

Curried Fruit Bread Stuffing

1 c finely chopped celery
1 c finely chopped onion
½ c butter
2 t curry powder
1 large pkg herb seasoned stuffing mix (cubes)
⅔ c raisins, plumped in hot water
1 can diced peaches, reserve syrup
Salt to taste



Saute celery & onion in butter until tender. Stir in curry. Toss w/ stuffing mix. Add raisins & peaches. Sprinkle w/ ¼ c syrup and toss. Season w/ salt.

Add more liquid as needed. Broth, cooking juices, etc.

Pumpkin Bread

3 c biscuit mix
1 c sugar
1 egg
1 can (16 oz) pumpkin
1 t pumpkin pie spice
½ t ground cloves
½ t ground nutmeg
1 c chopped nuts



Oven: 350

Grease 9x5x3 loaf pan

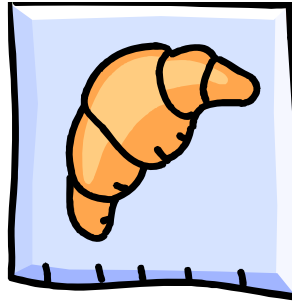
Beat all ingredients in large mixer bowl on low speed, scraping constantly, 30 seconds. Beat on medium speed, scraping occasionally, 4 minutes. Pour into pan. Bake about 1 hour 10 minutes, until toothpick comes clean.

Cool 10 minutes, remove from pan. If desired, cool completely and spread with browned butter glaze.

Optional: Browned butter glaze

Heat ¼ c butter in saucepan over medium heat until delicate brown; remove from heat. Mix in 1 c powdered sugar. Stir in 2-4 T hot water, 1 T at a time until of desired consistency. Spread or pour on cooled loaf

Rugelach



Pastry:

2 sticks butter
8 oz. cream cheese
½ t salt
2 c flour

In a large bowl of electric mixer, cream butter & cream cheese until completely blended & smooth. Beat in the salt and gradually add flour on low speed. Wrap and refrigerate overnight. (I've even frozen the dough.)

Filling:

½ c + 2 T sugar
1 T cinnamon
3 T melted butter (you might need more)
¾ c. currants
1 ¼ c finely chopped walnuts.

Combine everything except the butter

Take a third of the dough and stick the rest back in the fridge.

Place 1 ball of dough on floured pastry cloth. Roll into a circle about ⅛ inch thick.

Brush pastry with melted butter. Sprinkle with filling. Roll filling gently into pastry with rolling pin. Cut into wedges (I can usually get 16 from each circle of dough.) Roll each wedge, jelly roll fashion, rolling from the outside toward the point.

Then place each little roll, with the point down, 1 inch apart on a cookie sheet. Curve them slightly – they're supposed to be horn or crescent shaped.

Pastries may be glazed with a mixture of 1 egg yolk and 1 tsp water before baking. You can also sprinkle them with cinnamon sugar.

Bake at 350 for 20-30 minutes, until golden.

Mom's Quick And Easy Cheesecake

Oven: 350°

Serves 8-10. Depends on how you slice it! 😊



1 8 or 9 inch Graham cracker crust.

Store-bought is fine. I usually make my own but don't add sugar. Just butter and Graham cracker crumbs. I've done it in a springform pan as well as a regular pie plate. No need to pre-bake. My first kitchen job as a child was rolling out the Graham crackers to make the crumbs – no pre-packaged crumbs in those days. I sat on the kitchen table and used a rolling pin to crush the crumbs inside of one of Mom's red and white checked kitchen towels.

Filling:

- 3 – 3 oz packages of cream cheese, softened
- 2 eggs
- ½ c sugar

Beat well, getting out most of the lumps. Little bits of cream cheese will melt; don't sweat it!
Pour into the prepared crust.

Bake for approximately 20 minutes, until set. Doesn't need to brown (but a few brown spots don't matter—the topping will cover them!)

Topping:

- 1 small (8 oz.) carton sour cream
- 1 T. powdered sugar
- 1 t. vanilla extract (or almond – Mom & I fought about this one all the time!)

Pour over the baked cheesecake (I usually wait until it cools a little) and bake for another 10 minutes.

From here—get as creative as you like. Top with fruit, fruit syrup, or chocolate shavings or just eat it as is. We were purists—never did anything fancy. It's delicious "plain".

Nanaimo Bars

CRUST

- 1/2 c butter or margarine
- 1/2 c sugar
- 5 T powdered cocoa
- 1 t vanilla
- 1 egg, lightly beaten
- 1 1/2 c graham cracker crumbs
- 1 c chopped walnuts

Place butter, sugar, cocoa in a saucepan. Cook, stirring until sugar is dissolved. Remove from heat. Stir a little of the hot mixture into the eggs to warm them. Then add the egg mixture to the hot chocolate mixture. Cook for a minute or two. Remove from heat; stir in the vanilla, graham cracker crumbs and nuts. Pack into an 8 by 12 inch pan and refrigerate until cooled.

FILLING

- 2 c powdered sugar
- 1/2 c butter, softened
- 3 T English Dessert mix or egg custard mix (I just use 1 packet of Bird's English Dessert mix)
- 2 T. milk

Combine powdered sugar, butter, dessert or custard mix, and milk, beating well. Spread over crust and refrigerate for 30 minutes.

TOPPING

- 4 - 6 oz semisweet chocolate



Melt chocolate, either in a double boiler over simmering water, or in a microwave oven (about 2 to 2 1/2 minutes). Pour evenly over filling. Refrigerate once more until chilled. To serve, cut into squares. (You can also use melted chocolate chips.)

Holiday Sugar Cookies

2 ½ c. flour
1 t. baking powder
1 t. salt
1 c. sugar
½ c. shortening
¼ c. butter or margarine, soft
2 eggs
1 t. lemon extract



Mix together flour, baking powder & salt. In large bowl, mix sugar, shortening, butter, eggs & lemon extract until creamy. Stir in flour mixture until well blended. Refrigerate at least 2 hours, or until dough can be handled easily.

Roll ¼ inch thick. Cut out. Bake at 400 for 6-8 minutes. Cool on racks.

Note: originally, this recipe was for 'paintbrush cookies' where you mixed egg yolk with food coloring and painted them on, so they don't bake long or else they'll brown. We frost them instead. The kids loved doing the decorating.