



Recipe OATMEAL COOKIES

From: \_\_\_\_\_

Makes: 36 SMALL

1/2 cup brown sugar ) \_\_\_\_\_

1/2 cup white sugar ) \_\_\_\_\_

1 egg ) \_\_\_\_\_

1/2 cup shortening ) \_\_\_\_\_

1 Tbsp milk ) \_\_\_\_\_

~~XXXXXX~~ ) 1 Tsp vanilla

1 CUP FLOUR ) \_\_\_\_\_

1/2 Tsp soda ) \_\_\_\_\_

1/2 Tsp baking powder ) ADD AND MIX

~~XXXXXX~~ ) 1/2 Tsp salt

1 Cup oats ) ADD AND MIX

Drop from spoon onto greased cookie sheet

Bake, 350 degrees 12 minutes



3<sup>g</sup> graham cracker crusts

$\frac{1}{2}$  gal vanilla ice cream

1 large Cool Whip (16 oz)

12-oz crunchy peanut butter

Mix; refreeze

Drizzle with chocolate syrup.



Recipe for: Rice - Mushroom Casserole

From: (1) Chop & simmer 2 onions & 3 stalks celery in  
3/4 stick oleo.

(2) Add in casserole 1 cup uncooked rice, 2 chicken  
bouillon cubes, 1/2 t salt and 1/2 t pepper, 1 can  
cream of mushroom soup, 1 can (4g) mushrooms (drained)  
1 1/2 cup water to dilute cube and soup.

(3) Mix all ingredients - Bake 1 hr. Cover 350°  
1 1/2

Makes: \_\_\_\_\_

## CORN PUDDING

*\* Cream corn and  
shoe Peg*

- |                                      |                     |
|--------------------------------------|---------------------|
| 4 2 c. canned or fresh corn *        | 6 3 Tbsp. butter    |
| 2 2 Tbsp. flour                      | 6 3 whole eggs      |
| 2 1 tsp. salt (omit for canned corn) | 6 3 Tbsp. sugar     |
|                                      | 2 1/2 1 1/4 c. milk |

Blend in mixer butter, sugar, flour and salt. Add eggs, beating well. Stir in corn and milk. Pour into 2 quart buttered casserole and bake 45 minutes at 325°. Stir once halfway through cooking. When done, pudding will be golden brown and knife inserted in center will come out clean. (May be prepared ahead and kept in refrigerator. Beat well before pouring into baking dish.)

Phyllis B. Esenbock

### Corn souffle

- 1 cup frozen corn
- 1 tablespoon sugar
- 1 tablespoon flour
- 3 eggs, beaten
- 1½ cups milk

Thaw corn and grind in blender. Add sugar, flour, eggs and milk. Pour into 2-quart casserole dish and bake at 400 degrees until set (about 45 minutes).



## Vanilla Sugar Crisps

Preparation time: **15 minutes** | Baking time: **9 minutes per pan** | **2½ dozen cookies**

### Ingredients

1 cup powdered sugar	1¼ cups all-purpose flour
½ cup LAND O LAKES® Butter, softened*	½ teaspoon salt
2 egg yolks	
1 tablespoon McCormick® Pure Vanilla Extract	Decorator sugar, if desired

Combine powdered sugar, butter, egg yolks and vanilla in large bowl. Beat at medium speed until well mixed. Reduce speed to low; add flour and salt. Beat until well mixed. Wrap dough in plastic food wrap. Refrigerate until firm (1 hour or overnight).

Heat oven to 350°F. Shape dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets or Reynolds® Parchment Paper-lined cookie sheets. Flatten with bottom of glass dipped in sugar. Sprinkle with decorator sugar, if desired. Bake for 9 to 11 minutes or until edges are browned.

\*Substitute LAND O LAKES® Soft Baking Butter with Canola Oil right from the refrigerator.

## **Basil Cherry Tomatoes**

This speedy, three-dish supper was contributed by Melissa Stevens, a busy mother of two from Elk River, Minnesota.

*Many of my recipes can be made with low-fat ingredients. I try to make them kid-friendly as well. This menu has proven to be successful time and again.*

*—Melissa Stevens, Elk River, Minnesota*

**3 pints cherry tomatoes, halved**

**1/2 cup chopped fresh basil**

**1-1/2 teaspoons olive or vegetable oil**

**Salt and pepper to taste, lettuce leaves, optional**

In a bowl, combine the tomatoes, basil, oil, salt and pepper. Cover and refrigerate until serving. Serve on lettuce if desired. **Yield:** 4-6 servings.

### **Pecan Cheese Wafers**

*(Gail Morrison brought these to a Women's Ministry Meeting and they were a big hit! Thank you for sharing your recipe!)*

2 sticks margarine, room temperature  
1 lb. sharp cheddar cheese, shredded  
2 cups flour  
2 cups chopped pecans  
1/2 tsp. cayenne pepper  
3/4 tsp. salt  
1 Tbsp. vinegar

In large bowl of electric mixer, cream the cheese and margarine together. Add the remaining ingredients and blend well. Shape into 2" diameter logs, wrap in waxed paper and chill several hours. Then slice thin and bake on a cookie sheet that has been lightly sprayed with Pam. About 15 minutes at 350 degrees should do it. After the wafers have cooled, store them in an airtight container. They keep well. I sliced mine a little thicker and had to cook them for about 25 minutes.



An old-fashioned butter cake is the perfect dessert  
for a picnic or potluck.

### **VANILLA POUND CAKE**

Preparation time: 20 minutes • Baking time: 50 minutes

**2 cups sugar**  
**1 cup LAND O LAKES® Unsalted Butter, melted\***  
**4 eggs**  
**4 teaspoons vanilla**  
**3 cups all-purpose flour**  
**2 teaspoons baking powder**  
**1 cup milk**

- Heat oven to 350°F. Combine sugar and melted butter in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add eggs, one at a time, beating well after each addition. Add vanilla; beat until well mixed.
- Stir together flour and baking powder in small bowl. Gradually add flour mixture alternately with milk to butter mixture, beating at low speed until well mixed.
- Pour batter into greased and floured 12-cup Bundt® or 10-inch angel food cake (tube) pan. Bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan.

16 servings

\*Substitute LAND O LAKES® Soft Baking Butter with Canola Oil right from the refrigerator.

RECIPE FOR: Christmas Butter Cookies & Glaze

FROM: Yvonne

SERVES:

1 C. butter	2½ C. flour
1 C. sugar	½ t. salt
2 eggs	1 t. baking soda
2 t. vanilla	2 t. cream of tartar

Cream first 4 ingredients.  
Combine all & mix thoroughly.  
Chill dough for 2 hours.  
Roll thin. Use plenty of flour.  
Bake 5 or 6 min. at 425°.

Glaze: powd. sugar ½ t. vanilla  
boiling water food coloring

