

## Sour Cream Cutouts



1 cup butter, softened  
1-1/2 cups sugar  
3 eggs

1 cup (8 ounces) sour cream  
2 teaspoons vanilla extract  
3-1/2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda

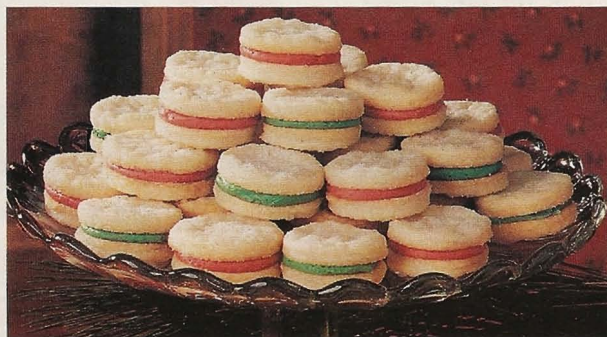
### FROSTING:

1/3 cup butter, softened  
2 cups confectioners' sugar  
2 to 3 tablespoons milk  
1-1/2 teaspoons vanilla extract  
1/4 teaspoon salt

In a mixing bowl, cream butter and sugar. Beat in eggs. Add sour cream and vanilla; mix well. Combine flour, baking powder and baking soda; add to the creamed mixture and mix well. Chill dough at least 2 hours or overnight. Roll on a heavily floured board to 1/4-in. thickness. Cut with a 3-in. cutter. Place on lightly greased cookie sheets. Bake at 350° for 10-12 minutes or until cookie springs back when lightly touched. Cool. Mix all frosting ingredients until smooth; spread over cookies. **Yield:** about 3-1/2 dozen.



## CHRISTMAS SANDWICH CREMES



1 cup butter (no substitutes), softened  
1/3 cup heavy whipping cream  
2 cups all-purpose flour

Sugar

### FILLING:

1/2 cup butter (no substitutes), softened  
1-1/2 cups confectioners' sugar  
2 teaspoons vanilla extract

Food coloring

In a mixing bowl, combine butter, cream and flour; mix well. Cover and refrigerate for 2 hours or until dough is easy to handle. Divide into thirds; let one portion stand at room temperature for 15 minutes (keep remaining dough refrigerated until ready to roll out). On a floured surface, roll out dough to 1/8-in. thickness. Cut with a 1-1/2-in. round cookie cutter. Place cutouts in a shallow dish filled with sugar; turn to coat. Place on ungreased baking sheets. Prick with a fork several times. Bake at 375° for 7-9 minutes or until set. Cool on wire racks. For filling, in a mixing bowl, cream butter and sugar. Add vanilla. Tint with food coloring. Spread about 1 teaspoon of filling over half of the cookies; top with remaining cookies. **Yield:** 4 dozen.



## Pizza Sauce



- 1 can (29 ounces) tomato sauce
- 1 can (12 ounces) tomato paste
- 1 tablespoon Italian seasoning
- 1 tablespoon dried oregano
- 1 to 2 teaspoons fennel seed, crushed
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon salt

In a saucepan over medium heat, combine tomato sauce and paste. Add remaining ingredients; mix well. Bring to a boil, stirring constantly. Reduce heat; cover and simmer for 1 hour, stirring occasionally. Cool. Pour into freezer containers, leaving 1/2-in. headspace. Freeze for up to 12 months. **Yield:** about 4 cups. **Editor's Note:** Use the sauce with crust and toppings of your choice to make a pizza; 1-1/3 cups of sauce will cover a crust in a 15-in. x 10-in. x 1-in. pan.



### DIXIE'S CHICKEN CASSEROLE

Stew chicken, remove from bones and chop.

Place in 9 x 13 baking dish or other casserole dish.

Add:

1 can cream of chicken soup  
3/4 can milk

Prepare stove top stuffing and spread on top of chicken/soup mixture.

Bake at 350° for 30 minutes.

## **Bacon Cheeseburger Pasta**

**8 ounces uncooked tube or  
spiral pasta**

**1 pound ground beef**

**6 bacon strips, diced**

**1 can (10-3/4 ounces) condensed  
tomato soup, undiluted**

**1 cup (4 ounces) shredded  
cheddar cheese**

**Barbecue sauce and prepared  
mustard, optional**

Cook pasta according to package directions. Meanwhile, in a skillet, cook beef over medium heat until no longer pink; drain and set aside. In the same skillet, cook bacon until crisp; remove with a slotted spoon to paper towels. Discard drippings. Drain pasta; add to the skillet. Add soup, beef and bacon; heat through. Sprinkle with cheese; cover and cook until the cheese is melted. Serve with barbecue sauce and mustard if desired. **Yield:** 4-6 servings.

### **Mom's Marvelous Meat Loaf**

1-1/2 pounds lean ground beef  
2/3 cup dry bread crumbs  
1 egg, slightly beaten  
1/2 cup finely chopped onion

1/2 cup Heinz Chili Sauce  
1 tbsp. Heinz Worcestershire  
Sauce  
Heinz Chili Sauce

Combine ingredients thoroughly; form into a loaf (8" x 4") in shallow baking pan. Bake in a 350°F oven, 45 minutes. Spread top with chili sauce; bake 15 minutes longer. Let meat loaf stand 5 minutes before slicing. Serve with additional chili sauce. Makes 6 servings.





### **Rice Bread**

*2 packages dry yeast*

*2 tablespoons sugar*

*¼ cup warm water*

*1 cup milk, room temperature*

*¾ cup dry milk*

*2 tablespoons butter, margarine, butter or oil*

*3 teaspoons salt*

*1½ cups packed, cooked white or brown rice (or 1 cup cooked cream-of-rice cereal)*

*About 5 cups unbleached flour*

*Melted butter*

Mix the yeast, sugar and water, and allow to bubble. Stir down, every time it bubbles, while you cook the rice. Blend into the yeast mixture the milk, dry milk, butter, and salt. Add 2 cups flour, and beat until your arm almost

falls off. Add remaining flour, a cup at a time, beating furiously after each addition, until you have a soft kneadable dough. Knead in the rice. Shape into a ball. Grease a bowl, and turn dough-ball in it to grease all surfaces. Cover with plastic wrap. Allow to rise until doubled, about an hour. Put down, and shape into one large loaf or two small loaves. Put in a greased 9 by-5-inch loaf pan. Grease top, and cover with plastic wrap. Allow to rise until almost doubled. Bake in a preheated 350-degree oven for about 45 minutes, or until browned and sounds hollow when thumped on the bottom. Remove from loaf pan to rack and brush with melted butter. Allow to cool completely before slicing.

## **Coca-Cola Chocolate Cake**

### **Cake**

2 cups flour  
2 cups sugar  
1 cup Coca-Cola  
2 sticks margarine or butter  
3 tablespoons cocoa  
1½ cups miniature marshmallows  
½ cup buttermilk  
2 eggs, well-beaten  
1 teaspoon baking soda  
1 teaspoon vanilla extract

### **Icing**

3 tablespoons cocoa  
1 stick margarine or butter  
6 tablespoons Coca-Cola  
1 box powdered sugar  
1 teaspoon vanilla extract

### **For cake:**

Combine flour and sugar and set aside. In a saucepan, combine and heat butter, cocoa, Coca-Cola and marshmallows (add marshmallows last) until it begins to boil. Remove from heat and stir to dissolve marshmallows. Pour the mixture over sugar and flour mixture and blend well. Add buttermilk, eggs, baking soda and vanilla, and blend well. Pour into greased 9-by-13 pan and bake at 350 degrees for 30 to 40 minutes. Ice while hot.

### **For icing:**

Combine butter, cocoa and Coca-Cola in saucepan and bring to a boil. Pour over powdered sugar, add vanilla and blend well. Spread over cake.

FROM 'NEVER SAY NEVER: TEN  
LESSONS TO TURN YOU CAN'T INTO  
YES I CAN,' BY PHYLLIS GEORGE



1 pkg.  
Vanilla <sup>mint</sup> Pudding  
1 can Crushed pineapple + juice + all  
1 C. Sour cream  
pour in crust  
sprinkle w/ coconut

# QUESTION

What is Kenya?