orange rind with 1/2 cup orange juice

slowly till thickened and clear. Add 4 orange slices in halves, cover pan, remove from heat. When done, put glazed orange slices and pork chops on table with a little orange glaze over each chop.

ZUCCHINI SOUFFLE / ZUCCHINI ROUNDS

1/3 cup Bisquick
1/4 cup grated sharp cheese
1/8 tsp. pepper
2 T. chopped onion
2 slightly beaten eggs
2 cups shredded unpared zucchini
2 T. margarine

Mix Bisquick mix, cheese and pepper in mixing bowl. Stir in eggs until moistened. Fold in zucchini. In 10" skillet, melt margarine using 2 T. mixture for each fritter. Cook 2-3 minutes each side.

Souffle: grease baking dish with margarine. Put in mixture. Bake at 325 for 40 minutes or until set.

RED DEVIL FRANKS

1 pound frankfurters or weiners
4 T. butter, margarine or salad oil
1 cup finely chopped onion
2 cloves garlic, minced
1/2 tsp. salt
1/8 tsp. pepper
1 1/2 tsp. pepper
1 1/2 T. Worcestershire Sauce
1 1/2 T. prepared mustard
1 1/2 tsp. sugar
1/2 cup chili sauce

Cook onion and garlic in fat over low heat until onion is tender [about 10 minutes]. Stir frequently so as not to burn. Add all other ingredients. Continue heating until flavors are well-blended [about 5 minutes]. Split frankfurters lengthwise, arrange them split side up in shallow pan. Spoon sauce over open weiners and heat under broiler. Serve piping hot on frankfurter buns, piling on extra sauce.

WESTERN BEEF BBQ

3 pounds beef roast
1/2 cup salad oil
2 large onionsd, finely diced
2 green peppers, findly diced
2 carrots, finely diced
2 cups ketchup
1 cup beef broth
1/2 cup lemon juice
2 T. Worcestershire Sauce
4 T. brown sugar
1 tsp. salt
1 tsp. paprika
1/2 tsp. oregano
2 bay leaves

Cook beef in salted water, covered, until tender [1 1/2 to 2 hours] or 8 hours in crockpot. [Save 1 cup of the broth.] After meat is tender, shred with 2 forks and set aside. Saute diced vegetables in the oil until tender. Combine all ingredients with the beef and simmer for 2 hours, uncovered. It will appear soupy at first but it needs the liquid to absorb all the flavors into the meat. Seve with hot sauce if desired.

SPANISH SOUFFLE

2 eggs beaten
1 cup flour
1 package spinach, frozen
1 stick butter, melted
Monterey Jack sheese 3/4 pound cubed or grated
4 T. Parmesan cheese
2 tsp. salt
1 tsp. baking powder

Pour in buttered dish., Bake at 350 for 45 minutes.

STIR-FRIED CHICKEN AND MUSHROOMS

1 cup regular long-grain rice
2 whole large chicken breasts
2 T. soy sauce
2 T. cooking or dry sherry
2 tsp. cornstarch
1 tsp. minced gingerroot or 1/4 tsp. ground ginger
1/4 tsp. sugar
1/8 tsp. garlic powder
1 pound medium mushrooms
4 green onions
salad oil
1 cup frozen peas, thawed

About 30 minutes before serving:

prepare rice as label directions, keep warm

meanwhile, cut each chicken breast lengthwise in half; remove skin and bones,. Then, with knife held in slanting position, almost parallel to the cutting surface, slice across width of each half in 1/8" thick slices. In medium bowl, mix chicken, soy sauce, sherry, cornstarch, gingerroot, sugar, and garlic powder; sit aside.

thinly slice mushrooms; cut each green onion crosswise into 3" pieces.

In 12" skillet or wok over medium-high heat, in 1/4 tsp. hot salad oil, cook mushrooms and green onions stirring quickly and frequently, until mushrooms are tender [about 2 minutes]. With spoon, remove mushroom mixture to bowl.

In same skillet or wok over high heat, in 3 more T. hot salad oil; cook chicken mixture, stirring quickly and frequently, until chicken is tender, about 2-3 minutes. Return mushroom mixture to skillet; add peas. Heat through. Serve with rice.

HAMBURG BAR-B-Q

1 tsp. mustard
3 T. vinegar
3 T. brown sugar
3/4 1cup chili sauce
1 tsp. Worcestshire sauce

In saucepan: Combine first 5 ingredients and 1/2 cup water

Simmer uncovered for 10 minutes, stirring occasionally. Fry hamburger, drain grease. Addn other ingredients. Simmer 5 minutes. Serve.

BAKED BEANS

I large can beans drained and washed
2 cups water
pepper - I tsp. use more or less
I cup brown sugar
browned bacon [about 1/3 to 1/2 pound]
grease from bacon
Bake 3 hours at 325.

SWEET POTATO CASSEROLE

3 cups mashed potatoes
I cup sugar
3 eggs
I stick melted butter
1/4 cup milk
I cup coconut
I tsp. vanilla
Mix and put in dish.
Topping:
I cup brown sugar
I stick butter, softened
1/2 cup flour
2 tsp. water
I cup chopped pecans
Mix and top potatoes.
Bake at 350 for 30 minutes.

FRENCH FRIED ZUCCHINI

2 cups 1/2" slices zucchini or summer squash
I cup flour
3/4 tsp. salt
1/8 tsp. pepper
2 egg yolks, beaten
6 oz. beer

2 T. margarine, melted
2 egg whites, beaten stiff

Dry squash slices on paper towels. Combine flour, salt, peper, egg yolks and beer. Stir thoroughly. Add melted margarine and let mixture rest for I hour at room temperature. Fold in egg whites. Dip squash slices into batter and deep fry at 360 until brown.

PIZZA CASSEROLE

Fry I I/2 pounds hamburger and onion and cook I pound spaghetti twists. Add together.

Add: 15 oz. tomatoe sauce

15 oz. pizza sauce

I small can tomatoe paste

I/2 tsp. onion salt

I/2 tsp. garlic salt

I/2 tsp. oregano

2 tsp. sugar

Put I/2 of mixture in greased I3/9 pan and top with mozarella cheese. Rut in rest of mixture then top with mozarella and parmesan cheese. Bake 350 for 30-45 minutes. Garnish with pepperoni.

MACCARONI AND HAMBURGER

14 cups cooked macaroni

2 cups hamburger

I I/2 cup tomato sauce

I tsp. salt

I/4 tsp. pepper

I/2 tsp. dry mustard

2 T. pepper flakes

2 T. onion flakes

Cook hamburger in pan till brown. Place alternate layers of maccaroi, tomato sauce and hamburger in a greased casserole dish; seasoning each layer with salt, pepper, mustard, onion flakes and pepper flakes.

Dot with butter. Bake at 350 for 30 minutes.

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BEEF AND MACARONI DINNER

1 package Macaroni and Cheese Dinner

3/4 lb. Ground beef browned with 2 tablespoons chopped onion.

1/2 cup milk.

2 cups (1 lb. can) Tomatoes (drained)

1. Prepare Macaroni and Cheese Dinner as directed.
2. Fold in browned beef, drained tomatoes and milk.
3. Bake at 350 F. About 20 minutes or reheat on stove to serving temperature stirring occasionally.

CARROT CASSEROLE

Approx. 3-4 cups cooked carrots
1/2 cup evaporated milk
1 can cream of mushroom soup
1 can French Fried Onion rings

Mix carrots, soup, milk and 1/2 can of onion rings together and bake until heated through. Sprinkle rest of can on top and put back in oven.

SQUASH CASSEROLE

6 cups sliced zucchini or yellow squash [cook @ 15 minutes and drain]

2 large onions, sliced

Add to above:

1 can cream of chicken soup

1 cup sour cream

1 cup grated carrots

Mix: 1 small package Pepperidge Farm stuffing and 1/2 cup melted butter or margarine

Put 2/3 stuffing mix in bottom of casserole and add squash mixture then sprinkle remaining crumbs on top. Bake at 350 for 25-30 minutes.

GROUND BEEF STROGANOFF

1 pound ground beef

1/2 cup chopped onion

1 [4 oz.] can sliced mushrooms, drained

1/2 tsp. dry mustard

1/2 cup mayonnaise

1/2 cup sour cream

1/2 cup beef bouillon

Hot rice or noodles

Saute first 5 ingredients in skillet until beef is browned and onion is tender. Drain fat. Combine next 3 ingredients; stir into meat mixture. Cook over low heat 10-15 minutes or until hot. Serve over rice or noodles.

MEAT LOAF

1 egg
dry bread crumbs
oatmeal
Worchestlshire Sauce
chopped onion
chopped green pepper
catsup
canned milk to make moist

Sprinkle meat tenderizer on top with added catsup. Bake at 350 for

HIDDEN SLOPPY JOE

1 pound ground beef
1 medium onion, chopped
3 tablespoons catsup
2 tablespoons prepared mustard
1 can [10 3/4 ounces] condensed chicken gumbo soup
3 cups Bisquick baking mix
2/3 cups milk
2 tablespoons margarine or butter, softneed
2 eggs

Cook and stir beef and onion; drain. Stir in catsup, mustard and soup. Heat to boiling; reduce heat. Simmer 5 minutes. Heat oven to 375. Generously grease 12-cup bundt cake pan. Mix remaining ingredients; beat 30 seconds. Spread 2 cups batter in bottom and 2 inches up side and center of pan. Spoon beef mixture onto center of batter. Drop remaining batter by teaspoonfuls 1/2 inch apart onto beef mixture. Bake until light brown and firm, 25 minutes. Invert on heatproof serving plate. 6 servings.

FRANKFURTERS IN A LOAF

6 frankfurters
6 julienne strips Cheddar or American cheese or 2 tablespoons sweet pickle relish or catsup
1 cup Bisquick baking mix
1/4 cup milk
1 teaspoon parsley flakes
1 egg

Heat oven to 400. Grease loaf pan. 9/5/3". Split frankfurters lengthwise, not cutting completely through. Fill each with strip of cheese or about 1 teaspoon relish. Beat remaining ingredients with fork 30 seconds. Spread in pan. Arrange frankfurters crosswise on dough, curving slightly to fit pan and pressing slightly into dough. Bake until bread is light brown, about 20 minutes. 6 servings.

HAM AND CHEESE ROOL-UPS

2 cups Bisquick baking mix
1/2 cup water
1 to 2 tablespoons prepared mustard
6 ounces thinly sliced cooked smoked ham
1 cup shredded Swiss or Cheddar cheese
1/4 cup sliced green onions [with tops]
1 can [4 ounces] mushroom stems and pieces, drained

Mix baking mix and water until dough forms. Smooth into ball on cloth-covered surface dusted with baking mix. Knead 15 times. Roll into rectangle, 15/9 inches; spread with mustard. Top with remaining ingredients. Roll up tightly, beginning at 15-inch side. Pinch edge into roll [moisten if necessary]. Wrap and refrigerate at least 30 minutes but no longer than 24 hours. Heat oven to 400. Cut into 12 slices. Place on greased and floured cookie sheet [replace filling if necessary]. Bake until golden, 20 to 25 minutes. Makes 6 servings.

SALMON LOAF

1 1-pound can salmon, drained and flaked
2 cups soft bread crumbs
1 T. chopped onion
1 T. butter, melted
1/2 t. salt
1/2 cup milk
1 slightly beaten egg

In bowl, combine salmon, crumbs, chopped onion, butter and salt. Combine milk and egg; add to salmon mixture and mix thoroughly. Shape into a loaf on greased shallow baking pan or in 7 1/2x3 3/4x2 1/4 inch loaf pan. Bake at 350 for 35 to 40 minutes. Serve with Piquant Sauce or creamed peas. Makes 3 or 4 servings.

HAM WITH GINGERED PINEAPPLE

8 slices pineapple
1/4 cup sugar
1/2 t. ginger
1 t. soy sauce
1 T. cornstarch

Blend juice from pineapple with sugar, soy sauce, ginger and cornstarch in pan. Cook, stirring until thickened. Put slices on ham and brush ham with sauce 30 minutes before done. Baste several times with rest of sauce.

MEAT LOAF

1 cup tomatoe juice
3/4 cup Quaker Oats uncooked
1 egg beaten (optional)
1/4 cup chopped onion
1 teaspoon salt (optional)
1/4 teaspoon pepper
1 1/2 pounds lean pounds lean ground beef

- Heat oven to 350. Combine all ingredients except ground beef. Mix well. Add ground beef.
- Mix lightly but thoroughly. Press into 8x4 inch loaf pan. Bake one hour. Let stand five minutes before slicing.
- Serves 8.

MACARONI AND CHEESE

Cook 1 1/2 cups elbow macaroni in boiling salted water till tender; drain. In saucepan, melt 3 tablespoons butter; blend in 2 tablespoons all-purpose flour, 1/2 teaspoon salt, and dash pepper. Add 2 cups milk; cook and stir till thick and bubbly. Add 1/4 cup finely chopped onion (optional) and 8 ounces sharp process American cheese, cubed (2 cups); stir till melted.

Mix cheese sauce with macaroni. Turn into 1 1/2 quart casserole. Sprinkle 1 sliced tomato with salt; arrange atop. Bake at 350 for 35 to 40 minutes, or till heated through. Makes 6 servings.

Chicken and Rice

- 1 can Cream of Mushroom Soup
- 1 cup water
- 3/4 cup uncooked regular long-grain rice
- 1/4 t paprika
- 1/4 t pepper
- 4 skinless-boneless chicken breasts halved

In 2 quart shallow baking dish, mix soup, water, rice, paprika and pepper. Put chicken on rice mixture and sprinkle with more paprika and pepper. Bake at 375 degrees for 45 minutes or until done.

Quick Beef Bake

1 pound ground beef or turkey
1/2 cup chopped onion
2 cans (10 3/4 oz. each) fat free condensed cream of mushroom soup.
2 1/2 cups skim milk
1 tsp. garlic salt
2 cups frozen mixed vegetables
2 cups Bisquick Reduced fat baking mix

Heat oven to 450 degrees. Cook ground beef and onion until beef is brown; drain. Spoon into ungreased 13x9x2 inch baking dish. Stir in soup, 1 cup of the milk, the garlic salt and vegetables. Stir baking mix and remaining milk until blended. Pour over beef mixture.

Bake 27 to 30 minutes or until crust is light golden brown. Sprinkle with parsley if desired.

Makes 12 servings

QUICK ITALIAN CHICKEN BAKE

1 1/4 cups cut-up cooked chicken.
1 tomato, chopped.
3/4 cup frozen green peas.
1/2 cup grated Parmesan Cheese
1/2 tsp. Italian seasoning.
1 1/4 cups Bisquick Reduced fat baking mix
1 cup skim milk
2 eggs

Heat oven to 400 degrees. Generously grease 9 inch pie plate. Mix chicken, tomato, pea, cheese and Italian seasoning in plate. Stir baking mix, milk and eggs with fork until smooth. Pour over chicken mixture.

Bake 35 minutes or until knife inserted in center comes out clean. Serve with pizza sauce if desired. Makes 8 servings.

BLUEBERRY MUFFINS

1 cup Bisquick
2 T. sugar
1 T. vegetable oil
1 egg
6 T. water

Beat together till mixed, not completely smooth. Add 1 cup blueberries [drained]. Pour in muffin tin. Bake at 425 for 10-15 minutes.

BRAN MUFFINS

(Batter keeps in refrigerator 6 weeks.)

5 cups flour
3 cups sugar
1-15 oz. Raisin Bran
1 cup raisins (optional)
5 Tsp. baking soda
2 tsps. salt
1 quart (4 cups) buttermilk
4 eggs slightly beaten
1 cup oil

Combine first 6 ingredients in large bowl - blend well. Combine buttermilk, eggs and oil and stir in dry ingredients just until blended. Cover mixture and refrigerate overnight.

Fill cup cake papers 3/4 full - Bake 20-25 minutes till toothpick comes out clean - 375.

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WATER-WHIP PIE CRUST

3/4 cup Crisco

1/4 cup boiling water

1 T. milk

2 cups sifted flour

1 tsp. salt

Put Crisco in medium-sized mixing bowl. Pour in boiling water and milk. Whip or beat until smooth and thick like whipped cream. Tilt bowl, use rapid cross-the-bowl strokes. Sift flour and salt onto Crisco mixture. Stir quickly with round-the-bowl strokes into a dough that "cleans" the bowl. Shape into a smooth, flat round. Roll as desired.

IMPOSSIBLE PUMPKIN PIE

The pie that does the impossible by making its own crust.

3/4 cup sugar

1/2 cup Bisquick baking mix

2 tablespoons margarine or butter

1 can [13 ounces] evaporated milk

2 eggs

1 can [16 ounces] pumpkin

2 1/2 teaspoons pumpkin pie spice

2 teaspoons vanilla

Heat oven to 350. Grease pie plate, 9/1 1/4 or 10/1 1/2 inches. Beat all ingredients until smooth, 1 minute in blender on high or 2 minutes with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes.

MOCK MOUSSE PIE

Crust:

1 1/4 cups graham cracker crumbs

1/4 cup margarine, melted

1 tablespoon sugar

Filling:

1 envelope unflavored gelatin

2 cups skim or 2% milk

1 tablespoon cornstarch

3 tablespoons sugar

1 egg separated

2 oz. [2 squares] semi-sweet chocolate or 1/3 cup semi-sweet

chocolate chips

1 teaspoon vanilla

1/4 cup instant nonfat dry milk

1/4 cup ice water

Heat oven to 350. In medium bowl, combine graham cracker crumbs, margarine and sugar; mix well. Reserve 2 tablespoons for garnish. Press remaining crumb mixture in bottom and up sides of 9-inch pie pan. Bake at 350 for 4 to 6 minutes or until lightly browned. Cool.

In medium saucepan, sprinkle gelatin over milk. Add cornstarch, sugar, egg yolk and chocolate. Cook over medium heat, stirring constantly, until mixture thickens slightly and just begins to boil. Remove from heat; add vanilla. Chill until slightly thickened. In small bowl, beat egg white, dry milk and ice water at highest speed until stiff peaks form. Fold into slightly thickened chocolate mixture. Pour into prepared crust. Garnish with 2 tablespoons reserved crumb mixture. Chill 2

to 3 hours or until firm.

BLUEBERRY PIE

4 cups blueberries
1 cup sugar
4 T. flour [or instant tapioca]
1/8 tsp. salt
1 1/2 T. lemon juice

Mix berries with sugar, flour, salt and lemon juice. Line 9" pie pan with pastry. Pour in filling and cover with top crust. Bake at 450 for 10 minutes then 350 for 20-30 minutes.

APPLE PIE

6 apples
1/2-2/3 cup sugar
1/4 tsp. salt
2 T. flour
1 recipe plain pastry
1 T. butter
1 tsp. cinnamon

Pare and slice apples. Sift dry ingredients together and mix with apples. Line pie pan with pastry, fill with apple mixture. Dot with butter and cover with top crust. Bake 450 for 15 minutes then 350 for 45 minutes.

BERRIED TREASURE PIE

1 package [8 oz.] cream cheese, softened
2 T. sugar
2 T. milk
Graham Cracker pie crust
1 cup halved fresh strawberries
1 envelope Dream Whip Whipped Topping Mix
1 package [4 serving size] Jello Lemon Instant Pudding and Pie Filling

I cup milk

Beat cream cheese with sugar and 2 T. milk in bowl until smooth. Spread evenly in bottom of pie crust. Arrange strawberries on cream cheese mixture. Prepare whipped topping mix with I cup milk as directed on package. Prepare pudding mix with I cup milk as directed on package for pie; fold I cup prepared whipped topping. Spoon into pie crust and chill until set, about 2 hours. Garnish with remaining whipped topping and additional strawberries, if desired.

STRAWBERRY PIE

I cup fresh strawberries [crushed]

Cook with I cup water for 2 minutes then seive.

Combine 3/4 cup sugar with 3 T. cornstarch. Stir into berry juice. Cook and stir till thickened and bubbly. Add few drops red food coloring. Place I 1/2 cups fresh strawberries in a baked pie crust. Pour I/2 sauce over - repeat layers. Chill.

STRAWBERRY FRESH PIE

I package [4 serving size] vanilla pudding and pie filling

I package [3 oz.] strawberry Jello

2 cups water

I tsp. lemon juice

I 1/2 cups prepared Dream Whip Whipped Topping Mix

I cup sliced strawberries

I baked 9" pie shell, cooled

Combine pudding mix, gelatin, water and lemon juice in saucepan. Cook and stir over medium heat until mixture comes to a boil. Pour into bowl and chill until thickened. To hasten thbickening, place bowl of pudding mixture in large bowl of ice water, then stir until thickened. Fold in whipped topping, blending well. Stir in strawberries. Pour into pie shell and chill until set, I - 2 hours. Garnish with additional whipped topping and berries.

PEACH PIE

Combine: I/2 cup sugar

I/4 cup firmly packed brown sugar

Cover: 5 cups sliced fresh peaches with sugar mixture. Let stand about I hour. Drain, reserving

liquid.

Combine in small saucepan: 3 T. cornstarch

1/4 tsp. nutmeg

1/4 tsp. cinnamon

1/8 tsp. salt

Gradually add reserved peach juice, blending until smooth. Cook over medium heat stirring constantly until thick and clear. Remove from heat.

Add: 1 T. lemon juice and sliced peaches. Turn into unbaked pie shell, dot with butter.

Bake for 10 minutes at 450 then 30-35 minutes at 350.

CHOCOLATE GRAHAM CRACKER DELIGHT

1 1/2 packages [4 each] Bakers German's Sweet Chocolate

1/3 cup milk

2 tbs. sugar [optional]

1 package [3 oz.] cream cheese, softened

3 1/2 cups thawed Birds Eye Cool Whip Whipped Topping

1 Keebler Graham Cracker Ready-Crust Brand Pie Crust

Finely chop 1/2 package of chocolate. Heat remaining chocolate and 2 tablespoons of the milk in saucepan over low heat. Stir until melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture. Beat until smooth. Fold in whipped topping. Blend until smooth. Fold in chopped chocolate. Spoon into pie crust. Freeze until firm, about 4 hours. Let stand 1 hour before serving. Store any leftover pie in freezer.

CHOCOLATE CHEESE PIE

1 package [8 ounces] cream cheese, softened

1 package [3 ounces] cream cheese, softened

3/4 cup sugar

1/4 cup cocoa

2 eggs

1 t. vanilla extract

1/2 cup chilled whipping cream

8-inch [6 ounces] packaged crumb crust

Cherry pie or peach pie filling

Heat oven to 350. In large mixer bowl combine cream cheese and sugar, beat well. Blend in cocoa, scraping sides of bowl and beaters frequently. Add eggs and vanilla; blend well. Blend in

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whipping cream. Pour into crust. Bake 35 to 40 minutes. [Center will be soft but will set upon cooling.] Cool to room temperature. Cover and chill several hours or overnight. Garnish with pie filling. 6 to 8 servings.

STRAWBERRY CHIFFON PIE

Wash and hull 1 1/2 cups strawberries. Save a few perfect berries to garnish the finished pie. Slice the rest and cover with 1/2 cup sugar. Let stand 1/2 hour.

Mix in a saucepan:

1 envelope gelatine [1 T.]

1/4 cup sugar

3/4 cup water

1 T. lemon juice

1/8 t. salt

Cook and stir over low heat until the gelatine dissolves. Add to the berries, stir well and chill until the mixture begins to thicken. Beat until stiff and fold in 2 egg whites. Pour into the pie shell.

Garnish with berries. Chill. Serves 6.

FIVE CUP SALAD

- I cup sour cream
 - I cup crushed pineapple
 - I cup miniature marshmallows
 - I cup mandarin oranges
 - I cup coconut
- Mix well. Chill and eat.

WALDORF SALAD

- 2 cups diced, unpared apples [red]
 - I/2 cup mayonaise
 - I cup dried celery
 - I/2 cup raisins
 - I/2 cup chopped walnuts
- Toss together and serve on lettuce leaves.

PERFECT POTATO SALAD

- 2 I/2 cups sliced, cooked potatoes
- I tsp. slugar
- I tsp. vinegar
- I/2 cup chopped onion
- I I/2 tsp. salt
- I I/2 tsp. celery seed
- 3/4 cup mayonaise
- I T. chopped green pepper
- 2 hard-boiled eggs - sliced

Sprinkle potatoes with sugar and vinegar. Add onion, seasonings and mayonaise, toss to mix. Carefully fold in eggs. Chill. Serve in lettuce-lined bowl and garnish with parsley, cherry tomatoes or tomatoe wedges and additional egg slices.

BROCCOLI SALAD

1 medium bunch chopped broccoli
1 cup chopped celery
3/4 cup chopped olives
3 hard cooked egg [can use up to 6]
1/2 cup chopped onion
Dressing 3/4 - 1 cup salad dressing
 1/2 tsp. mustard
 2 T. sugar
 2 T. vinegar

Mix together and refrigerate several hours before serving.

SALAD

1 package lemon jello
1 package lime jello
2 cups boiling water
8 oz. cream cheese and 1 can Eagle Brand Milk mixed in a blender
1 can custard pineapple with juice
2 T. vinegar
1/2 tsp. salt
Stir and chill till firm

FAVORITE CHICKEN SALAD

5 cups cooked chicken
2 T. salad oil
2 T. orange juice
2 T. vinegar
1 tsp. salt
3 cups cooked rice
1 1/2 cups small green grapes
1 1/2 cups sliced celery
1 can pineapple tidbits [drained 13 1/2 oz. can]
1 can mandarin oranges [11 oz. can]

1 cup toasted almonds [slivered]

1 1/2 cups mayonaise

Cut chicken in slices. Mix first 5 ingredients. Let stand while preparing other ingredients. Toss all together. Serve on lettuce leaf.

SALAD

1 can crushed pineapple

1/4 cup sugar

Bring to a boil.

Add 1 3 oz. package Jello. Refrigerate till soft set. Beat in 1-8 oz. package cream cheese, softened. Fold in 1/2 tub Cool Whip.

BROCCHOLI SALAD

2 bunches broccoli [cut flower tops off and use these only]

3 carrots, sliced thin

1 purple onion, sliced

1 pound bacon, fried and drained

Dressing:

1 egg, beaten well

1 can Borden's sweetened condensed milk

1/2 can vinegar [apple cider kind]

1 tsp. mustard

Mix and beat together. Pour sauce over. Chill.

WATERGATE SALAD

1 package instant Pistachio pudding mix [dry]

1 large tub Cool Whip

1 small can crushed pineapple

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3/4 cup miniature marshmallows

Mix pudding and Cool Whip. Add pineapple and marshmallows and nuts. Chill.

LONGHORN JELLO SALAD

1 package lemon Jello [3 oz.]
1 cup boiling water
3/4 cup cold water
1/2 cup sugar
1 T. lemon juice

When thick -
fold in 1/2 cup shredded longhorn cheddar cheese.
1 cup crushed pineapple [drained]
1/2 cup nutmeats [chopped]
1 package Dream Whip [whipped]

Place in refrigerator and chill. Serves 8-10 persons.

CARROT SALAD

2 pounds carrots - cook with skins on till just firm not soft
Peel and slice.

Slice or chop:

1 green pepper
2 onions

Pour over top:

1 cup tomato soup
1 cup sugar
1 tsp. salt
1/2 tsp. pepper
1/2 cup oil

1/2 cup vinegar
1 tsp. dry mustard
1 clove garlic

Let set 6 hours before serving.

PRETZEL SALAD

2 cups coarsley crushed pretzels
3/4 cup melted oleo
3 tsp. sugar

Mix together and press into 13/9 pan. Bake at 400 lfor 8 minutes. Don't overbake.

1 8 oz. container of sour cream
1 cup sugar
1 large [9 ox.] tub Cool Whip

Beat sugar into cream and stir in Cool Whip. Spread mixture over cooled pretzels.

1 large package strawberry Jello
2 cups boiling water
10 oz. frozen strawberries

Mix together and place in refrigerator until it begins to gel, then pour over Cool Whip mixture, which itself is over the pretzels; and chill until ready to serve.

ITALIAN MACARONI SALAD

1 pound shell macaroni
1 can black olives
1 jar [12 oz.] green olives
Cut into bite size:
1/4 pound hard salami
1/4 pound pepperoni
1/4 pound Provolone lcheese

Then:

1 chopped green pepper
1 chopped onion
3 tomatoes, cut in bite size

Dressing:

3/4 cup olive oil
1/4 cup vinegar
2 cloves garlic [crushed]
1 tsp. salt
1/2 tsp. pepper

1 tsp. oregano

Toss. Let stand at room temp for 3 hours before refrigerating.

READY SLAW

1 small head red cabbage

1 small onion, chopped

2 1/2 tsp. salt

1/2 cup vegetable oil

3/4 cup sugar

3/4 cup white vinegar

Shred cabbage. Place in large heat resistant bowl with onion and salt. Mix well. In a small saucepan, bring oil, sugar and vinegar to a boil. Pour over cabbage, do not stir. Cool. Cover and refrigerate overnight. May be refrigerated several weeks. Makes 8-10 servings.

ENDIVE DRESSING

1 cup sugar

heaping T of flour or cornstarch

dash of dry mustard

1/2 cup vinegar

1/2 cup sugar

1 egg

Stir into bacon grease [2 or 3 T.]. Pour over endive.

FRENCH DRESSING

2 T. sugar
1 tsp. salt
1 tsp. paprika
1 tsp. dry mustard
1/4 tsp. pepper
1/4 tsp. celery seed
1/4 cup vinegar
3/4 cup salad oil
few drops onion juice
clove of garlic on a toothpick

Shake well in a tightly covered jar. Keep in covered jar in refrigerator. Shake again to mix well before using.

MARSHMALLOW DRESSING

1 cup sugar
2/3 cup light corn syrup
1/2 cup hot water
2 stiffly beaten egg whites
dash salt
1/4 tsp. vanilla
1/4 cup mayonaise
1 T. grated orange peel

Combine sugar, corn syrup and hot water. Heat slowly, stirring until sugar dissolves, then boil without stirring to firm-ball stage {248}. Gradually beat hot syrup into stiffly-beaten egg whites. Add salt and vanilla. Cool. Fold in mayonaise and orange peel. Serve as a dressing for fruit salad or sliced pineapple or as a dunking dip for strawberries.

FINGER JELLO

4 envelopes unflavored gelatine

3 packages flavored gelatine

4 cups boiling water

Add together ingredients and put in a 13 by 9 inch pan. Cool.

FUDGE SQUARES

3/4 cup sifted cake flour

1/2 teaspoon baking flour

1/8 teaspoon salt

1/3 cup shortning

2 oz. [squares] chocolate

1 cup sugar

2 eggs, well beaten

1/2 cup chopped walnuts

1 teaspoons vanilla

Sift flour with baking powder and salt. Melt shortning with chocolate. Beat sugar into eggs, add chocolate mixture & blend. Add sifted ingredients, nuts & vanilla & mix well. Bake in greased (8 in.) pan in moderate oven [350], about 35 min. Cool & cut into squares. Makes 2 dozen.

FUDGIES

1/4 cup butter

2 cups sugar

3 tablespoons cocoa [optional]

1/2 cup milk

1/2 cup peanut butter

2 cups rolled oats

1 teaspoon vanilla

Boil butter, sugar, milk and cocoa for a little over 1 min. Remove from heat and add remaining ingredients. Drop on waxed paper.

HERSHEY CHOCOLATE BROWNIES

Cream 1 cup sugar 1 cup margarine

Beat and add 4 eggs

Then add 1 can syrup 1 tsp. vanilla

1 cup flour

3/4 cup nuts

Bake in a greased 9/13 inch pan at 350 for 25-30 min.

CREAM PUFFS

1/2 cup shortning

1/8 tsp. salt

1 cup boiling water

1 cup sifted flour

4 eggs, unbeaten

Add shortning and salt to boiling water and heat to boiling. Reduce heat, add flour all at once and stir vigorously until mixture forms ball around spoon, leaving pan clean. Remove from heat. Add 1 egg at a time, beating very thoroughly after each addition. Continue beating until mixture is thick and shiny and breaks from spoon. Shape on ungreased cookie sheet, using 1 tsp. or 1 tablespoon of pastry for 1 puff. Bake in very hot oven [450] for 20 min. Reduce heat to moderate [350] and bake about 20 min. longer. Cool. Make slit on one side of each puff and fill with cream filling. Makes 1 dozen large or 4 dozen small.

CHOCOLATE BANANA POP

4 ripe bananas, peeled and halved, crosswise

1 6 oz. package semi-sweet chocolate pieces

1/4 cup hot water

About 2 cups finely chopped roasted almonds

Insert wooden ice cream sticks into the cut end of each banana half. Put bananas in shallow pan. Freeze 2-3 hours. Combine chocolate and water in top of double boiler. Cook over simmering water until chocolate is melted, stirring occasionally. Spread chopped nuts on sheet of waxed paper near double boiler. Dip a frozen banana pop into melted chocolate, turning to coat evenly on all sides. Roll in chopped nuts to coat well. Hold up the coated pop by the stick to dry in air until set, about 2 minutes. Repeat with remaining pops. Wrap

each pop in plastic or aluminum foil and store in freezer. Let stand at room temperature for 5 minutes before serving. Makes 8.

PEANUT CHOCOLATE PARFAIT DESSERT

A fudgy cake crust with a rich, fluffy peanut cream filling.

Base:

1 package Pillsbury Plus Devil's Food Cake Mix
1/2 cup Parkay margarine or butter, melted
1/2 cup milk
1 egg
3/4 cup peanuts

Filling:

3/4 cup peanut butter
1 1/2 cups powdered sugar
8 oz. package Philadelphia Brand cream cheese, softened
2 1/2 cups milk
8 oz. container La Creme frozen whipped topping with real cream, thawed.
5 1/4 oz. package instant vanilla pudding and pie filling mix. [6 serving size]
Topping: 1/2 cup peanuts
1.45 loz. bar milk chocolate, chilled, grated

Heat oven to 350. Grease and flour bottom only of 13/9 - inch pan. In large bowl, combine all base ingredients at medium speed until well blended. Spread evenly in prepared pan. Bake at 350 for 20 to 25 minutes. DO NOT OVERBAKE. Cool.

In small bowl, combine peanut butter and powdered sugar at low speed until crumbly; set aside. In large bowl, beat cream cheese until smooth. Add milk, whipped topping and pudding mix; beat 2 minutes at low speed until well blended. Pour half of cream cheese mixture over cooled base. Sprinkle with half of peanut butter mixture. Repeat with remaining cream cheese and peanut butter mixtures. Sprinkle with 1/2 cup peanuts, gently press into filling. Sprinkle with grated chocolate. Cover, refrigerate or freeze until serving time. Store in refrigerator or freezer. 16 servings.

CHOCOLATE PUDDING [PAN]

1 cup sifted flour
2 tsp. baking powder
1 tsp. salt
2/3 cup granulated sugar
6 T. cocoa
1/2 cup milk
2 T. oil or shortening
1 tsp. vanilla
1 cup dark brown sugar
1 1/2 cups boiling water

Mix flour, baking powder, salt, and granulated sugar.

Then add 2 T. sugar and add milk, shortening and vanilla. Mix mixture until smooth. Add into a greased skillet.

Mix brown sugar and remainder cocoa separately.

Sprinkle over mixture. Pour boiling water on top - cover and cook over low heat for 10 minutes.

PUDDING - CHOCOLATE MOUSSE HERSHEY'S 5-MINUTE RECIPE

1 t unflavored gelatine
1/4 cup Hershey's Cocoa
1 T cold water
1 t vanilla
2 T boiling water
1 cup heavy cream
1/2 cup sugar

Sprinkle gelatine over cold water in small bowl; stir and let stand 1 minute to soften. Add boiling water; stir until gelatine is completely dissolved

[mixture must be clear]. Stir together sugar and cocoa in small cold mixer bowl; add heavy cream and vanilla. Beat at a medium speed until stiff peaks form, pour in gelatine mixture and beat until well blended. Spoon into serving dishes. Chill about 1/2 hour. Makes four 1/2 cup servings.

HOT CHOCOLATE SOUFFLE

1/2 cup sifted all-purpose flour
sugar
1 1/2 cups milk
3 squares unsweetened chocolate, coarsely chopped or grated
6 eggs, separated
butter or margarine
1/4 teaspoon salt
2 teaspoons vanilla extract
confectioners' sugar

About 2 hours before serving.

Into 2 quart saucepan, measure flour and 1/4 cup sugar, with wire whisk or spoon, slowly stir in milk until smooth. Cook over medium heat, stirring constantly, until mixture thickens and boils; continue to cook 1 minute; remove saucepan from heat.

Stir chocolate into mixture until melted. Rapidly beat in egg yolks, all at once until well mixed; refrigerate to cool to lukewarm, stirring occasionally.

Preheat oven to 375. Grease 2 1/2 quart soufflé dish or round casserole with butter or margarine and lightly sprinkle with sugar. In large bowl with mixer at high speed, beat egg whites and salt until soft peaks form; beating at high speed, gradually sprinkle in 1/4 cup sugar; beat until sugar is completely dissolved. Whites should stand in stiff peaks. With rubber spatula, gently fold chocolate mixture, one-third at a time, and vanilla into egg whites until blended.

Pour mixture into soufflé dish; with back of spoon, about 1 inch from edge of dish, make 1-inch indentation all around. Bake 35 to 40 minutes until knife inserted under "top hat" comes out clean.

When souffle is done, sprinkle with confectioners' sugar.
Serve immediately. Makes 8 servings. 225 calories per serving.

APPLE CRISP

1 Cup Quick Oats
1/2 Cup Brown Sugar
1/4 Cup Flour
1/4 teaspoon salt
4 tablespoon Butter
1/2 teaspoon Cinnamon
1/8 teaspoon Nutmeg
1 can (21 ounce) Thank You Brand Apple Pie Filling

Cut butter into oats, sugar, flour, salt and spices until crumbly. Spread pie filling pie pan or square baking dish. Sprinkle crisp topping over top and bake in 350 degree oven for approximately 35 to 40 minutes.
Serve topped with vanilla Ice Cream.

CINNAMON MUFFINS

1 1/2 cups flour
1/2 tsp. cinnamon
1/4 cup sugar
1 egg beaten
1/4 cup brown sugar
1/2 cup vegetable oil
2 tsp. baking powder
1/2 cup milk
1/2 tsp. salt

Sift together flour, sugar, brown sugar, baking powder, salt, and cinnamon. Combine egg, vegetable oil and milk. Stir carefully into sifted dry ingredients, being careful not to over mix. Fold them. Spoon into 12 greased muffin tins.

Bake at 400 for 20 to 25 minutes.

Makes 12 muffins.

PEANUT BUTTER FUDGE

1 cup sugar
2 T. butter or margerine
1 t. vanilla flavoring
1/4 pound peanut butter
1 cup brown sugar
1/2 cup evaporated milk
1 cup marshmallows
few grains salt

Cook sugar, butter, milk, and salt to soft ball stage [234-238]. Add marshmallows and peanut butter just before removing from the fire. Do not stir. Cool to room temperature. Add flavoring. Beat until mixture is creamy, thick, and will hold its shape when dropped from a teaspoon. Pour into well-buttered, shallow pan. Cut in squares.

FUDGE BATTER PUDDING [OVEN]

2 tablespoons melted shortning
1 cup sugar
1 teaspoon vanilla
1 cup sifted flour
8 tablespoons baking powder
3/4 teaspoons salt
1/2 cup milk
1 2/3 cups boiling water

Mix shortning, 1/2 cup sugar and vanilla. Sift flour [only part of] and 3 tablespoon coco, baking powder, 1/2 teaspoons salt. Add to first mixture and add milk and then add the rest of the flour. Mix and set aside. Mix 1/2 cup sugar and 5 tablespoons coco, 1/4 teaspoon salt and 1 2/3 cups of boiling water. Add to a 10/6/2 greased pan and after which add the first mixture which was set aside. Cook at 350 flor 40-45 minutes.

PEACH DELIGHT

1 1/4 sticks butter or oleo
2 cups pretzels - either ground in grinder or rolled
1 8 oz. package cream cheese-softened
1 cup confectioners' sugar
LARGE contaier Cool-Whip
1 can Peach Pie Filling

Melt butter and mix with pretzels: this makes the crumb mixture which is to be presse on the bottom of a 13/9" pan. Bake 10m minutes at 350. Cool.

While baking above: mix sugar and cream cheese until smooth and easy to spread. Add 1 T. Cool Whip. Spread over top of pretzel crust; spread container of Cool Whip over cheese mixture. Put pie filling over top. Chill 8 hours.

Variation:

1 egg and 1 small box strawberry jello dissolved in 2 cups

boiling water. Cool and add 2 cups mashed sweetened strawberries. Cool until partially set and put on top. Chill.

LEMONADE SHAKE-UP

I/2 lemon-squeezed

I/4 cup sugar

I4-I6 oz. water

ice

Shake together and drink.

PUMPKIN FROST

I6 ginger snaps, rolled until finely crushed

I cup canned pumpkin

I/2 cup sugar

I quart (4 cups) Vanilla Ice Cream, softened I/2 t. salt

I/4 t. cinnamon

I/4 t. nutmeg

I/2 cup chopped nuts

Place crushed ginger snaps in bottom of well greased 8" square pan. Reserve I/4 cup for topping. Combine remaining ingredients and mix thoroughly. Pour over crumbs. Sprinkle with reserved crumbs. Freeze until firm. Cut into squares and serve.

APPLESAUCE DELUXE

I package [3 oz.] Jello Raspberry or Cherry Gelatin

I cup boiling water

I I/2 cups [I5 oz.] applesauce

I tsp. lemon juice

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Dissolve Jello in boiling water. Blend in applesauce and lemon juice. Pour in molds or serving dish. Chill until firm. Unmold.
Makes 4-5 servings.

RED CINNAMON APPLE RINGS

Cut cored, pared apples in 1/2" rings or slices and cook until tender in syrup of:

- 2 cups sugar
- 1 cup water
- 1/2 cup red cinnamon candies
- few drops red food coloring

Use as garnish around meat.

TRADITIONAL CHEX PARTY MIX

- 1/2 cup margarine
- 1 1/4 tsp. seasoned salt
- 4 1/2 tsp. Worcestershire sauce
- 2 cups Corn Chex
- 2 cups Rice Chex
- 2 cups Bran Chex
- 2 cups Wheat Chex
- 1 cup salted mixed nuts and/or pretzel sticks.

Preheat oven to 250. Heat margarine in large shallow pan [15/12/2] in oven until melted. Remove.

Stir in seasoned salt and W. sauce. Add Chex cereal and nuts. Mix until all pieces are coated. Heat in oven for 1 hour. Stir after 15 minutes. Spread on absorbant paper to cool.

PARTY - O'S

- 4 cups Cheerios cereal
- 2 cups pretzel sticks
- 1 cups nuts
- 1/4 cup margarine or butter
- 1 T. Worchestshire sauce
- 1 tsp. paprika
- 1/2 tsp. garlic salt

Heat oven to 275. Combine cereal, pretzels and nuts in ungreased pan [13/9/2]. Heat margerine in I quart saucepan until melted. Remove from heat. Stir in Worchestshire sauce, paprika, and garlic salt. Pour over cereal mixture, tossing until well coated. Bake, stirring occasionally, for 30 minutes.

CHOCOLATE BROWNIE PUDDING

I cup flour
2 tsp. baking powder
I tsp. salt
2/3 cup sugar
6 T. cocoa
I/2 cup milk
2 T. melted shortning
I tsp. vanilla
I/2 cup chopped pecans or walnuts
I cup brown sugar, packed
I I/2 cups boiling water

Sift flour, baking powder, salt, granulated sugar and 2 T. cocoa. Add milk, shortning and vanilla. Mix only until smooth. Add pecans. Put in greased medium skillet. Mix brown sugar and remaining 4 T. cocoa. Sprinkle over mixture. Pour boiling water over the top. Cover and cook over low heat about 10 minutes. To serve, spoon sauce over cake. Serve warm.

PINEAPPLE BREAD PUDDING

I/4 cup butter or margarine, softened
I 4-serving package instant vanilla pudding mix
I tsp. ground cinnamon
3 eggs
3 cups milk
I 8 oz. can crushed pineapple in its own juice
2/3 cup flaked coconut
I/2 cupraisins
I tsp. vanilla
8 slices day-old bread, white, cut into I/2" cubes.
In large mixer bowl, cream together butter or margarine,

vanilla, pudding mix, and cinnamon until fluffy. Add eggs, one at a time, beating well after each addition. In another mixer bowl, combine milk, undrained pineapple, coconut, raisins and

vanilla. By hand, blend milk mixture into creamed mixture [will look curdled]. Fold in bread cubes. Pour in ungreased 2 quart casserole or 8/8/2" baking dish. Place that in large shallow pan on oven rack. Pour hot water in large pan to depth of 1". 325 for 1 hour for casserole. 1 hour for dish.

FUDGE BROWNIES

1/2 cup butter or margarine

1 cup sugar

1 tsp. vanilla

2 eggs

2 1 oz. squares unsweetened chocolate, melted

1/2 cup flour

1/2 cup chopped walnuts

Thoroughly cream butter, sugar and vanilla. Add eggs and beat well. Blend in melted chocolate. Stir in flour and nuts. Bake in greased 8/8/2 pan at 325 for 30-35 minutes. Cool. Frost if desired.

BERRY BAVARIAN CROWN

Dissolve 1 package raspberry gelatin in 1 cup hot water

Add 1/2 cup ice water and chill till slightly congealed

Beat till light and fluffy

Drain 2 packages [10 Oz. size] frozen raspberries

Reserve juice for glaze

Whip 2 cups whipping cream

Fold berries and whipping cream into jello

With fork tear into pieces I 10" Angel Food Cake. Alternate cake pieces and gelatin mixture in a 10" tube pan. Chill until firm. Unmold on a serving plate. Drizzle with Ruby Glaze. Chill.

Ruby Glaze: Blend a little then mix in saucepan; I cup raspberry juice and I T. cornstarch. Cook until clear [3-5 minutes]. Remove from heat and add 2-3 drops red food coloring and I tsp. butter. Cool and drizzle over Bavarian mold.

TANDY CAKE

4 eggs

2 cups sugar

I cup milk

I tsp. vanilla

2 cups flour

2 tsp. baking powder

I/4 tsp. salt

8 oz. sweet chocolate melted or chocolate frosting

I cup peanut butter

Beat eggs with electric mixer until thick and lemony, gradually add sugar while beating. Add milk and vanilla. Blend dry ingredients together and carefully fold into egg mixture by hand. Blend well. Pour into greased I3/I5 jelly roll pan. Ba

ke at 350 for 15-20 minutes. Spread peanut butter over hot cake. Allow to cool, cover with melted chocolate or favorite chocolate frosting.

KEEPSAKE BROWNIES

4 squares unsweetened chocolate
1 cup butter or margarine
2 cups sugar
3 eggs, beaten
1 tsp. vanilla
1 cup broken walnuts
1 cup sifted flour
1/4 tsp. salt

Melt chocolate and butter. Remove from heat. Add sugar, eggs and vanilla. Mix well. Stir in walnuts. Mix and sift flour and salt. Add gradually, mixing well. Pour into a greased and floured 9" square pan. Bake at 350 for 45-50 minutes. Cool thoroughly before cutting into squares.

CARMEL CORN

Pop enough popcorn to make six quarts.
Place 3 quarts each in two 9 x 13 x 2" bake pans.

SYRUP

METHOD

1 cup margarine or butter
2 cups light brown sugar
1 tsp. salt
1/2 tsp. baking soda
1 tsp. vanilla

Put oleo, brown sugar, Karo Syrup and salt in 1/2 cup Karo Light syrup in pan and heat til dissolved and comes to a boil, let boil 5 minute, do not stir.

Remove syrup from stove and add baking soda and vanilla. It will fiz up - stir well and pour over popcorn - put half of the syrup over each pan of popcorn - mix good and bake in 250 oven for 1 hour. Every 15 minutes remove pans from the oven and stir popcorn well and return to the oven until it has baked 1 hour. Break up in pieces shortly after you remove from the oven for the last time. Do not let popcorn remain in the pans after it is done, put out on two cookie sheets. If you leave in the pans that it is baked in it will be very hard to remove from the pans.

PUDDING PARFAIT

- I package [4 serving] Jell-O brand insttant pudding, any flavor
- 2 cups cold milk
- Parfait extras
- I container [4 oz] Cool Whip whipped topping, thawed

Prepare pudding mix with milk as directed on package for pudding. Fold parfait extras into I cup of the whipped topping. Layer pudding and topping mixture in parfait glasses. Garnish with remaining whipped topping. Makes 6 servings.

Suggested parfait extras:

- 4 chocolate sandwich cookies, crumbled
- I teaspoon instant coffee dissolved in I/4 teaspoon water or milk

GERMAN SWEET CHOCOLATE PIE

- I package [4 oz.] Baker's German's sweet chocolate
- I/3 cup milk
- 3 tablespoons sugar [optional]
- I package [3 oz.] cream cheese, softened
- I container [8 oz.] Cool Whip whipped topping, thawed
- I prepared 8 or 9-inch crumb crust

Heat chocolate and 2 tablespoons of the milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture and beat until smooth. Fold in whipped topping, blending until smooth.

Spoon into crust. Freeze until firm, about 4 hours.

Garnish with additional whipped topping and chocolate curls, if desired. Let stand at room temperature for about I hour before serving. Store any leftover pie in freezer.

STRIPED DELIGHT

- I 1/2 cups cookie crumbs
- I/4 cup sugar
- I/3 cup melted butter
- I package [8 oz.] cream cheese, softened
- I/4 cup sugar
- 2 tablespoons milk
- I container [8 oz] Cool Whip whipped topping, thawed
- 2 packages [4 serving] Jell-O brand instant pudding
- 3 I/2 cups cold milk

Combine crumbs, I/4 cup sugar and melted butter. Press firmly into bottom of I3x9-inch pan; chill 5 minutes. Or, for firmer crust, bake at 375 for 8 minutes; cool. Beat cream cheese with sugar and 2 tablespoons milk until smooth. Fold in half the whipped topping. Spread over crust. Prepare pudding as directed on package, using 3 I/2 cups milk; pour over cream cheese layer. Chill several hours or overnight. Spread remaining whipped topping over pudding. Makes 12 servings. Suggested flavors: Chocolate flavor pudding with graham cracker crumbs. Betterscotch or lemon flavor pudding with gingersnap crumbs.

DOUBLE CHOCOLATE SNACK CAKE

- I 2/3 cups all-purpose flour
- I cup packed light brown sugar
- I/2 cup cocoa
- I t. baking soda
- I/4 t. salt
- I cup water
- I/3 cup vegetable oil
- I t. vinegar
- 3/4 t. vanilla extract
- I/2 cup chocolate chips

Heat oven to 350. Grease and flour square pan, 8x8x2-inches. In small mixing bowl combine flour, sugar, cocoa, baking soda and salt. Add water, oil, vinegar and vanilla; beat until smooth. Pour into prepared pan. Sprinkle chocolate chips over top. Bake 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool in pan on wire rack. Cut into squares. 6 to 8 servings.

PEANUT BUTTER MELT-A-WAYS

- I lb. milk chocolate, melted
- I lb. white chocolate, melted
- I-12 oz. jar peanut butter

Mix melted chocolate + peanut butter until smooth. (Melt in top of double boiler) Pour into a wax-paper lined pan (approximately 10" square). Place in refrigerator until completely set. Return to room temperature and cut into squares.

PEACH SHORTCAKE

1 1/2 cups Gold Medal Flour
3 teaspoons baking powder
1/2 t salt
1/4 t soda
1/2 cup brown sugar
1/3 cup shortening
1 egg
3/4 cup milk
4 cups peaches sweetened
1 cup sour cream
1/2 cup brown sugar

Heat oven to 375. Grease round layer pan 8 x 1 1/2 inches. Measure flour, baking powder, salt and soda into bowl. Cut in 1/2 cup brown sugar and then shortening thoroughly until mixture looks like meal. Combine egg and milk, stir into flour mixture until just blended. Pat into pan. Bake 20 to 25 minutes or until wooden pick inserted in center comes out clear. Split shortcake while warm. Fill and top with peaches. Blend sour cream and 1/2 cup brown sugar. Serve with shortcake.

CONGO SQUARES

Melt 1 cup butter
Add 1 lb brown sugar (dark)
Let cool.
Sift
 2 2/3 cup flour
 2 1/2 t baking powder
 1/2 t salt

Beat 3 eggs and add 1 at a time into sugar mixture. Stir in dry ingredients
1 cup chocolate bits
Spread in greased jelly roll pan and bake at 350 for 25 minutes.

POTATO SOUP

Slice potatoes and onions. Place in pan with water. Salt and pepper to taste. Cover. Work 1 unbeaten egg into 1 cup flour and 1/4 tsp. salt sifted together, until mixture looks like corn meal. Drop in boiling hot soup in kettle. Cover tightly and cook gently for 20 minutes. Add milk to soup when potatoes are done.

BROCCOLI SOUP

1/2 cup oleo
1 large onion - chopped
3 cups water
5 chicken bouillon cubes
3 cups milk
5 oz. fine noodles
2 bags chopped frozen broccoli
1 8oz. package of cheese.

Melt oleo. Saute onion - do not brown. Add water and bouillon cubes - cook 5 minutes till cubes are dissolved. Add noodles and broccoli and cook until noodles are done. Add cheese. Stir until melted. Stir in milk and simmer.

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SPAGHETTI SAUCE

1 can tomatoe sauce

1 can tomatoe puree

1 can tomatoe paste

2 cans water

3 T. of parsley, oregano and basil

2 T. of onion,, garlic salt, and salt with a little pepper

Wet table knife and slip in baking soda about 1/4 inch.

Mix togegher and cook.

ZITI WITH SAUSAGE - TOMATOE SAUCE

‡ 1/2 pound sweet Italian sausage
1 1/2 cups milk
1 envelope [1 oz.] white-sauce mix
1 can [8 oz.] tomato sauce
Black pepper to taste
8 oz. ziti cooked and drained
grated Parmesan cheese

Remove sausage meat from strings and cook in large skillet, stirring with wooden spoon to break up, until well browned. Drain off excess fat. Stir in milk and sauce mix. Cook and stir until thickened. Stir in tomato sauce; heat thoroughly. Season with pepper. Fold in ziti; serve topped with Parmesan cheese.

ZITI BAKE

1 16 oz. package ziti
1 pound ground beef
1 15 oz. container ricotta cheese
1/2 cup grated Parmesan cheese
1/4 cup parsley, shopped
1 egg, slightly beaten
3/4 tsp. salt
1/4 tsp. pepper
2 15 oz. jar spaghetti sauce
1 8 oz. package mozzarella cheese, shredded

In 8 quart Dutch oven, prepare ziti as label directions and drain. Set aside. In same Dutch oven over medium-high heat, cook ground beef until well browned, about 10 minutes, stirring occasionally. Remove Dutch oven from heat, stir in ricotta, next 5 ingredients and half of spaghetti sauce until well mixed. Add ziti and toss gently to coat well. Spoon mixture into 13/9 pan, pour remaining spaghetti sauce evenly over ziti mixture, sprinkle with mozzarella cheese. Bake at 350 for 20 minutes till hot and bubbly.

ZITI

I package Ziti
I pound hamburger
15 oz. ricotti cheese
I/2 cup parmason cheese
8 oz. Mozerelli cheese
I egg slightly beaten
3/4 teaspoon salt
I 29 oz. jar spaghetti sauce

One hour before serving time boil water to cook Ziti per. instructions on package. Drain. Cook hamburger til brown and take off stove. Stir in the ricotti, the egg, salt, parmason, and I/2 of the sauce. Stir and add Ziti and put into pan and add the sauce which is remaining and the mozerella cheese. Bake at 350 for 20 minutes.

SPANISH MACARONI

I cup macaroni
I medium onion, chopped
I/2 green pepper, chopped
I T. margarine
bread crumbs [sprinkled]
I/4 to I/2 pound ground beef
I/2 tsp. salt
I small can tomato soup
I/4 pound cheese [cut in small pieces or grated]

Cook macaroni in boiling water, salted, drain. Saute onion, pepper and margarine. Add ground beef, salt and pepper. Cook until meat looses pink color. Add tomato soup and cheese. Combine meat mixture, until all is used. Sprinkle top with bread crumbs. Bake for 25 to 30 minutes at 350.

HUNGARIAN GOULASH

1 pound ground beef
1/2 pound sausage
1 package spaghetti
1 large can tomatoes [sauce and all]
1 package Velveeta cheese [cut up]
2 small onions

Brown meat and onions. Cook spaghetti. Combine all ingredients and heat till cheese melts. Gets the Susan Seal of Approval.

GOULASH

Cook on stove.

Brown 1 onion and 1 pound ground beef [drain on paper towel]. Cook 3/4 cup elbow macaroni for 12 minutes. Combine ground beef, onion and macaroni. Add 1 can tomatoes, 2 cans tomatoe sauce with cheese, 1 tsp. salt, 1/4 tsp. pepper and 1/2 tsp. chili powder. Simmer for 30 minutes.

SPAGHETTI SUPREME

1 1/2 cups spaghetti, broken in small pieces
1 cup milk
1 cup grated sharp cheese
2/3 cup bread crumbs
1/2 tsp. salt
1/8 tsp. pepper
1/4 cup butter
1 T. parsley [chopped, heaping]
1 T. onion
1 T. pimento [or red pepper]
3 egg yolks
3 egg whites

Cook spaghetti in boiling, salted water. Drain. Melt butter in top of double boiler. Put in milk and heat together. Pour hot mixture into beaten egg yolks, gradually. Add

cooked spaghetti, cheese, bread crumbs, salt and pepper, parsley, onion and pimento; stir. Add egg whites, beaten stiff and mix. Pour into a deep casserole. Bake for 25 to 30 minutes at 375 or till brown on top. Serves 6.

CHEESE FILLED JUMBO SHELLS

1 box [12 ounces] San Giorgio Jumbo Shells
4 cups [2 pounds] ricotta cheese
2 cups [8 ounces] shredded Mozzarella cheese
3/4 cup grated Parmesan cheese
3 eggs
1 T. chopped parsley
3/4 t. crushed oregano
1/2 t. salt
1/4 t. pepper
4 cups spaghetti sauce

Cook Jumbo Shells according to package directions for about 10 minutes; drain well. Cool in a single layer on wax paper or aluminum foil to prevent sticking together. Mix together cheeses, eggs, parsley, oregano, salt and pepper. Fill each shell with about 2 T. cheese mixture. Spread a thin layer of sauce on bottom of 13x9x2-inch baking pan. Place the shells, open side down, in a single layer in the pan; cover with about 2 cups sauce. Sprinkle with additional Parmesan cheese if desired. Bake, covered with aluminum foil, at 350 for about 35 minutes or until hot and bubbly. Heat remaining sauce and serve with shells. Fills about 36 shells.

CORN FRITTERS

Chop and drain: I cup fresh or whole-kernal canned corn

Add:

I egg yolk, beaten thick

Sift together:

I/2 cup plus 2 T. flour

I/2 tsp. baking powder

I/2 tsp. salt

few grains paprika

Stir into corn; fold in I egg white, beaten stiff

Drop from a tablespoon into fat heated to 370. Cook until delicately brown. Drain on a paper towel.

HARVARD BEETS

I T. corn starch

2-4 T. sugar

I/2 tsp. salt

I/4 cup vinegar

I/4 cup water

2 T. butter or oleo

2 cups cooked beets, sliced [drained first]

Mix cornstarch, sugar and salt. Add vinegar and water and boil gently until thick, stirring constantly. Add the butter or oleo and the beets and reheat. Serves 4.

POTATOES FRIED IN SUGAR

2 T. butter

3T. sugar

10-12 small round, cooked potatoes, new or canned

salt

chopped parsley

Melt the butter and add the sugar, using a heavy skillet. When mixture has browned to a caramel color, add the potatoes and stir until they are coated. Reduce heat to low until potatoes have heated through, sprinkle with salt and parsley.

CANDIED SWEET POTATOES

Cook sweet potatoes until done. Put into baking dish with:

1 cup brown sugar

2 T. butter

dash of lemon juice

Bake in 375 oven for 30 minutes turning occasionally.

NEW POTATOE CRISP

20 small potatoes

2 T. melted butter

6 T. dried bread crumbs

6 T. grated swiss cheese

Peel potatoes and place in shallow dish. Take 4 tablespoons melted butter and pour over potatoes. Put dried bread crumbs and cheese in blender then spread on potatoes and bake 45 minutes at 300.

SCALLOPED POTATOES

6 medium-sized potatoes

salt and pepper

2 T. flour

4 T. butter

milk

Pare raw potatoes and cut into slices. Place in baking dish, a layer of potato 1" deep. Season with salt and pepper. Sprinkle a portion of flour over each layer. Add a part of butter in bits. Repeat and continue until required amount is used. [don't have more than 2-3 layers because of difficulty in cooking] Add milk until it can be seen between slices

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of potato, cover and bake at 350-400 until potatoes are tender when pierced with fork.
[1-1 1/2 hours] Remove cover last 15 minutes to brown.

BROCCOLI AU GRATIN

1 bunch broccoli (about 2 pounds) or 1 small head cauliflower (or two 10-ounce frozen packages of either vegetable)

1 can (11 ounces) Campbell's Condensed Cheddar Cheese Soup

1/4 cup milk

2 tablespoons buttered bread crumbs

4 slices bacon, cooked and crumbled

Cook vegetables and drain. Place in shallow baking dish (10x6x2 inches). Stir soup; blend in milk; pour over vegetables. Top with crumbs. Bake at 350 F for 20 minutes or until hot. Garnish with bacon before serving.

Makes 4 to 6 servings.

