Shoo-Fly Pie

Line 9 inch pie pan with pastry. Trim and flute edges. Fill pie pan with filling and bake at 350° until firm.
Combine: 1 1/2 cups flour; 1 cup brown sugar
Add: 1/4 cup butter to make crumbs
Dissolve: 1/2 tsp. baking soda in 1/2 cup hot water
Add: 1/2 cup baking molasses
Alternate layer of crumbs and liquids with crumbs on top.

Margaret Henry Jones '50

Strawberry Glaze

3 1/2 cups fresh berries (1 qt.)
3/4 cup sugar
2 tbsp. cornstarch
1/4 tsp. salt
1 cup water

Line 9 in. baked pie shell with berries, combine sugar, cornstarch, salt and water and cook over low heat until thickened and clear. Pour glaze over berries. Chill. Before serving, garnish with whipped cream and whole berries.

Doris Young Moore '47

"THESE FANCY DESSERTS CAN BE TRICKY."
DESSERTS

Date Delight
Ye Good Dessert
Dessert — Original
A Little Bit of Heaven
Glad’s Pineapple Dessert
Date and Nut Loaf

Date Delight
Serve this dessert plain or with whipped cream, either before it has cooled or after it has cooled.

1 cup sifted all-purpose flour  3 eggs-white, beaten stiff
1 cup sugar  1 cup chopped dates
1 tsp. baking powder  1 cup chopped walnuts
1/4 tsp. salt  1 tsp. vanilla


Nadine Dopirak Fetsko '48

Ye Goode Dessert” (Ice box)
Crush 14 Graham crackers with 2 tbsp. butter, melted. Pat 1/2 of mixture in 8 x 8 inch pan. Dissolve 30 large marshmallows and 1 sq. bitter chocolate in 1/2 cup milk in top of double boiler. Cool thoroughly. Add 1/2 pint whipping cream, whipped stiff. Pour into pan—top with remaining crumb mixture. Chill for 24 hours. Cut into squares for serving. (Approx. servings 12-16).

Barbara M. Brown Breen ’49

Dessert—original
Slice 2 or 3 bananas—add juice of 2 Sunkist oranges
1/2 cup miniature marshmallows  1 tbsp. cocoanut flakes

Mix—dish and top with crushed cherry topping. Serve with cookies or any salted thins. Sugar to taste if desired. (I never use it with sugar).

Pearl Moser Shappell ’23
A Little Bit of Heaven
(Ice box)

4 tbsp. melted butter
20 Graham crackers crushed
Mix and put 3/4 of these crumbs in refrigerator tray. (8x10 1/2x1 1/2).

30 marshmallows
1/2 cup warm milk
Dissolve 30 marshmallows in 1/2 cup warm milk. Beat and cool.
Do this in double boiler.

1 cup whipped cream—fold in marshmallow mixture.
Add: 1 drained large fruit cocktail and 1 drained small crushed pineapple, and 1/2 cup chopped walnuts. Pour into tray and add remaining crumbs. Freeze at least 3 hours. Serves 10-12 bridge dessert.

Gladys Reed White '42

Glad's Pineapple Dessert
(Ice box)

2 large cans (chunk pineapple) 1 pt. jar maraschino cherries
2 bags miniature marshmallows (or 16 to 20 large marshmallows—cut up)
1 pt. heavy cream (whipping) 1/2 tsp. vanilla

Drain pineapple, cut cherries, add marshmallows—mix well. Whip cream—add vanilla—fold in lightly with other mixture (mix lightly). Decorate top with mint leaves and cherries. Store in refrigerator until chilled. Serve.

Gladys Higgins Parsons '29

Date and Nut Loaf

1 lb. marshmallows (cut) 1/2 lb. Graham crackers
1/2 lb. dates (cut) (crushed)
1 cup nut meats (cut) 1/2 pt. cream
Mix well together—form into two loaves. Let stand in refrigerator for 12 hours. Cut in slices—serve with sauce or whipped cream.

Frances Huston Rumberger '41

Lemon Bisque
(Ice box)

3 eggs, separated 1/4 tsp. salt
1 3/4 cup sugar 1 pkg. vanilla wafers or Graham crackers
6 tbsp. lemon juice 1 cup whipped cream
Cook egg yolks, salt, sugar and lemon juice until thick. (Beat whites, beat cream). Fold whites in whipped cream. Add this mixture to egg mixture. Line tray with crumbs. Pour in custard and sprinkle more crumbs on top. Freeze but do not freeze too hard.

Orpha Fairlamb Lucas '27

Fredas Cherries Jubilee

No. 2 can black cherries (pitted). Add two thin slices of lemon—heat—but do not boil—in the blazer pan of a chafing dish—directly exposed to the flame. Sprinkle cherries with 1/4 cup sugar blended with 1/2 tsp. cinnamon. Stir until you have a steaming mixture. Then add 1/2 cup brandy that has been warmed. Touch a match to this mixture. A striking flame—shot with blue and gold will flare-up. As soon as the flame flickers out, spoon cherries generously over dishes of lime or vanilla ice cream.

Julia Tyler Gaskill '34

Cranberry Loaf

2 cups sifted flour 2 tbsp. shortening
1 cup sugar Juice and rind of 1 orange
1 1/2 tsp. baking powder Boiling water to make 3/4 cup
1/2 tsp. soda 1 beaten egg (added to liquid)
1 tsp. salt 1 cup chopped cranberries
Sift together 1 cup chopped nuts
Add wet ingredients to dry ingredients, stir—then add cranberries and nuts. Grease loaf pan, let stand 20 minutes then put in oven (350°)–1 hour.

Mary A. Benedict Weller '43
Jelly Roll

4 eggs, separated
3 tbsp. cold water
1 cup sugar
1 tsp. lemon juice
1 tsp. vanilla
1/4 tsp. salt
1/4 tsp. baking powder
1 1/4 tsp. baking powder
1 1/2 tbsp. cornstarch

Flour to make 1 cup—add salt and sift 3 times.

Beat yolks of eggs until very light. Add cold water. Slowly add sugar, beating until the grain is smooth. Add vanilla and lemon juice. Lightly fold in sifted ingredients. Beat egg whites stiff to peak. Fold into batter. Bake in greased paper lined cookie sheet about 20 minutes, 350° F. oven.

Spread clean tea towel on table, sprinkle generously with powdered sugar. Turn out cake onto towel. Strip off paper. Trim crusts. Roll up in towel for 1 minute. Unroll. Spread with jelly and roll. (This batter also makes nice cup cakes).

Elizabeth Youngblood Gaul '31

Strawberry Fritters

1 cup sifted all purpose flour
1 1/2 cup water
1/2 teaspoon double acting baking powder
2 cups ripe strawberries
Golden shortening for deep frying
1/2 teaspoon salt
2 tablespoons sugar
Confectioners sugar
2 eggs, separated
Whipped cream

Combine flour, baking powder, salt and sugar in mixing bowl. Beat egg yolks with the water and stir in dry ingredients. Add sliced berries. Beat egg whites until they peak softly and fold into the strawberry batter.

Melt enough golden shortening to half fill pan in which fritters are to fry. Heat to 365 F (a one inch cube of bread will brown in 1 minute).

Drop batter into hot fat by tablespoonsful. Fry about 5 minutes, or until golden on all sides. Drain on absorbent paper. Serve hot with confectioners sugar and whipped cream.

Florence Kaufman '23

Cupcakes — Tarts — Tortes

Unusual, delicious, and satisfies the taste,
Created for the young and old,
Able to make without waste,
This is the information I am told.

Chocolate Cup Cakes

1 egg
1/2 cup cocoa (sift)
1/2 cup Crisco
1 1/2 cups flour (sift)
1/2 cup milk
1 tsp. vanilla
1/2 tsp. salt
1 tsp. soda
1/2 cup hot water

Do not mix until last item has been added. Beat well. Bake 15 to 20 minutes at 350°.

Mary Stauffer Malick '28

Mile-a-Minute Cupcakes

1/2 cup shortening
1 cup sugar
1 egg
1 1/2 cups flour
1/4 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1/2 cup cocoa
1/2 cup milk
1 tsp. vanilla
1/2 cup hot coffee

Thoroughly cream shortening and sugar. Add egg and beat well. Add flour, sifted with salt, baking powder, soda and cocoa, alternately with milk. Add vanilla and coffee. Fill cupcake pan two-thirds full. Bake in 375° oven 20 minutes. Makes 1 1/2 dozen cupcakes.

Mary Woomer Boyd '30
Raisin Cup Cakes

Boil raisins in 2 cups water 15 minutes. Add 1 cup cold water—then
2 cups sugar
1/2 cup crisco
1 tsp. salt (scant)
1 tsp. soda
4 cups flour (sift 2 times)

Combine dry ingredients and sift together. Add Miracle Whip, vanilla and water. Beat with electric mixer approximately 3 minutes. Bake 15 min. at 375°.

Betty L. Johns McDonald '48

Cheese Cake Torte

Cream well to soften: 3 8-oz. pkgs. cream cheese
Beat until stiff: 4 egg whites (if small, use 5)
Blend in: 1 cup sugar
Combine with cheese and add: 1 tsp. vanilla
Pour into 8” spring form pan—3” deep, butter and dusted with 1/2 cup Zwieback crumbs (4 rusk’s)
Bake at 350° (mod. oven) 25 min.
Mix together and spread over top: 2 cups thick sour cream
Sprinkle 1/2 cup toasted, shaved blanched almonds on top. Bake 5 min. longer at 475° (very hot oven). Chill 2 hours. If desired garnish with fresh fruits.

Jane Reimer Lemmon '53
Fresh Fruit Torte

Mix: 6 oz. flour; 2 oz. sugar; 1 tsp. baking powder; 4½ tbsp. butter (cut up in small pieces and mix in by hand); 1 egg.

Chill—press into bottom of 8" or 9" round pan. Bake 325° for about 20-25 min. or until brown. Cool. Cover with fruit (strawberries, canned dark cherries, canned half apricots). Then make a glaze for the top of the fruit with the juice of the fruit.

Boil: ¾ cup juice.
Add: 2 tbsp. corn starch (to thicken).
Slowly add rest of juice to it, to thin mixture out to spreading consistency and quickly pour over cake. Let cool.

With apricots, sprinkle coconut on fruit before adding glaze.

Other variations—before baking dough, slice fresh tragedy plums and arrange on dough, cover with cinnamon crumbs and bake about 45-55 min.—also can use fresh peaches or apples.

Crumbs: 2 tbsp. flour; 2 tbsp. sugar; 2 tsp. cinnamon; 1 tbsp. butter. Mix till crumbly.

Trudy Amend Lange '53

Coconut Crunch Torte

1 cup graham cracker crumbs
½ cup chopped moist shredded coconut
½ cup chopped walnuts
4 egg whites
1 cup sugar
¼ tsp. vanilla

Combine graham cracker crumbs, coconut and nuts. Beat egg whites with salt and vanilla until foamy. Gradually add sugar and continue beating until egg whites form stiff peaks. Fold graham cracker mixture into egg white mixture. Spread in well greased (10 x 6) baking pan.

Bake about 30 min. at 350 degrees. Serve with scoops of butter brickle ice cream.

Mildred Webner Witmyre '31

Waffles — Sauces — Jams

Waffles, Sauces, Jams go together,
Of this, I am sure you will agree,
Can be tried in all kinds of weather,
In-door, out-doors, also while traveling on land or sea.

Ice Cream Cakewich

Slice an angel food loaf cake lengthwise. Place a layer of vanilla ice cream one inch thick between cake slices, sandwich fashion. Make topping of 1 pkg. Dream Whip, whipped, 1 cup drained crushed pineapple, 1 cup miniature marshmallows, ¼ cup chopped nuts, and 1 pkg. frozen strawberries, well drained. Keep in freezer until ready to serve. The loaf will slice easily as soon as it is taken from freezer.

Dora Adams Reynolds '32

Chocolate Waffles

1⅔ cups flour
3 tsp. baking powder
⅓ tsp. salt
5 tbsp. sugar
2 squares chocolate melted
2 eggs, well beaten
1 cup milk
2 tbsp. melted butter


Zelda Rowe Mencer '29
**Orange Sauce**

Beat 1 egg white until very stiff. Add 2 tbsp. sugar gradually, beating constantly. Just before serving add: 1 1/2 tbsp. orange juice and 1 tsp. lemon juice. Delicious on Spanish cream.

Jessie Rorabaugh Hearn '15

**Apple Whip Sauce**

Beat 1 egg white very stiff. Sweeten to taste and gently fold in 1/2 cup grated apple. Use as a substitute for whipped cream on bread puddings and etc.

Jessie Rorabaugh Hearn '15

**Home Made Chocolate Sauce**

2 cups sugar 2 1/2 squares Baker’s Bitter Chocolate
3/4 cup whole milk 1. melt chocolate 2. add whole milk 3. add sugar.

Cook sauce until soft ball forms when dropped into cold water (5-10 minutes over low flame). (Stir constantly) Remove from stove immediately and melt 2 tbsp. butter in it. Add 1/2 tsp. vanilla—serve as topping for ice cream, desserts, etc. May be stored in refrigerator and reheated.

Noreen King Poole '56

**Strawberry Jam**

2 cups sugar 1/3 cup water

Cook till it spins a thread or 236 degrees.

Add 1 qt. strawberries. Bring to a boil and let boil 10 minutes. Add another 2 cups sugar. Cook slowly another 10 minutes. Remove from fire. Let set over nite to plump and then jar and seal.

Alice Daniels Embree ‘29

**Crunch — Crumbles — Dumplings**

These are different.
But simple to make,
Just take your time,
And watch them bake.

**Apple Crunch**

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<tr>
<td>1 cup sugar</td>
<td>1 egg</td>
<td></td>
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<tr>
<td>1 cup flour</td>
<td>pinch salt</td>
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<td>1 tsp. baking powder</td>
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Mix with a fork

Mix all the above ingredients together. Grease a pan—fill with apples (sliced). Sprinkle top of apples with cinnamon, sugar, butter and lemon according to quantity of apples used. Put mix (crumbs) over the apples and sprinkle with 2 tbsp. water. Bake at 400° until apples are soft and the top browned.

Phoebe Risser Haldeman '06

**Cranberry Apple Crumble**

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<tr>
<td>4 cups sliced apples</td>
<td>1 cup brown or white sugar</td>
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<tr>
<td>1/2 cup oleo</td>
<td>1 lb. can whole cranberry sauce</td>
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<tr>
<td>3/4 cup flour</td>
<td>1 tsp. cinnamon</td>
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Place sliced apples in long casserole, spoon cranberry sauce over apples and sprinkle with cinnamon. Rub together flour, sugar and butter, and sprinkle over cranberry and apples. Bake at 350° about 30 minutes. Serve hot or cold with milk or ice cream.

Blanche Ford '30

**Apple Dumplings**

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<tr>
<td>4 large and 4 medium sized apples</td>
<td>powdered sugar, butter,</td>
<td></td>
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<tr>
<td>1 box pie dough mix</td>
<td>brown sugar, cinnamon and brandy</td>
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With medium apples make apple sauce. With large apples, core, peel and put in large piece of dough. In center put tbsp. brown sugar, butter and sprinkle cinnamon.

For top, mix, 2 cups powdered sugar, 1/6 lb. butter and brandy to taste good.

To serve hot put apple sauce in large round dish, then hot apple dumplings and then the brandy sauce.

Emma M. Bahner '31
Candy

These recipes are rich and tempting,
But OH! so good indeed,
They satisfy that longing,
With something your stomach needs.

Chinese Chews

3/4 cup flour
1 cup chopped dates
2 eggs
1 cup granulated sugar
1 cup broken walnuts

Beat eggs well, add sugar, dates, walnuts & flour. Spread mixture in a tin 11” x 8”. Bake in a moderate oven (350°) for 20 minutes. When baked cut in squares and roll in powdered sugar.

Helen Reid Morrow '01

Candied Peel–Citrus

Cover peel with cold water. Bring to a boil and cook until tender, pouring off water and adding fresh cold water several times. Drain, cut peel into thin strips with scissors. Make syrup by boiling:

1 cup sugar
1/2 cup water until it threads. If red or green peel is desired. Add a few drops of red or green vegetable coloring to syrup. Add shredded peel and cook over low heat until syrup is absorbed. Roll each strip in sugar until coated. Let cool before packing. (Orange, grapefruit).

Mary E. Bowser Benton '23

Sees California Fudge

4 1/2 cups sugar
1 large can evaporated milk
Boil together over low flame for 10 minutes, stirring constantly. Pour over 3 pkgs. chocolate chips
1 cube margarine
1 pint jar marshmallow creme
Mix thoroughly and beat 10 to 15 minutes. Add 2 cups nuts and 2 tsp. vanilla. Pour in greased pan and chill in refrigerator. This makes 5 pounds.

Anna Troxell Humphreys '51

Nut Gum Drops

Dissolve 1 pkg. flavored gelatin in 1 cup hot applesauce, add 1 cup sugar. Stir over low heat until fully dissolved. Add 1 1/2 cup chopped nuts. Pour into greased pan. Chill and cut into squares and roll in sugar.

Estelle Steigerwalt Taylor '24

Peanut Brittle

2 cups sugar; 1/2 cup milk; piece of butter (1 tbsp.)
Boil to soft crack—280 degrees
Add 2 cups peanuts, raw or cooked
Cook 2 min. or until light golden brown—stir—take off stove.
Add 2 tsp. soda; 1 tsp. butter; 1 tsp. vanilla
Stir well for 1-2 minutes and then pour in butter pan (need not beat).

Alice Freed Moore '40

Peanut Butter Fudge

2 cups sugar; 1/2 cup milk; piece of butter (1 tbsp.)
Stir until it boils
Boil about 2 or 3 minutes (until soft ball forms)
Take from fire and add:
4 tbsp. peanut butter; 4 tbsp. marshmallow
May be heaped
Stir well for 1-2 minutes and then pour in buttered pan (need not beat.)

Elizabeth A. Ossman '59

Fudge

3 cups of sugar
2 tbsp. cocoa
1 cup cream
Mix sugar and cocoa thoroughly and add cream. Cook slowly until it forms a soft ball. Beat as it cooks, then pour on greased plates.

Viola Acheson Hayes '27
Bread Pudding

2 slices stale bread (buttered and cubed)

Beat 3 eggs till creamy. Stir in sugar. Add milk gradually. Pour into casserole or pudding pan. Place cubed bread on top. Sprinkle with nutmeg. (Set all of this in pan of water, as this is very important.) Bake in oven 350° for about 1 hour.

Test by putting a table knife down the middle of pudding. If knife comes out clean, pudding is done.

Take out of water pan immediately and put on rack to cool, before putting in refrigerator.

Betty Piersol '34

Rice Pudding

Wash rice. Add water and cook slowly. Add qt. milk, cook slowly for 25 minutes, stirring constantly. Meanwhile, beat eggs until light. Add 1 cup evaporated milk, sugar and vanilla. Mix well. Add this mixture to the rice at the end of the 25 min. cooking period. Bring just to boiling point. Remove from heat, sprinkle with nutmeg and cool.

(This is terrific. It's been published in 2 newspapers. A family favorite. Easy to make.)

Rachel Irvine Herbert '48

Never Fail Creamy Rice Pudding

3 tbsp. Rice; ¾ cups sugar (heaping); 1 quart & 1 cup milk

Wash rice thoroughly through several waters.

Mix all three ingredients together and stir well.

Heat oven to 350 and bake 2 hours (stirring 3 or 4 times during this baking time).

The last 20 min. Do Not stir, so a Brown topping will form. Raisins may be added at the last stirring (approx. last 20 min. of baking).

Betty Piersol '34

All these recipes have been tried, tested and true
So, please try them and see what they can do for you

Jefferson Pudding

1 cup molasses
1 cup sweet milk
1 1/2 cup raisins
1/2 cup melted butter
3 cups flour
1/2 tsp. soda

Boil two hours and serve with hard sauce.

(This was a favorite at Maternity in 1903 when we were on Locust street on Washington Square and Miss Sara Martin was head of Maternity).

Blanche Lichty Snavely '04

Pudding—"A Delight"

1/2 oz. package cream cheese
3 cups milk
1 tbsp. plain gelatin
4 eggs
1/2 cup sugar
1/4 tsp. salt
1 tsp. vanilla

Mix cheese with 4 tbsp. milk to paste. Add remaining milk and stir. Sprinkle gelatin on surface and let stand to soften. Heat over boiling water. Add 1/4 cup sugar. Stir until mixture is hot and sugar and gelatin is dissolved. Pour slowly on egg yolks slightly beaten with 1/4 cup sugar and salt. Return to double boiler and cook until slightly thickened, stirring constantly. Remove from double boiler as soon as it coats spoon. Add vanilla and cool at room temperature 10 minutes. Fold lightly into stiffly beaten egg whites. Turn into large mold that has been rinsed in cold water. Chill until firm.

Apricot sauce: 1/2 lb. dried apricots stewed—mash—sweeten to taste.

Nora E. Shoemaker '08
**Ozark Pudding**

1 egg  
¾ cup sugar  
2 tbsp. flour  
1½ tsp. baking powder  
½ tsp. salt  
½ cup nuts  
1 heaping cup chopped apples  
1 tsp. vanilla

Beat egg and sugar together until very smooth. Combine flour, baking powder and salt; stir into egg mixture. Add nuts, apples and vanilla. Bake in greased pie pan in moderate oven 350°. Serve with whipped cream or ice cream. (4 servings)

Geraldine Stemler Strye '50

**Bread Custard Pudding**

6 eggs (beaten)  
¼ tsp. salt  
½ cup sugar  
2 or 3 slices bread buttered and cut in squares  
1 qt. milk—scalded  
¼ cup seedless raisins—if desired  
2 tbsp. vanilla

Mix eggs, salt, sugar, and milk together, and add vanilla and nutmeg. Place buttered bread squares in deep casseroles. Sprinkle raisins over bread. Add the custard liquids. Place in pan containing a half-inch of water. Bake in a 375° oven for 45 minutes.

Ruth Smith Davis '26