

Chocolate Chip Cookies

1 cup shortening, 1 cup white sugar
1/2 cup brown sugar, 2 beaten eggs, 1
package chocolate chips, 1/2 cup ~~chips~~
chopped walnuts, 2 1/2 cups flour, 1 tsp.
salt 1 tsp. soda & 1 tsp. vanilla

Drop from greased teaspoon onto greased
cookie sheet & bake at 350 till brown
10 to 12 minutes. Lorraine's good recipe

Matrimonial Cake.

2 cups of rolled oats 2 cups flour 1 cup brown sugar & 1 tsp baking powder & pinch of salt.

Mix the above ingredients thoroughly. Add 1 cup shortening mix again till it crumbles.

Put half into pan. Spread with cooked date filling. add the rest of crumbs to the top. Bake till light brown at 325 for 30 or 35 minutes.

Filling 1 lb dates 1 1/2 cups boiling water 1/4 cup brown sugar. Simmer to a paste remove & cool then add 1 tsp Vanilla.

CEREAL SNAPS

1 CUP BUTTER OR MARGARINE

1 CUP BROWN SUGAR

1 CUP WHITE SUGAR

2 EGGS

2 TSP. VANILLA

1 1/2 CUPS FLOUR

1 TSP. B. POWDER

1 " " SODA

2 CUPS ROLLED OATS

(OVER)

2 CUPS RICE CRISPIES
1 CUP COCONUT (OR 1/2 NUTS)

CREAM BUTTER, SUGARS, EGGS AND
VANILLA THOROUGHLY TOGETHER.

COMBINE FLOUR, B. POWDER, SODA & OATS.
STIR INTO CREAMED MIXTURE. MIX WELL.

STIR IN RICE CRISPIES & COCONUT —

DROP BY SPOONFULS ONTO UNGREASED
COOKIE SHEET.

BAKE AT 350° FOR ABOUT 10-12 MIN.

MAKES 6 DZ. COOKIES.

Sugar Topped Ginger Cookies

3/4 c. shortening

1 c. sugar

1 egg

4 tbs molasses

2 c - All purpose flour. (may have to add a bit more.)

1/4 tsp salt

2 tsp. baking powder

2 tsp. soda

1 tsp. cinnamon.

1 tsp. cloves

1 tsp. ginger.

Cream sugar and short. Stir in molasses. Sift remaining ingredients together and add to first mixture. Roll dough in small balls in granulated sugar. Space 2" apart on slightly greased baking sheet. Do not press down. Cookies will flatten out. Bake at 350° ³⁷⁵ 10-12 minutes on 3rd. row from bottom.

Almond Delights. Beth.

1 cup butter

1/2 cup brown sugar

1 cup sliced almonds

Graham crackers.

Mix butter and sugar together.

Cook about 10 minutes, until

carameled. Add almonds. Spread

on the graham crackers in your

bake pan. Bake 10 minutes at
325°. Take out and slice.

Nut Bars

Mom.

Nut Bars.

2 cups brown sugar, $\frac{1}{2}$ cup
melted butter, 2 eggs. $\frac{3}{4}$ cups
cocoa or less chocolate, 1 cup
flour, 1 tsp vanilla, 1 cup
walnuts. Stir all together
Bake 20 minutes. Cut in
squares & dot with icing sugar.

Rice Crispie Squares

$\frac{1}{4}$ cup butter

4 cups mini marshmallows (or)

40 large marshmallows

5 cups Rice Crispies

Melt butter and marshmallows
over low heat. When melted, toss
in the Crispies. Mix well and
toss in to a 9" x 9" pan

From Jean Holynski.

Shortbread - Lorraine

2c butter (1 lb)

1c brown sugar

yolk of 1 egg

5c flour

to cream butter and sugar. Add egg yolk - beat very well. Add flour a little at a time until consistency of putty. Roll out about $\frac{1}{2}$ " thick & cut into desired shapes. Bake at 325° until firm or golden brown. 10 minutes

MIXED FRUIT HERMITS

- | | |
|-------------------------------------|---|
| 3½ cups (875 mL) all-purpose flour | garine, at room temperature |
| 1 teaspoon (5 mL) ground cinnamon | ⅓ cup (125 mL) granulated sugar |
| 1 teaspoon (5 mL) ground ginger | ⅓ cup (125 mL) packed brown sugar |
| ½ teaspoon (2 mL) ground nutmeg | 2 large eggs |
| ½ teaspoon (2 mL) ground cloves | ½ cup (125 mL) table molasses |
| ½ teaspoon (2 mL) salt | 1 teaspoon (5 mL) baking soda |
| ½ cup (125 mL) vegetable shortening | ¼ cup (50 mL) warm water |
| ½ cup (125 mL) butter or mar- | 1 cup (250 mL) raisins |
| | 1 cup (250 mL) chopped, mixed dried fruit |
| | 1 cup (250 mL) chopped walnuts |

Combine flour, cinnamon, ginger, nutmeg, cloves and salt; set aside.
In large bowl, combine shortening, butter and sugars; beat until
and well blended. Add eggs, one at a time, beating until fluffy after
addition. Blend in molasses.

Dissolve soda in warm water. Add dry ingredients alternately with
soda mixture to shortening mixture, blending after each addition. Stir in
raisins, dried fruit and walnuts.

Drop dough by heaping tablespoonfuls on to greased baking sheets.

Bake at 375 F for about 10 minutes or until golden brown. Leave cook-
ies on baking sheets for a couple of minutes; then move to wire rack to
cool. Makes about five dozen cookies.

is an
Holly

Walnut Cake Mom.

Walnut Cake.

1 cup sugar, 2 eggs, $\frac{1}{2}$ cup
butter, 1 cup milk, 2
cups flour, 1 tsp. baking
powder. Last add 1 cup
chopped nuts & 1 tsp. Vanilla.
Cream butter & eggs, then
milk & flour.

For more fun recipe ideas
visit www.sunmaid.com

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Pumpkin Raisin Party Cupcakes

(Makes 18 cupcakes)

- 2 cups (500 mL) all-purpose flour
- 2 cups (500 mL) granulated sugar
- 2 teaspoons (10 mL) baking powder
- 1 teaspoon (5 mL) baking soda
- 1 teaspoon (5 mL) cinnamon
- 1 teaspoon (5 mL) nutmeg
- 1/2 teaspoon (2 mL) cloves
- 1/2 teaspoon (2 mL) salt
- 3/4 cup (175 mL) canola oil
- 4 eggs
- 1 can (15-oz) (2 cups 500 mL) pumpkin
- 1-1/4 cups (300 mL) Sun-Maid Natural Raisins
- Decorating sprinkles

Preheat oven to 350°F (180°C). Line 18 muffin cups with cupcake liners. Combine all ingredients except raisins in a large bowl. Beat on medium speed until well blended, 1-2 minutes. Stir in raisins. Spoon batter into muffin cups. Bake 25 minutes or until toothpick inserted in center comes out clean. Cool in pan 5 minutes. Remove cupcakes to wire rack to cool completely. Spread frosting on cupcakes and decorate with sprinkles.

Frosting: Beat until smooth 2 cups (500 mL) icing sugar, 1/3 cup (75 mL) softened butter, 3 ounces (100 mL) softened cream cheese, 2-3 teaspoons (10-15 mL) milk and 1 teaspoon (5 mL) vanilla extract. Add orange food coloring if desired.

Shortcut recipe: Add 1-1/4 cups (300 mL) Sun-Maid Natural Raisins to a spice cake mix. Bake as package directs. Frost cupcakes with prepared vanilla frosting adding orange food coloring if desired.

SUN-MAID®

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Fruit Frosting - Joan A.

8 oz. (250 g) cream cheese (softened)

7 oz. (200 g) marshmallow creme

2 tbsp (30 ml) milk

$\frac{1}{8}$ tsp. (0.5 ml) lemon juice

Beat all four ingredients together.

Serve with fresh fruit.

Garnish top with orange or lemon
slices. Makes about 2 cups.

(so good!)

Coconut Lemon Tarts

12 Large tart shells, unbaked
2 eggs
1 cup sugar
juice and rind of 1 lemon
2-1/2 cups coconut
1/4 cup melted butter

Beat eggs until light and fluffy. Fold in sugar. Add lemon juice and rind. Fold in coconut. Stir in butter, combining all ingredients. Fill tart shells 2/3 full. Bake in a 375 degree F. oven for 25 minutes. Chill and serve cold. These tarts freeze well.

lehow lehow lehow Dessert

1 cup graham wafer crumbs

1/4 cup melted butter

1/2 cup whipping cream

1 can cherry pie filling

3 tbsps. icing sugar

4 cups miniature marshmallows

Mix first 2 ingredients together,
and press into 9x9 pan saving

3 tbsps. Whip cream and fold
in marshmallows. Put $\frac{1}{2}$ this
mixture over the crumbs. Put a
can of cherry pie filling over this
cream mixture. Add remaining
cream mixture. Sprinkle with
remaining crumb mixture and
refrigerate over night.

Marian.

Crispy Peanut Squares

1/2 c firmly packed brown sugar

1/2 c peanut butter

1/2 c corn syrup

1 c roughly chopped peanuts

4 c Kellogg Rice Krispies

1 c chocolate chips melted (optional)

1. combine sugar, peanut butter and corn syrup in a large

sauce pan. Cook over med. heat,
stirring constantly until mixture
starts to bubble. (90°C) (185°F)

Remove from heat and stir in
peanuts and Rice Krispies using
two forks. Mix until cereal is
evenly coated.

Press mixture (warm) evenly & firmly
into 13x9x2 rectangular pan
sprayed pan. If desired spread with
melted chocolate. 24-2" squares

Strawberry Chiffon Squares

- 1 1/2 cups graham cracker crumbs
- 1/4 cup margarine or butter
- 1 (3 oz) package strawberry jello
- 3/4 cup boiling water
- 1 can eagle brand sweetened condensed milk
- 1/3 cup lemon juice
- 1 (15 oz) carton frozen, sliced strawberries
(thawed)
- 3 cups miniature white marshmallows
- 1/2 pint whipping cream - whipped (over)

Melt butter, combine with graham cracker crumbs and pat firmly in a rectangular pan (9x9) is too small.

In a large bowl dissolve gelatin in boiling water; stir in sweetened condensed milk, lemon juice, strawberries and marshmallows.

Fold in whipping cream. Pour over crumb crust. Chill 2 hours or until set.

Variation: Use lime jello and 1 (14 oz) can crushed pineapple.

Oblong Squares Annie Bean

1 1/2 to 2 cups Graham wafer crumbs

1/4 c. melted butter

Pat into 9 x 13" pan

Top with

1. 1 cup coconut
2. 2 cups chocolate chips
3. 14 oz. tin condensed milk
4. 1 1/2 cups chopped nuts.

Bake for 1 1/2 hours in 350° oven.

Oblong Squares

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Pat into a 9" x 13" pan.

Top with ---

1 cup coconut ①

2 cups chocolate chips ②

1/4 oz. tin condensed milk ③

1 1/2 cups chopped nuts ④

Bake for 1/2 hour in 350° oven.

Catherine.

Peanut Carmel Squares

$\frac{1}{2}$ c marg. or butter $\frac{1}{2}$ c. white sugar
1 egg yolk 1 c. flour
 $\frac{1}{4}$ c self rising flour $\frac{1}{4}$ tsp. salt
2 tsp. custard pow.

(You can use all plain flour and
add 1 tsp. baking powder)

* Cream butter and sugar until
fluffy. Add beaten egg yolk and mix.

Add flour, custard powder and salt. Mix to firm dough and press into a 11x7 pan. Bake 15 minutes or until edges turn pale brown. Spread with tapping and return to oven for 5 minutes. Cool and cut.

Topping:

$\frac{1}{2}$ c brown sugar 3oz. butter.
1 tbsp. golden syrup

Put in small dish, stir over
low heat until butter melts and
sugar dissolves and it bubbles
a bit. (Microwave is good) Simmer
5 minutes. Put on the dough

base and sprinkle with $\frac{1}{2}$ cup
salted peanuts on top. (Put
peanuts into topping mixture just
before you pour it) Bake 5 minutes

* Baking and cooking too long
makes it caramelize.

atherine.

To Good

Raspberry Square.

- 1 cup graham cracker crumbs.
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{3}$ cup melted butter
- $\frac{1}{2}$ tsp. cinnamon.

1; Mix all ingredients together into a 13x9 inch pan. Chill for 30 minutes.

2; Filling: Mix 8 oz. cream cheese (softened) with about

Raspberry Square

2 tablespoons Creamo and 1 tsp. of vanilla. Add $\frac{1}{3}$ cup icing sugar and a pinch of salt. Beat until soft and fluffy. Spread over base and return to refrigerator.

Top:

Combine 2 packages of raspberry jello with 2 cups boiling water and 2 tablespoons

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| 1 teaspoon (5 mL) ground cinnamon | ½ cup (125 mL) granulated sugar |
| 1 teaspoon (5 mL) ground ginger | ½ cup (125 mL) packed brown sugar |
| ½ teaspoon (2 mL) ground nutmeg | 2 large eggs |
| ½ teaspoon (2 mL) ground cloves | ½ cup (125 mL) table molasses |
| ½ teaspoon (2 mL) salt | 1 teaspoon (5 mL) baking soda |
| ½ cup (125 mL) vegetable shortening | ¼ cup (50 mL) warm water |
| ½ cup (125 mL) butter or mar- | 1 cup (250 mL) raisins |
| | 1 cup (250 mL) chopped, mixed dried fruit |
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... ingredients alternately with
soda mixture to shortening mixture, blending after each addition. Stir in
raisins, dried fruit and walnuts.

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Bake at 375 F for about 10 minutes or until golden brown. Leave cook-
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cool. Makes about five dozen cookies.