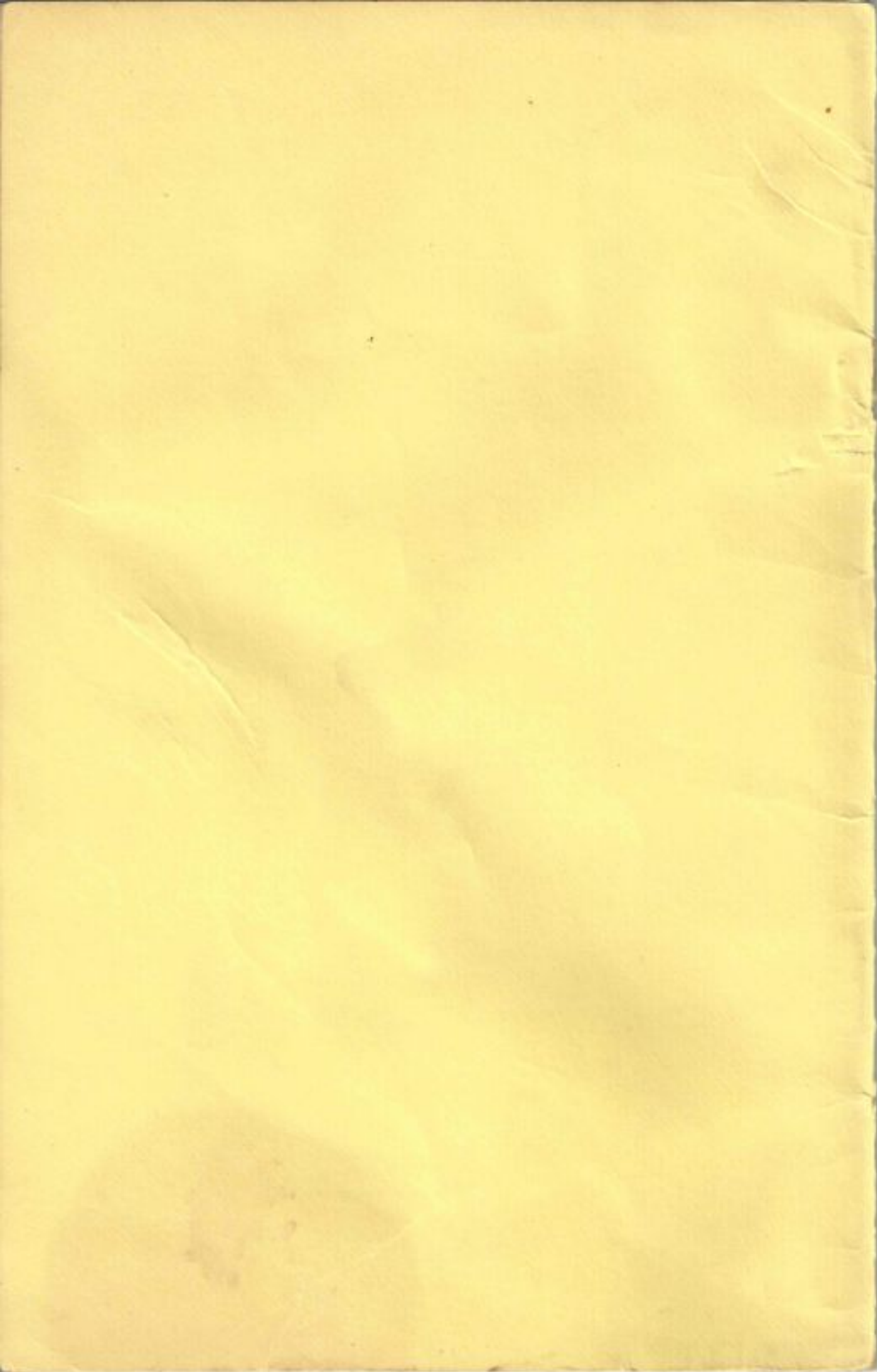


RECIPES  
FOR  
DAYS OF UNLEAVENED BREAD

WORLDWIDE CHURCH OF GOD  
FORT WORTH, TEXAS



## WEIGHTS AND MEASURES

### **Baking Powder**

1 cup =  $5\frac{1}{2}$  ozs.

### **Flour**

1 lb. all-purpose = 4 cups

1 lb. cake =  $4\frac{1}{2}$  cups

1 lb. graham =  $3\frac{1}{2}$  cups

### **Sugar**

1 lb. brown =  $2\frac{1}{2}$  cups

1 lb. granulated = 2 cups

1 lb. powdered =  $3\frac{1}{2}$  cups

### **Cornmeal**

1 lb. = 3 cups

### **Eggs**

1 egg = 4 tblsp. liquid

4 to 5 whole = 1 cup

7 to 9 whites = 1 cup

12 to 14 yolks = 1 cup

### EQUIVALENTS

3 tsp. = 1 tblsp.

$5\frac{1}{3}$  tblsp. =  $\frac{1}{3}$  cup

$10\frac{2}{3}$  tblsp. =  $\frac{3}{4}$  cup

2 cups = 1 pint

4 qts. = 1 gal.

4 tblsp. =  $\frac{1}{4}$  cup

8 tblsp. =  $\frac{1}{2}$  cup

16 tblsp. = 1 cup

4 cups = 1 qt.

All measurements level.

## ONE INGREDIENT FOR ANOTHER

### FOR THESE

1 whole egg

1 square of chocolate

1 cup sour milk  
for baking

1 cup whole milk

1 cup skim milk

1 cup cake flour

1 cup all-purpose flour  
for baking bread

### YOU MAY USE THESE

2 egg yolks. Or 2 tbs.  
dried whole egg plus  
2½ tbs. water.

3 or 4 tbs. cocoa and  
½ tbs. oil.

1 cup sweet milk mixed  
with one of the following  
1 tbs. vinegar or 1 tbs.  
lemon juice.

½ cup evaporated milk  
plus ½ cup water or  
4 tbs. dry whole milk  
plus 1 cup water.

4 tbs. nonfat dry milk  
plus 1 cup water.

7/8 cup all-purpose  
flour.

Up to ½ cup bran, whole  
wheat flour, or corn  
meal plus enough all-pur-  
pose flour to fill cup.

### ABBREVIATIONS

T = Tablespoon

t = teaspoon

c = cup

oz. = ounces

pkg. = package

doz. = dozen

hr. = hour

min. = minutes



## BREADS

### UNLEAVENED BREAD

4 eggs	3/4 Tbls. salt
2/3 c. milk	1 1/4 c. w.w. flour
1/3 c. plus 1 Tbls. water	1 1/4 c. white flour
3 Tbls. oil	1/2 c. dry milk powder

Combine all ingredients. Pour onto greased cookie sheet, bake at 400 degrees F. till done, about 20 minutes. Will bubble up and brown.

### CORNMEAL GEMS

2 c. yellow cornmeal	3/4 tsp. salt
2 Tblsp. brown sugar	2 c. scalded milk
2 Tblsp. butter	2 eggs, well beaten

Mix cornmeal, salt & sugar, then stir in milk. Add butter & cool until eggs can be added without cooking. Add beaten eggs. These can be cooked on top of the stove like pancakes or in the oven like muffins. Bake at 400 degrees F. for 30 minutes. Yield: 12 muffins.

### POPOVERS

1/2 c. flour	1/2 c. milk
1/4 tsp. salt	1 egg

Heat oven to 425 degrees F. Measure flour by dipping or pouring method. Beat ingredients together with rotary beater just until smooth. Overbeating will reduce volume. Pour into well greased deep muffin cups 3/4 full. Bake 40-45 minutes until brown. If not baked long enough, they will collapse. Serve at once. Yield: 4-6 popovers. To double recipe lessens success.

### DELICIOUS UNLEAVENED BREAD

3 c. whole wheat flour (or 2 1/2 c. whole wheat & 1/2 c. white)  
3 eggs (4 if small)  
1/8 c. oil  
(optional: wheatgerm, bran, protein powder and/or nuts)

Add water (about 1 cup) until batter is easy to pour. Pour into two well-greased cookie sheets or 3 pie pans. Bake 15 minutes at 400 degrees F. (until it begins to brown). Serve with butter and honey.

### WHOLE WHEAT POPOVERS

3 eggs	1 c. whole wheat flour
1 c. milk	3/4 tsp. salt
3 Tbls. melted butter	6 tsp. veg. oil

Combine eggs, milk, flour & salt in a blender jar. Blend at highest speed for 30 seconds. Place  $\frac{1}{2}$  tsp. veg. oil in each of 12 muffin tin cups. Pour in batter until  $\frac{2}{3}$  full. Bake in preheated oven at 475 degrees F. for 15 minutes. Reduce heat to 350 degrees F. and continue baking for 25 minutes. Turn off oven heat. Prick popovers with a sharp knife, leave in oven 10 minutes to dry out. Serve at once.

### WHOLE WHEAT CRACKERS

4 cups whole wheat flour    1 tsp. salt  
Sour cream ( about  $1\frac{1}{2}$  -  $1\frac{3}{4}$  cups)

Mix salt and flour. Add enough sour cream to make a soft , manageable dough. Roll out, cut in squares and bake at 350 degrees F. until golden brown.

### WHOLE WHEAT FLAT BREAD

2 c. whole wheat bread flour  
 $\frac{1}{2}$  c. yellow cornmeal  
 $\frac{1}{2}$  tsp. salt  
4 Tbls. butter  
 $\frac{2}{3}$  c. warm water

Sift flour, measure, then sift again with the cornmeal and salt. Cut in the butter and mix until crumbly. Stir in warm water and chill. Roll chilled dough into balls the size of large marbles. Roll out into paper thin rounds about 4 inches in diameter. Bake on ungreased cookie sheet at 375 degrees F. for 5 minutes or until very lightly browned. This dough may be wrapped in waxed paper and kept in the refrigerator to be baked as needed.

### COTTAGE CHEESE ROLLS

- 1 c. soft butter
- 2 c. flour
- 2 c. small curd cottage cheese (slightly whipped)

Mix ingredients together well, chill 8 hours or overnight. Divide dough into 3 balls. Roll one at a time on well-floured area. Roll out thin in a circle. Cut as in pie wedges. Starting with the wide end roll toward point, making individual rolls. Place on greased cookie sheet and bake for 30 minutes at 350 degrees F.

### WHOLE WHEAT OR GRAHAM GEMS

- 2 c. whole wheat flour or graham flour
- 3/4 tsp. salt
- 2 tsp. brown sugar
- 1 egg
- 1 1/2 c. milk

Sift and measure the flour, then mix in salt and sugar. Beat eggs well, add the milk to it and stir well.

### CORN BREAD

- |                   |             |
|-------------------|-------------|
| 1 c. corn meal    | 1 c. flour  |
| 1/2 c. sugar      | 1 tsp. salt |
| 1 egg             | 1 c. milk   |
| 1/2 c. shortening |             |

Combine cornmeal, flour, sugar and salt. Mix well. Add remaining ingredients; stir until moist. Pour into muffin tins and bake 20 - 25 minutes at 425 degrees F.

### BREAKFAST PUFFS

- |                                   |               |
|-----------------------------------|---------------|
| 5 eggs                            | 3 tsp. oil    |
| 1 1/2 c. milk                     | 3/4 tsp. salt |
| 1 1/2 c. sifted whole wheat flour |               |

Beat eggs with mixer 1 minute, add remaining ingredients and beat until smooth. Pour into well-greased 9 x 13 inch pan. Bake 20 minutes at 375 degrees F. Cut into squares (puffs will collapse)



### OATMEAL CRACKERS

3 c. rolled oats                    1/3 c. corn oil  
1/3 c. whole wheat flour        1/2 tsp. salt  
2/3 c. water                        1 tsp. honey (opt.)

Combine dry ingredients. Combine oil, water and honey and emulsify with a fork. Add liquid to dry ingredients, knead to develop gluten. Necessary to prevent crumbling. If crumbly, add a little water. Roll out on cookie sheet all the way to the edge, 1/4 inch thickness. Cut in 2 inch squares, prick with a fork. Bake at 400 degrees F. for approximately 12 - 14 minutes.

### WHOLE WHEAT CRISPS

1 lb. whole wheat flour        2 Tbls. honey  
5 oz. peanut butter, made into a milk by dissolving in about  
1/2 pt. water.

Add honey, stir in flour and salt to taste. Make dough stiff enough to be rolled out very thin. Prick with a fork; bake till done.

### CHEESE STIX

2 c. whole wheat flour        1/2 tsp. sesame seed  
1/2 tsp. salt                        1 c. butter or margarine  
1 c. cream style cottage cheese  
grated parmesan cheese

Combine flour, salt and seeds in bowl. Cut in butter, mix to consistency of cornmeal. Add cottage cheese, mix well and chill, covered 1 hour. Roll 1/4 of dough at a time, with hands. shape dough in rope 1/2 inch in diameter. Cut rope into 4 pieces and roll in Parmesan cheese. Bake on ungreased cookie sheet at 500 degrees F. for 10 - 12 minutes. Sticks can be rolled in sesame seeds or wheat germ.



## PANCAKES

### THIN PANCAKES

This is something you can throw together and your family will love it!

1 c. milk	1 egg
2 Tblsp. oil	$\frac{1}{2}$ tsp. vanilla
dash of salt	flour

Add all ingredients together, add enough flour to make a thin batter. Fry in a hot skillet. Place about 2 good Tbls. of batter in pan; turn when you can see it is done on one side. Place one of the fillings on pancake and roll it like a crepe. Serve with melted butter &/or syrup. **Filling suggestions;** Jelly, fruit, peanut butter, sugar & cinnamon.

### EGG PANCAKES

$\frac{1}{2}$ c. milk	3 Tbls. powdered milk
3 eggs	2 Tbls. melted oil
$\frac{1}{2}$ c. flour	$\frac{1}{2}$ tsp. salt

Mix all ingredients in a bowl. Pour into a cold-oiled pie pan. Bake 10 minutes in preheated 450 degree F. oven. Lower heat to 350 degrees F. and bake 10 minutes longer.

### UNLEAVENED PANCAKES OR WAFFLES

$\frac{1}{2}$ c. oil	3 eggs
$\frac{1}{4}$ tsp. salt	2 Tbls. sugar
1 c. milk	2 c. flour
1 tsp. cinnamon (opt.)	

Measure oil into bowl. Add eggs and mix well. Add sugar and salt, add milk and flour alternately. Oil griddle well before using. Cook to golden brown.

**These are also good for making sandwiches.**

### POTATO PANCAKES

2 eggs	½ c. milk
2 c. diced potatoes	1 tsp. dried minced onion
3 Tbls. flour	1 tsp. salt
1/8 tsp. pepper	

Place ingredients in blender in order listed. Process on high until blended. Drop by Tbls. full onto hot greased griddle. Stir mixture often. Cook the pancakes until crisp and brown on each side.

Excellent with applesauce. (If blender is not available, grate potatoes.)

### THIN SWEDISH PANCAKES

3 eggs	½ tsp. salt
2 c. milk	3 Tbls. butter or oil
¾ c. flour	

Mix ingredients well with eggbeater until smooth. Pour by Tbls. full onto hot greased griddle. Bake until brown. Batter is very thin. Serves 4. Use also as crepes. Fill with butter and preserves, with powdered sugar or fill with sour cream. Sprinkle with sugar and cinnamon and roll up.

## COOKIES

### MINCE MEAT COOKIES

1 c. butter (2 sticks)  
2 c. firmly packed brown sugar  
3 eggs  
1 2/3 c. mince meat (18 oz. jar)  
5 c. sifted flour

Cream butter until fluffy. Add sugar gradually, beat until light. Stir in eggs, blend in mincemeat, add flour. Drop by tsp. on greased cookie sheet. Bake 10 min. at 375 degrees F.

### EAGLE BRAND COOKIES

Mix 1 can eagle brand milk with:  
1/2 c. peanut butter  
1 c. raisins  
1 c. chopped nuts  
1/4 c. wheatgerm

Drop by tsp. full on greased cookie sheet. Bake 10 minutes in preheated 350 degree F. oven.

### NO SUGAR COCONUT COOKIES

**For diabetics and hypoglycemics.**

1/2 c. oat flour (blend dry oats in a blender to make flour)  
1 egg slightly beaten  
1/2 c. unsweetened coconut (shredded)  
1/4 c. peanut butter  
1/8 tsp. salt  
1 Tbls. noncaloric liquid sweetner  
1 1/4 tsp. vanilla

Combine all ingredients. Mix well. Chill for 1 hour. Preheat oven to 350 degrees F. Form into balls about the size of a walnut. Place on a cookie sheet, press with a flat bottom glass to form circles. Bake 12 to 15 minutes.



### TEA COOKIES

3 Tbls. unsalted butter      3 Tbls. sugar  
10 drops vanilla              ½ egg  
½ c. flour

Cream butter. Add sugar. Add egg, vanilla and flour. Drop by teaspoon full on greased baking sheet. Flatten with spoon and bake 10 minutes at 350 degrees F. (A nut can be placed on top).

### YUM YUM SQUARES

1 c. drained cherries (or candied)  
1 small can pineapple (crushed) w/ juice  
½ pkg. chopped English walnuts  
1 c. chopped dates  
2 apples, peeled and grated  
2 tsps. butter salt  
1 tsp. vanilla and butternut flavoring  
1 pkg. coconut, shredded  
2 c. flour  
2 c. sugar  
1½ c. light oil  
4 eggs

Mix oil, butter, salt and flavorings. Beat well. Slowly add flour, sugar. Mix by hand. Slowly stir in apple, pineapple, dates and nuts. Grease and flour oblong cake pan. Pour in mixture, it will be thick. Top with cherries and coconut. Bake at 350 degrees F. for 55 minutes. Mixture will be heavy so make sure it is done in center. Cool then dust with powdered sugar.

### LEMON SQUARES

¼ lb. butter                      1 c. whole wheat flour  
¼ c. light brown sugar

Cream butter, sugar and flour together. Press firmly into bottom of 9 inch square ungreased pan. Bake 20 minutes at 350 degrees F.

2 eggs                              ¾ c. sugar  
¼ tsp. salt                        2½ tsp. lemon juice

Beat all ingredients together and pour over hot crust. Bake 25 minutes at 350 degrees F. Cool and cut into squares.

### ALMOND ROUNDS

2 c. flour	1½ c. sugar
¼ tsp. salt	1 c. butter, plus 1 tblsp. more
1 egg, separated	1 tsp. vanilla
1 c. chopped almonds	¼ tsp. cinnamon

Combine flour, 1 c. sugar & salt in bowl. Add butter, egg yolk & vanilla. Work ingredients until dough is smooth. Shape into a ball, then roll into a cylinder. Wrap in plastic wrap & refrigerate until very cold. Mix remaining sugar, almonds & cinnamon and set aside.

Preheat oven to 350 degrees F. Butter 2 baking sheets. Beat egg white to a froth. Cut dough into ¼ inch thick rounds, with a sharp knife. Place on a cookie sheet 1 inch apart. Brush with egg white and sprinkle with sugar, cinnamon & nuts. Bake 8 minutes or until light brown.

### HEIRLOOM COOKIES

Cream: 1 c. butter  
1 c. powdered sugar  
¼ tsp. salt  
Add: 1½ c. chopped nuts  
Blend: 2 c. sifted flour  
Add: 2 Tbls. water, 2 tsp. vanilla

Shape into level Tbls. balls, place on ungreased cookie sheet. Bake at 325 degrees F. for 12 - 15 minutes. Roll in powdered sugar while still warm. Yield: 3 dozen.

### PEANUT SITTING PRETTIES

½ c. butter or margarine  
¼ c. firmly packed brown sugar  
1 egg, separated  
½ tsp. vanilla  
1 c. all purpose flour  
¼ tsp. salt  
Finely chopped nuts  
Filling: 1 can vanilla creamy frosting, M & M peanut candies

1. Blend butter & sugar in bowl; stir in egg yolk & vanilla. Sift flour & salt into bowl and mix well. Chill 1 hour. Roll into 1 inch balls. 2. Dip cookie into slightly beaten egg white. Roll in nuts. Place 1 inch apart on cookie sheet. 3. Bake in oven 350 degrees F. for 5 minutes. Press thumb lightly in center of each cookie, bake 5 minutes longer. Cool. Fill with frosting, garnish with M & M peanut candy.



### CHOCO-ORANGE NUT OATIES

Preheat oven to 375 degrees F. Combine in bowl 1 c. firmly packed brown sugar and  $\frac{1}{2}$  c. softened butter, beat til creamy. Add 1 egg,  $\frac{1}{2}$  tsp. grated orange rind and 1 tsp. vanilla, beat til light. Add 1 six oz. pkg. (1 c.) chocolate chips, 1 c. finely chopped nuts, 1 c. rolled oats, mix well. Drop by heaping tsps. full onto ungreased cookie sheet. Bake at 375 degrees F. for about 12 minutes. Remove from sheet at once. Yield: about 4 dozen.

### CHOCOLATE SYRUP BROWNIES

Preheat oven to 350 degrees F.  
Cream.... $\frac{1}{2}$  c. butter or margarine; add 1c. sugar gradually cream til fluffy.  
Add.....2 eggs, beat well after each.  
Sift.....1 c. flour  
Add.....Flour to mixture of  $\frac{3}{4}$  c. chocolate syrup, 1 tsp. vanilla and  $\frac{3}{4}$  c. chopped nuts.  
Pour.....into floured 9 inch square pan.  
Bake....40 - 45 minutes. Yield: 20 brownies

### SANDIES

1 c. butter or margarine	$\frac{1}{3}$ c. sugar
2 tsp. water	2 tsp. vanilla
2 c. sifted flour	1 c. chopped pecans

Cream butter and sugar, add water and vanilla, mix well. Blend in flour and nuts; chill 4 hours. Shape into balls or fingers. Bake on ungreased cookie sheet at 325 degrees F. about 20 minutes. Remove from pan; cool slightly; roll in confectioners sugar. Yield: about 3 dozen

### FUDGE BROWNIES

Place in bowl and mix together:

2 c. sugar	$1\frac{1}{2}$ c. flour
$\frac{2}{3}$ c. cocoa	1 tsp. salt

Add:

4 eggs	2 tsp. vanilla
$\frac{2}{3}$ c. oil	

Mix well and place in pan. Bake 20 min. at 375 degrees F.



## BROWNIES

½ c. butter or margarine  
1 c. sugar (or ¾ c. brown sugar)  
1 tsp. vanilla                      2 one-oz. squares chocolate  
2 eggs                                ¾ c. sifted flour  
½ c. chopped nuts

Melt butter & chocolate, cool a little, add sugar, blend in eggs one at a time, add other ingredients, mix well. Bake in greased 8x8x2 pan in 350 degree F. oven for 30 minutes. (to over bake makes them dry, to under bake makes them chewy.) Cool and cut in squares, makes 16.

## CAKES

### QUICK APPLE SQUARES

1 c. whole wheat flour            ½ c. honey  
¼ c. soy flour                      pinch of nutmeg  
1 tsp. cinnamon                  ¼ c. butter  
2 c. chopped apples              ½ c. chopped nuts  
2 eggs

Combine all ingredients except eggs. Batter will be very stiff. Separate eggs and beat whites very stiff. Without washing beaters, beat yolks until fluffy. Fold yolks into whites, combine eggs to other ingredients so as not to deflate the stiff whites. Put into oiled 9 x 12 inch baking dish. Bake 30 minutes at 350 degrees F. until brown. Cut into squares and top with whipped cream.

### SWEDISH CAKES

½ c. butter                          1 egg yolk  
¼ c. brown sugar                  1 c. pastry flour

Cream sugar and butter until light. Add egg yolk. Mix lightly, add flour, roll in small balls. Dip in egg whites (slightly beaten). Roll in crushed walnuts, press down in center, put in oven and bake 5 minutes. Take out and press down again, bake 10 - 15 minutes longer. Serve with jelly centers.

Oven temperature should be set at 350 degrees F.

### FRUIT NUT BREAD

½ c. butter	1 c. mashed bananas
1½ c. whole wheat flour	2/3 c. honey
¼ tsp. salt	1/3 c. orange juice
1 egg (beaten)	2 c. oat flakes
¼ c. chopped nuts	¼ c. chopped dates
¼ c. chopped dried apricots	¼ c. raisins

Melt butter, set aside to cool. Mix and sift flour and salt. Add bananas, honey, orange juice, egg and butter. Blend just until dampened. Stir in oats and rest of ingredients. Pour into well-greased 9 x 5 x 3 inch loaf pan. Bake 50 minutes at 350 degrees F. Check center for doneness. Cool 10 minutes in pan then turn out on rack.

### HAWAIIAN DREAMS

½ c. butter	½ tsp. vanilla
½ c. brown sugar	1½ c. cake flour

Cream butter, sugar and vanilla. Mix in flour. Press into bottom of an ungreased 9 inch square pan. Bake at 375 degrees F. for 15 minutes. Cool 5 minutes. Spread 1 c. well-drained crushed pineapple. Beat together ¼ c. melted butter, ¾ c. sugar, 1 egg, 1 tsp. vanilla, 1 c. coconut. Spread coconut mixture over pineapple, return to oven for 30 minutes. Cool and cut into squares.

### MISSISSIPPI MUD CAKE

½ c. butter	2 c. sugar
1/3 c. cocoa	4 eggs
1½ c. flour	1 c. coconut
1 c. nuts	

Melt butter and cocoa together and cool slightly. Beat eggs; add sugar. Add cocoa mixture to eggs, then flour. Mix well. Add coconuts and nuts. Spread into greased, well-floured 9 x 13 inch pan. Bake 25 minutes at 350 F.

### FROSTING

½ c. butter	¼ c. cocoa
½ box powdered sugar	¼ c. milk

Melt butter and cocoa together, then add milk and sugar. Frost cake.

This is a flat but rich cake with a soupy frosting, hence the name Mississippi Mud.

### RUM CAKE

3 c. sugar	3 c. flour
1 c. milk	5 eggs
$\frac{1}{2}$ c. shortening	1 c. butter
$\frac{1}{2}$ tsp. salt	1 tsp. coconut extract
1 tsp. vanilla	2 tsp. rum extract

Cream butter, shortening and sugar. Add eggs, one at a time. Add milk and extracts. Sift flour and salt together. Beat in small amount at a time. Bake in a tube pan at 300 degrees F. for  $1\frac{1}{4}$  hours. **Glaze;** 1 c. confectioners sugar; 3 oz. orange juice concentrate; 2 tsp. butter. Melt butter, add sugar and juice. Spread on cooled cake.

### GOLDEN WESTERNER CAKE

3 sticks butter	1 box powdered sugar
6 eggs	1 (powdered sugar box) <u>flour</u>
1 tsp. lemon juice	1 tsp. vanilla

Have eggs and butter at room temp. Cream butter; add powdered sugar; beat till fluffy. Add eggs one at a time; beat well after each addition. Sift flour 3 times; add gradually to batter. Add flavorings and mix well. Bake in 10 inch tube pan at 325 degrees F. for  $1\frac{1}{2}$  hours. Cool 4 minutes and invert pan. May be served with cool whip.

### RAISIN CAKE

$\frac{1}{2}$ c. butter	1 c. brown sugar
3 eggs	$1\frac{1}{2}$ c. flour
1 tsp. cinnamon	$\frac{1}{4}$ tsp. cloves
2 c. raisins	$\frac{3}{4}$ c. rolled oats
$\frac{3}{4}$ c. water	

Heat raisins and water; remove from heat. Add oats, cover and let stand 20 minutes. Mix butter, eggs, cinnamon, sugar, flour and cloves. Add raisins and water to dry ingredients. Pour batter into  $8\frac{1}{2}$  x  $8\frac{1}{2}$  inch pan. Bake at 350 degrees F. for about 45 minutes.



### LOAF POUND CAKE

1 stick butter  
1 c. sugar  
1 c. flour

1 tsp. vanilla  
3 eggs

Cream butter & sugar. Add eggs, flour & vanilla.  
Bake in greased & floured loaf pan for 40 - 45 min. at  
350 degrees F.

### COCONUT TREASURE CAKE

5 eggs separated  
1 c. sugar  
2½ c flour  
1 2/3 c. flaked coconut

1¼ c. butter  
2 tsp. rum extract  
1 c. less 1 tbs. milk

Beat egg yolks with butter until creamy smooth.  
Gradually add sugar, beating until light and fluffy. Blend  
in rum extract. Gradually add flour alternately with  
milk beginning and ending with flour and beating after  
each addition. Add coconut and beat til smooth. Beat  
egg whites until stiff but not dry and fold them into the  
batter with a spoon. Bake in greased & floured Bundt  
pan for 2 hrs. at 300 degrees F.

### POUND CAKE

½ lb. butter  
¼ to ½ tsp. salt  
1 2/3 c. sugar  
5 eggs

2 c. cake flour (sifted)  
1 tsp. vanilla extract  
1 tsp. almond extract

Have all ingredients at room temp. Soften butter,  
add salt, beat with electric mixer for 4 min. Gradually  
add sugar blending until fluffy. Beat in 4 of the eggs,  
one at a time, 1 min. for each egg. Stir in all flour at  
one time. Beat 2 min. Blend in remaining egg. Add  
vanilla & almond extracts. Turn in well-greased, light-  
ly floured tube pan, place in cold oven. Set heat at  
300 degrees F. Bake 1½ hrs. to 2 hrs. Cool in pan 10  
min. Turn out on wire rack.

### CHEESE NAPOLEONS

1 c. flour                      ½ tsp. salt  
¼ c. oil                        2 Tbls. milk  
1 c. grated or shredded cheddar cheese  
celery seed (optional)

Sift flour, measure, then sift again with salt into mixing bowl. Slowly add the oil, tossing the flour with a fork as you do so. Then cut with a knife or pastry blender if the mixture seems too lumpy. Add the milk and stir until dough clings together. A little more milk may be needed or some flour. Roll out between two 12 inch squares of wax paper and sprinkle dough with cheese. Fold the longer side of pastry over about 1/3 of the way and press down lightly. Then fold over the dough from the other side and press down so that the cheese is now entirely covered. Press the dough strip slightly with fingers until it is 16 inches long and 2 inches wide. Cut across into 1 inch wide pieces and place on an ungreased baking sheet. Sprinkle the tops with celery seed. Bake in a hot oven (425 degrees F.) for 10 to 12 minutes or until golden brown. Makes 16 sticks.

### CHEESE JAM COOKIE TARTS

1 c. butter                      2 c. sifted flour  
1 (8 oz.) pkg. cream cheese    ½ c. jam (your choice)

Beat together butter and cream cheese until light and fluffy. Blend in flour; chill overnight. Roll dough about 1/8 inch thick and cut with 2 inch round cutter. Spread tops with jam; arrange ½ inch apart on ungreased baking sheet. (Cookies shrink during baking). Bake 10 - 12 minutes at 350 degrees F. Remove and cool.  
Yield: about 6 doz.

