

The Best Of Amish Cooking

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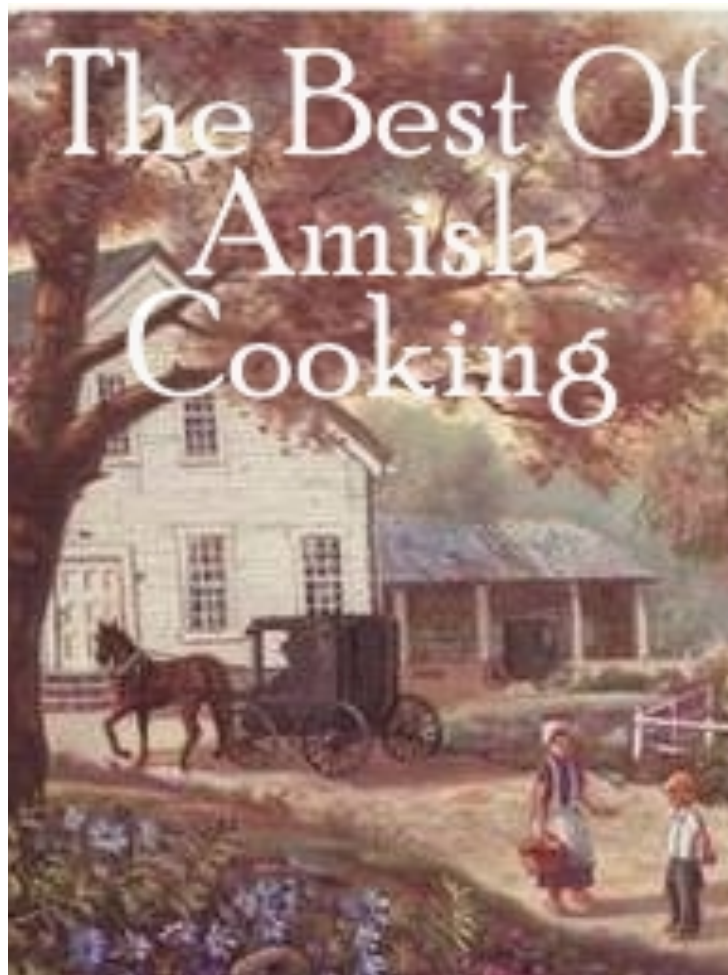
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THE HOME OF WORLD CLASS RECIPES

Amish Baked Chicken

1/2 c. flour
2 tsp. paprika
1 tsp. pepper
1/4 tsp. dry mustard
3 tsp. salt
1 cut up broiler or young chicken
1/4 lb. butter

Mix the dry ingredients well in a plastic bag, then coat the cut up chicken parts with the mixture. In a cake pan, melt the butter. Place the chicken parts in the pan, but do not crowd them. Bake the chicken at 350 degrees for 1 1/2 to 2 hours or until done.

Amish Boiled Cookies

1/2 C. butter
1/2 C. milk
2 C. sugar
3 T. unsweetened cocoa
1/2 C. peanut butter
1 tsp. vanilla extract
1/4 tsp. salt
3 C. quick cooking oats (not instant)
1/2 C. coarsely chopped pecans

In a small saucepan over medium heat bring to a boil and cook butter, milk, sugar, and cocoa for 1 minute. Remove from heat and stir in peanut butter, salt and vanilla extract. Mix in oats and pecans. By teaspoon drop on wax paper and allow the cookies to stand unrefrigerated for 1 hour.

Store in an airtight container with wax paper between the layers.

Amish Bread Pudding

2 c. milk, scalded
1/4 c. butter
2 eggs
1/2 c. sugar
1/4 tsp. salt
1 tsp. ground nutmeg
3 c. soft bread, torn into sm. pieces
1/2 c. raisins

Combine milk and butter, stirring until butter is melted. Cool to lukewarm. Combine eggs, sugar, salt and nutmeg; beat at medium speed of mixer for 1 minute. Slowly add milk mixture. Place bread in a lightly greased 1 1/2 quart casserole; sprinkle with raisins and pour batter over all. Bake at 350 degrees for 50 minutes or until set. Serve warm with Lemon Sauce.

Amish Bread Starter

2/3 c. sugar
2/3 c. milk
2/3 c. flour
2/3 c. oil
3 eggs
1/2 tsp. salt
1/2 tsp. vanilla
1 to 1-1/2 tsp. cinnamon
1 c. sugar
2 c. flour
1 1/4 tsp. baking powder
1 tsp. baking soda

Combine ingredients in large airtight container with lid. Store at room temperature, do not refrigerate. Stir every day for 17 days. The recipe makes more than the 1 cup needed. But allows for evaporation. Now the starter is ready. For the next 10 days handle starter according to the following instructions. Day 1, receive the starter Day 2, 3 & 4 – stir Day 5, Add 1 cup each flour, sugar and milk. Day 6 & 7, stir Day 8 & 9, stir Day 10, Add 1 cup flour, sugar and milk. Divide into 3 containers of 1 cup each for friends. After removing the 3 cups of batter, mix in the following ingredients: Using a fork, beat by hand until well blended. Add 1 cup raisins and 1 cup nuts (optional). Grease pans with butter, sprinkle with sugar instead of flour. Bake at 325 for 1 hour. Cool 10 minutes, remove from pans.

Amish Chicken Casserole

8 oz. noodles, cooked
2 c. cooked chicken, cubed
2 c. chicken broth (can use canned)
1 c. milk
1 can mushrooms
2 tsp. salt
1/2 tsp. pepper
1/2 c. margarine
1/3 c. flour
1/3 c. grated Parmesan cheese

Melt margarine, then add flour and stir until smooth. Gradually add milk and broth, then seasonings and mushrooms. Combine chicken, cooked noodles, and prepared sauce. Put in ungreased 9 inch x 13 inch x 2 inch baking pan and top with Parmesan cheese.

Amish Chicken Noodle Soup

3 lb. chicken
2 qts. water
2 tsp. salt
1–1/2 c. chicken stock
2 c. celery, chopped
2 c. carrots, chopped
1 tart apple, chopped
1 c. onions, chopped
Dash pepper
4 c. egg noodles

Place chicken in kettle with 2 quarts water. Cover until tender (about 2 1/2 hours). Remove chicken from kettle and strain broth. Debone chicken and return to kettle with strained broth. Add chicken stock, celery, carrots, apple, onions, and pepper and cook until vegetables are tender. Add noodles and cook 8–10 minutes.

Amish Christmas Cookies

1/2 C. butter
1 C. brown sugar
1 C. light molasses
1 egg, beaten
4 C. flour
1/4 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. ground cloves
1/2 tsp. nutmeg

Preheat oven to 350 degrees F. Grease cookie sheets.

Cream butter and sugar. Blend in molasses and eggs.

Sift dry ingredients together and stir into molasses–egg mixture. Roll out dough on lightly floured board and cut into shapes with cookie cutters. Bake for 10 to 12 minutes.

Amish Coffee Cake

2 c. light brown sugar
2 c. flour
3/4 c. shortening
1 egg
2 tsp. vanilla
1 c. hot coffee
1 tsp. soda

Mix sugar, flour and shortening until lumpy. Do not mix until creamy. Take out 1 cup for topping. Dissolve soda in hot coffee and add to the flour mixture. Also add egg and vanilla. Spread on sheet pan 9x12x2 inch and sprinkle on topping. This is a thin batter. Bake at 325–350 degrees approximately 30 minutes. Sprinkle with powdered sugar after baked.

Amish Corn Bread

1 c. sifted flour
1/4 c. sugar
1 tbsp. baking powder
3/4 tsp. salt
1 c. yellow cornmeal
1 egg, well beaten
1 c. milk
5 tbsp. shortening melted and cooled

Sift first 4 ingredients. Mix in cornmeal. Blend egg, milk, shortening until mixed. Add to dry ingredients and beat until smooth. Use greased (bottom only) 8x8x2 pan. Bake 400 degrees for 20 minutes.

Amish Corn Fritters

4 lg. ears corn
2 eggs, separated
2 tbsp. all-purpose flour
1 tbsp. sugar
Salt and freshly ground pepper
Unsalted butter

Cut the kernels from two ears by standing each ear upright on a plate, carefully slice beneath the rows in a steady downward motion. With the back of the knife, scrape the cobs to extract the juice. Grate the kernels from the remaining 2 ears, cutting off the kernels at just half their depth and scraping off pulp on the cob. Put all the corn kernels, pulp and juice into a bowl. The mixture will resemble scrambled eggs. Beat the egg yolks in a large bowl until light. Beat in the flour, sugar, salt and pepper to taste. Stir in the corn. Beat the egg whites in a large bowl until stiff. Fold them into the corn mixture. Heat a heavy skillet or griddle over medium heat and grease it lightly with butter. Drop the batter by small spoonfuls onto the skillet and cook until golden. About 30 seconds each side. Transfer the cooked fritters to a lightly buttered serving platter and keep them warm in a low oven while cooking the remaining fritters.

Amish Country Casserole

1 lb. beef chunks or ground beef
1 chopped onion
1 can tomato soup
1 lb. egg noodles
1 can cream of mushroom soup
1 tbsp. olive oil

Saute chopped onion in olive oil. Add beef. Cook well. Add can of tomato soup undiluted. Cook egg noodles according to directions on package. Drain well. Add can of cream of mushroom soup, undiluted. Grease casserole dish. Place 1/2 of beef mixture in bottom of casserole. Add 1/2 of noodle mixture. Put rest of beef on noodles. Add remaining noodles. If desired, sprinkle paprika lightly over top of noodles. Bake in 375 degree oven for 20–25 minutes, or until bubbly.

Amish Country Strawberry Pie

1 baked 9-inch pie shell
1 T. confectioners' sugar
3 oz. cream cheese
1-1/2 qt. whole strawberries, sliced
1 C. granulated sugar
2 T. white Karo syrup
1 C. water
3 T. dry strawberry gelatin
Pinch of salt
3 T. cornstarch

Beat cream cheese with sugar. Spread carefully over bottom of baked pie shell. Arrange berries in shell.

Cook all remaining ingredients except the gelatin powder over medium heat until thick. Add gelatin powder. Cool before pouring over berries.

Amish Custard

1 c. flour
1 stick butter
1 c. chopped pecans
8 oz. cream cheese
1 c. powdered sugar
1 c. Cool Whip
Instant chocolate pudding

CRUST: Melt butter, add flour and pecans. Spread mixture in bottom of 8 1/2 x 14 inch cake pan. Make pudding by directions on box. Mix cream cheese, powdered sugar and Cool Whip until blended well. Cook crust at 350 degrees for 20 minutes. Let cool. Layer mixtures on crust. First cream cheese mixture, then chocolate pudding. Top with Cool Whip and sprinkle chopped pecans on Cool Whip (can use any flavor of pudding).

Amish Egg Noodles

3 eggs
2 C. flour (approximately)
1/2 tsp. salt
Beef or chicken stock

Beat eggs until frothy. Add flour and stir until of dough texture. Knead until smooth. Turn into floured cutting board. Roll dough turning often until thin. Let noodle dough dry 45 minutes, then turn and dry another 1/2 hour.

Cut into noodles. Drop into boiling beef or chicken stock. Reduce heat and cook at rolling boil for about 20 minutes. As the noodles boil, begin their own gravy. Season to taste.

Amish Friendship Bread

1 c. starter
2/3 c. oil
1–1/2 tsp. baking powder
1/4 tsp. baking soda
3 eggs
1 c. sugar
2 c. flour
1/2 tsp. cinnamon
Dash of nutmeg
Raisins, nuts, dried fruit & grated carrots (opt.)

Combine ingredients. Pour batter into 2 greased loaf pans, 8 x 3 x 2 inches each. Bake at 350 degrees for 1 hour or until dry.

Amish Friendship Fruit Starter

3/4 C. canned sliced peaches with syrup
3/4 C. canned pineapple chunks with syrup
4 oz. red maraschino cherries, drained, halved
1 1/2 C. granulated sugar
1 pkg. active dry yeast (some recipes will
substitute 2 T. brandy)

For later addition

1/2 C. canned sliced peaches with syrup
1/2 C. canned pineapple chunks with syrup

To Replenish Starter

DAY 1

1 1/2 C. starter juice
2 1/2 C. granulated sugar
1 (32 oz.) can sliced peaches with syrup

DAY 10

2 1/2 C. granulated sugar
1 (32 oz.) can pineapple chunks with juice or 1 (16 oz.)
can pineapple chunks and 1 (16 oz.) can fruit cocktail

DAY 20

2 1/2 C. granulated sugar
2 (4 oz.) jars maraschino cherries, drained and halved
(You can use 1 jar of red and one jar of green for color,
or use 1 (10 oz. jar)

In a 1-gallon glass jar with wide mouth and lid, combine the peaches, pineapple, maraschino cherries, sugar and yeast (make sure the yeast is well mixed with syrup). Stir two times the first day. Stir once a day afterwards. Do not refrigerate this mixture. Keep loosely covered.

Two weeks after starting the starter, add 1/2 cup peaches and 1/2 cup pineapple with syrup.

Wait several days, stirring daily, then drain 2 cups of mixed fruit and use to make cake as directed in the cake recipe. Reserve 1 1/2 cups starter juice and leave in glass gallon jar. Count this as Day One, and begin the process for renewing starter and making cake.

DAY 1: To reserved 1 1/2 cups starter juice (or to starter juice given you by a friend), add 2 1/2 cups sugar and a 32 ounce can of peaches with syrup. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 10: Add 2 1/2 cups granulated sugar and pineapple chunks with juice. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 20: Add 2 1/2 cups granulated sugar and drained and halved maraschino cherries. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 30: Drain fruit, reserving 1 1/2 cups juice for renewing starter. Use drained fruit to make 3 Amish Friendship Fruit Cakes, give excess starter juice to friends, and start a new batch of fruit (repeat aforementioned process).

NOTE: At the end of 30 days, you will have enough excess starter juice to give to about four friends. Be sure to keep enough juice (1 1/2 cups) for your own starter. At the end of 30 days, there will be enough fruit to use 1 3/4 cups fruit in each cake, which makes the cake better and doesn't waste the fruit.

The cakes can be frozen. It is not necessary to bake all three cakes the same day, but stir the remaining fruit mixture every day until it is used (this fruit mixture can be refrigerated until used). The drained fruit can be frozen until you are ready to bake the cakes.

Amish Friendship Fruit Cake

1 (18.25 oz.) box yellow cake mix with pudding in the mix
1/3 C. vegetable oil
4 eggs
1 3/4 C. Amish Friendship Fruit Starter
1 C. chopped pecans
Confectioners' sugar (if desired)
Cream cheese frosting (if desired)

Line the bottom of a springform angel food cake pan with wax paper; grease well, then flour.

In large mixing bowl of electric mixer, combine dry cake mix and oil. Beat in eggs, one at a time, beating well. Add fruit; mix well. Fold in nuts. Pour batter into prepared pan. Bake in a preheated 350 F oven for 40 minutes, then reduce heat to 300 F and bake 35 to 40 minutes more, or until cake tests done.

Shake pan to loosen cake from sides and let sit 10 minutes.

Lift the center of the pan out and turn cake onto cake plate. Turn cake right-side up before serving. Sprinkle with confectioners' sugar if desired, or top with cream cheese frosting. This cake tastes better when cold.

NOTE: You will use from 1 1/2 to 2 cups drained fruit per cake.

Amish Fry Pies

PIES:

9 c. cake flour
2 tbsp. sugar
1 tbsp. salt
3 c. shortening
2 c. water
Thick fruit filling

Shortening for deep fat frying

GLAZE:

8 lbs. powdered sugar
1/2 c. cornstarch
1/3 c. powdered milk
1 tsp. vanilla extract
2 1/2 c. warm water

To make pies, combine in large mixing bowl the flour, sugar and salt. Cut in shortening until pieces are the size of small peas. Add water a little at a time until the mixture is moistened. Form into 4 balls. Divide each ball into 10 pieces and roll each piece into a circle. Top one side of circle with filling and fold circle in half. Crimp edges to seal. Heat shortening; fry a few pieces at a time in deep fat until golden brown. Cool on wire rack. Meanwhile, in large mixing bowl, combine all glaze ingredients until smooth. While pies are still warm, dip them into glaze. Allow pies to drip on wire racks until cool. Yields about 40 pies.

Amish Pot Roast

3–4 lb. beef roast (sirloin tip, rump, English cut)

1 tbsp. oil

1/4 c. soy sauce

1 c. coffee

2 bay leaves

1 garlic clove, minced

1/2 tsp. oregano

2 onions, sliced

Sear roast in 1 tablespoon oil on all sides in heavy Dutch oven. Pour sauce over meat. Put half of onions on meat, the other half in sauce. Cover and roast 4–5 hours at 325 degrees.

Amish Potato Salad

1 c. raw bacon
1 onion, chopped
3 tbsp. flour
1–1/2 c. water
2/3 c. vinegar
1/2 c. parsley, minced
2/3 c. sugar
2 tsp. celery seed
6 c. almost done red potatoes, sliced

Saute onion and bacon together, then add flour and cook together for one or two minutes. Mix water, vinegar, parsley, sugar and celery seed and add to bacon mixture. Pour over almost done potatoes and bake for 45 minutes in a 375 degree oven.

Amish Scrapple

2 lb. pork shoulder
1 onion, sliced
1 small bay leaf
1 C. white cornmeal
2 tsp. salt
1/4 C. minced onion
1/4 tsp. thyme
1 tsp. ground sage
1/4 tsp. black pepper
Grated mace, nutmeg and
liquid smoke to taste (optional)

Combine pork, 4 cups water, sliced onion and bay leaf in large saucepan. Cover and simmer 1 hour. Drain pork and reserve broth. Discard bones and chop meat fine.

Mix cornmeal, 1 cup water, salt and 2 cups reserved broth in saucepan.

Cook, stirring until thick. Stir in meat, minced onion, thyme, sage and pepper. Cover and simmer 1 hour.

Turn into 9 x 5-inch loaf pan and chill until firm. Cut into slices, dust lightly with flour. Heat a little butter in a skillet, and fry until browned on both sides. Serve at once.

Amish Slaw

1 med. cabbage, 4 lbs.
1 med. onion
1 c. sugar

DRESSING

1 c. vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. sugar
1 tsp. mustard
3/4 c. oil

Shred cabbage and onion; add sugar and let stand. Combine all ingredients and bring to a boil for 3 minutes. Let cool. Add to cabbage mixture. Then refrigerate overnight. Will keep long.

Amish Turnips

2 c. cooked turnips
2/3 c. bread crumbs
1 tbsp. oleo or margarine
2 tbsp. brown sugar
1 c. milk
1 egg
Salt and pepper

Cook turnips until tender. Drain, mash and then add 1/2 cup bread crumbs, saving rest for top. Add egg, sugar, milk, salt and pepper to taste. Mix together; pour into greased baking dish. Dot with butter and rest of crumbs. Bake 45 minutes at 375 degrees.

Amish Waldorf Salad

3 Golden Delicious Apples, chopped
3 Red Delicious apples, chopped
1 can (20 oz.) pineapple chunks or tidbits, drained, reserve juice
Small amount of chopped celery
White grapes, as many as you like
Chopped English walnuts
1/2 c. coconut

Take 1 cup pineapple juice, 2/3 cup sugar, 2 tablespoons cornstarch, dash of salt. Cook, stirring constantly until thickened. Set aside to cool. Mix fruit and other ingredients together. Pour cooled dressing over fruit. Refrigerate.

Amish Yum–A–Setta

2 lb. hamburger
Salt and pepper, to taste
2 T. brown sugar
1/4 C. chopped onion
1 can tomato soup
1 can cream of chicken soup
1 (16 oz.) pkg. egg noodles
1 (8 oz.) pkg. processed cheese such as Kraft or Velveeta

Brown hamburger with salt, pepper, brown sugar and onion. Add tomato soup. Cook egg noodles according to package directions. Drain. Add cream of chicken soup. Layer hamburger mixture and noodle mixture in a 13 x 9–inch casserole with processed cheese between layers. Bake at 350 F for 30 minutes.

Apple Cake

1/2 c. chopped pecans
2 1/2 c. finely chopped apples, such as Granny Smith
1/2 c. butter, softened
1 c. sugar
1 egg
1 tsp. baking soda
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. vanilla
1 c. all purpose flour

HOT CARAMEL SAUCE:

1/2 c. butter
1 c. brown sugar
1/2 tsp. salt
1 tsp. vanilla
1/2 c. evaporated milk

In a large bowl, cream the butter. Add the sugar and beat until fluffy. Add the egg and beat until well blended. Mix in the soda, salt, cinnamon and nutmeg. Add the flour and stir just until blended. Stir in the apples and nuts. Pour into an oiled 9" round cake pan and bake in a preheated 350 degree oven for 30 minutes until the top springs back when touched lightly with your finger. Serve with Hot Caramel Sauce. In a saucepan, melt the butter, brown sugar and salt. Bring to a boil. Remove from heat and whisk in vanilla and milk. Serve warm sauce over cake. Serves 8.

Apple Crisp

5–6 apples, peeled and sliced

1/3 c. sugar

1 tsp. cinnamon

1/3 c. butter, melted

TOPPING OF:

1 c. flour

1/2 c. sugar

1 tsp. baking powder

1/2 tsp. salt

1 unbeaten egg

1/2 tsp. cinnamon

Place apple mixture in a deep dish pie pan. Sprinkle with sugar and cinnamon. Mix topping ingredients with the exception of the cinnamon with a fork until blended. Sprinkle topping over apples. Drizzle melted butter over topping. Sprinkle with cinnamon. Bake at 375 degrees for 40 minutes.

Apple Grunt

1/2 c. sugar
2 tbsp. butter
1 egg
1 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
2 c. sliced apples
1/2 c. sour milk or buttermilk
1/2 tsp. vanilla
6 tbsp. brown sugar
1–1/2 tbsp. flour
1/2 tsp. cinnamon
1–1/2 tbsp. butter

Cream sugar and butter together; add eggs and mix. Blend flour, salt and baking powder together and add to mixture. Mix soda with milk and vanilla; mix all together. Add apple slices and pour batter into a buttered baking dish. In a separate bowl, combine brown sugar, flour, cinnamon and butter, mixing until crumb texture; sprinkle over apple batter. Bake at 375 degrees for 35 to 40 minutes. Serve hot with rich milk, Half and Half or a scoop of ice cream. Makes 4 generous servings.

Aylmer Bread

For each loaf use:

1 cup very warm water
1 tsp. melted lard OR cooking oil
1 tsp. salt (scant)
1 Tbsp. sugar
1 tsp. dry yeast
3 cups flour
(milk may be used as part of liquid, if desired)

Combine first 5 ingredients in order given. Let stand until yeast dissolves. Stir in half of flour, beat until smooth (by hand, DO NOT use electric mixer). Add remaining flour. Work dough on greased board or in bowl. Knead vigorously with both hands 5 to 10 minutes, or until the dough squeaks. Grease hands lightly if dough wants to stick while working. Cover. Set in warm place (out of draft) to rise until double. Knead lightly. Let rise again until double. Knead. Let rise again, punch down and divide into loaves. Brush grease over each loaf and prick deeply with fork. This is to release air bubbles. Let rise double size. Bake 30 minutes or until done: at 400 for 15 minutes, 350 remaining 15 minutes.

Baked Apples

8 to 10 apples, cored, peeled & halved

3/4 c. white sugar

3/4 c. brown sugar

1/2 c. flour

1 tsp. cinnamon

2 tsp. butter, melted

1 c. water

Place apples in greased 9 x 13 inch dish. Mix remaining ingredients together in ORDER given, in pan and bring to a boil. Simmer, stirring until thick.

Pour syrup over apples and bake at 350 degrees for 35 to 40 minutes or until tender.

Basque Potatoes

1/2 cup finely chopped onion
1/2 cup chopped celery
1/2 cup shredded carrot
1 clove garlic, minced
parsley, chopped
2 cups chicken broth
4 cups potatoes, pared and cubed
salt and pepper

Saute onion, celery, carrot and garlic in melted butter in a 10–inch skillet until tender. Add chicken broth, potatoes, salt and pepper. Cover; simmer for 10 minutes. Remove cover. Simmer, stirring occasionally, 20 minutes or until broth has thickened. Sprinkle with parsley.

Bean Soup

1 lb. (2 C.) navy beans, dried
2 1/2 qt. water
1 (1-1/2 lb.) meaty ham bone
1 clove garlic, minced
1 small bay leaf
1 C. cubed potatoes
1 C. celery, thinly sliced
1 C. onion, finely chopped
1 C. carrots, cubed
Salt and pepper, to taste

Boil the beans in the water for 2 minutes before removing them from the heat to let stand for 1 hour.

Add the ham bone, garlic and bay leaf to the beans, and cover and simmer them for 2 hours or until the ingredients are almost tender.

Add the vegetables and salt and pepper to taste, and simmer them for 1 hour longer. Remove the ham bone, cut off the meat and dice it to add to the beans. Reheat the soup almost to boiling, then remove the bay leaf.

Blueberry Cake

3/4 c. sugar
1/4 c. vegetable oil
1 egg
1/2 c. milk
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 c. blueberries, well drained

TOPPING:

1/4 c. butter
1/2 c. sugar
1/3 c. flour
1/2 tsp. cinnamon

Combine with fork or pastry cutter. Crumble over cake batter. Cream together sugar, oil and egg until lemon colored. Stir in milk. Sift together flour, baking powder and salt and stir into creamed mixture. Gently fold in blueberries. Spread batter into greased and floured 9x9 square pan. Sprinkle with topping. Bake for 45–50 minutes at 375 degrees.

Boiled Apple Dumplings

2 C. self-rising flour
1/2 C. apple juice
1/2 tsp. ground cinnamon
1 C. diced apples
2 (46 fluid oz.) cans apple juice
1 T. cornstarch

In a medium bowl, combine flour, 1/2 cup apple juice and cinnamon, stirring until smooth. Stir in diced apple. Pour all the apple juice into a 4-quart pot with a tight fitting lid. Bring to a boil over medium heat. Drop diced apple mixture by soup-spoonsful into boiling juice. Cover and let boil 20 minutes. Do not remove lid during cooking.

After 20 minutes, remove dumplings from pan; set aside. Stir cornstarch into remaining apple juice in pot and cook until thickened. Serve over dumplings. Makes 8 dumplings.

Broccoli Salad

1 large head broccoli, broken into small florets
1 medium onion
8 to 10 slices bacon
1 C. mayonnaise
1/4 to 1/2 C. granulated sugar
2 to 3 T. vinegar
1/2 C. raisins
1/2 C. nuts (optional)

Cut bacon into bits and fry crisp.

Mix together mayonnaise, sugar, vinegar, bacon and raisins. Pour over broccoli and onions. Mix well. Let stand at least 1 hour or more before serving.

Browned Butterscotch Pie

1 prebaked 9-inch pie shell
1 1/4 C. brown sugar
1/3 C. all-purpose flour
2 C. milk, scalded
1/2 tsp. salt
1/4 C. butter
1 T. vanilla extract
Whipped cream topping

Set out pie shell. In a large, heavy saucepan, combine 1/2 cup of the brown sugar and the water. Bring to a boil over medium heat, and continue cooking for about 3 1/2 minutes or until mixture is thick and bubbly. Set aside.

In a large mixing bowl, beat the eggs until frothy. Add the flour and blend until smooth. Add the remaining 1/4 cup brown sugar and blend. Slowly add the scalded milk, stirring constantly.

Over low heat, reheat the sugar–water mixture until liquefied again. Pour the milk–egg mixture into it, stirring with a rubber spatula all the time. Cook over medium–low heat until mixture bubbles up and is very thick, 3 to 5 minutes.

Add salt, butter and vanilla extract. Let cool for 15 minutes, then pour into baked shell. Chill in refrigerator. Frost the pie with the whipped cream topping.

Brown Stone Front Cake

2 cups brown sugar
1/2 cup butter
3 egg yolks
1 cup sour milk or buttermilk
1 cup chopped walnuts
1/2 tsp. allspice
1 cup stewed raisins
2-1/2 cups flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
3 egg whites, stiffly beaten

Sift flour and spices together. Add baking soda. Cream butter and sugar. Add egg yolks. Add dry ingredients and milk alternately. Add nuts and raisins and egg whites. Bake at 350 until done.

Caramel Pie

3 C. brown sugar
3 C. water
2 T. butter
1 C. flour
3 C. milk
6 egg yolks

Boil brown sugar, water and butter together for 2 or 3 minutes for a good strong caramel flavor. Slowly stir flour mixture into boiling syrup, stirring constantly until it comes to a boil. Remove from fire; cool 5 minutes and stir once. Pour into 2 baked pie shells. Top with either a meringue from the egg whites or allow pie to cool and top with whipped cream.

Chicken Dressing Casserole

1 (14.5 oz.) can chicken broth
1 stick (1/2 C.) unsalted butter
1 C. water
2 T. chicken base or bouillon granules
1 C. milk
3 eggs
1 (1 lb.) loaf white bread, cubed, toasted
2 C. cooked, cubed chicken
3 ribs celery, diced
3 carrots, shredded
1 onion, diced
1/4 C. chopped parsley
1 T. seasoning salt
1/4 tsp. freshly-ground pepper
1/4 tsp. salt
1/4 tsp. celery seed

Preheat oven to 350 F.

Combine broth, butter, water and chicken base in small saucepan over medium heat until butter is melted and base is dissolved; cool completely. Whisk in milk and eggs.

Mix together bread, chicken, celery, carrots, onion, parsley, seasoning salt, pepper, salt and celery seed in large bowl. Pour broth mixture over; toss until liquid is absorbed. Place dressing into 13 x 9-inch baking pan. Bake until golden brown, about 1 hour, 20 minutes. Yields 10 servings.

Chicken Loaf

1 (5 lb.) chicken, cooked and cubed
2 C. chicken broth
2 C. uncooked rice
2 C. milk
2 C. bread cubes
4 eggs
Salt and pepper to taste
2 C. diced celery

Stir and mix all ingredients. Spoon into a greased baking dish. Bake at 350 F for 1 hour or until a knife comes out clean when inserted in the center of the loaf. Serve in slices.

Chicken – Corn Soup

2 lbs. cut up chicken
5 c. water
1 med. onion, chopped
2 tbsp. chopped parsley
1/2 c. chopped celery
2 c. corn
Salt and pepper
1 c. flour
1 egg, beaten
1/4 c. milk

Simmer chicken in boiling water, remove bones and skin. Strain the stock. Return to pot, add onions, celery and corn. Simmer till vegetables are tender. Mix flour with egg and milk. Rub mixture with fork till it crumbles. Drop crumbs in soup. Cook 10 more minutes covered. Serves 3 to 4.

Cinnamon Bread

1 C. sourdough starter
1 C. vegetable oil
1 C. granulated sugar
4 eggs
2 tsp. vanilla extract
2 tsp. baking soda
1 tsp. baking powder
1 (3 oz.) box instant vanilla pudding mix
2 C. all-purpose flour
2 tsp. ground cinnamon
1C. chopped pecans
1 C. peeled, cored and chopped apple
1 C. raisins

Preheat oven to 325 F. Grease three 9 x 5-inch loaf pans.

Place the starter in a bowl. Stir in oil, sugar, eggs and vanilla extract and mix well.

Combine the flour, baking soda, baking powder, instant pudding and cinnamon. Add the flour mixture to the starter mixture and beat by hand. Add the pecans, raisins and apples and mix well. Pour batter into the prepared pans. Yields 3 loaves.

Cream Cherry Pie

1 (8-inch) pie crust
16 oz. canned tart cherries
2 C. cream
1 C. granulated sugar
4 T. cornstarch

Preheat oven to 350 F.

Drain juice off cherries, and save to use in another recipe. Put cherries in pie crust. Mix cream, sugar and cornstarch. Pour over cherries. Bake for 1 hour or until set.

Funnel Cakes

3 eggs, beaten
2 c. milk
1/4 c. sugar
4 c. flour, sifted
2 tsp. baking powder
1/2 tsp. salt

To beaten eggs, add milk and sugar. In separate bowl sift dry ingredients. Add to egg mixture, beating until smooth. Heat oil to 375 degrees and pour batter into hot fat through a regular household funnel. Control the flow of batter by holding your finger over the bottom of the funnel. Make patterns, designs, swirls or whatever with the stream of batter as it flows into the hot fat. When "cakes" are golden brown, drain, sprinkle with confectioners' sugar and serve warm.

Grandma's Caramel Frosting

Cook 2 cups brown sugar and 1 cup milk over medium heat to the soft ball stage (230 degrees). Remove from stove and add 1/4 tsp. cream of tartar. Stir very little to blend cream of tartar. Set aside to cool to lukewarm. Do not let get too cold. Beat until thickens enough to spread on cake. Work fast when the right consistency.

Honey Carrots With Sweet Pickles

1 lb. carrots
3 tbsp. butter
1/4 c. honey
1/4 c. orange juice
1/2 tsp. grated orange rind
1/2 tsp. salt
1/2 tsp. ginger
1/4 tsp. black pepper
3 tbsp. chopped sweet pickle

Peel carrots and slice; melt butter in skillet. Add all ingredients except sweet pickles. Cover and cook about 20 minutes, stirring occasionally. Uncover, raise heat to high and cook about 3 minutes to reduce the sauce to glaze. Stir in pickles just before serving.

Indiana Baked Beans

2-1/2 quarts dried navy beans (4 pounds)
4 quarts water
3/4 cup brown sugar
2 Tablespoons salt
3-1/2 teaspoons prepared mustard
2 cups ketchup
1 cup molasses
1 large onion (2-1/2 to 3 inches diameter)

Soak beans in large kettle overnight. Simmer about 1 hour in water in which they were soaked. Mix together: sugar, salt, ketchup, molasses and mustard. Add to beans. Lay onion on top. Bake covered in a slow, 300 degree oven for 5 hours. Add boiling water during cooking if necessary to keep beans from becoming dry. Remove the onion before serving or canning them.

Lemon Sponge Pie

1 cup sugar
2 Tbsp. flour
Juice and grated rind of 1 lemon
2 eggs, separated
1 Tbsp. butter
1 cup milk

Sift flour and sugar together, then cream in butter, add milk with egg yolks stirred in, add lemon and well-beaten egg whites last. Put in unbaked pie crust. Bake in 375 to 400 degree oven for 20–25 minutes. This makes a good sized pie. Lemon sponge may be made without crust. Set in pan of hot water to bake.

Onion Patties

3/4 cup flour
1 Tbsp. cornmeal
1 Tbsp. sugar
2 tsp. baking powder
1 tsp. salt
3/4 cup milk
1–1/2 cups finely chopped onions
Lard or oil for frying

Mix dry ingredients together, then add milk. Batter should be fairly thick. Add onions and mix thoroughly. Drop by spoonfuls into deep fat. Flatten patties slightly when you turn them.

Peanut Pie

8 oz. cream cheese, softened
1/3 c. crunchy peanut butter
1 c. powdered sugar
1 c. Cool Whip

Combine everything and fold in Cool Whip. Pour into 9-inch graham cracker crust and refrigerate. Top with additional Cool Whip.

Pennsylvania Dutch Amish Dessert

2 (8 oz.) pkgs. cream cheese
2/3 c. sugar
3 eggs
1 tsp. almond flavoring

TOPPING:

1 (8 oz.) sour cream
1/2 c. sugar
1 tsp. vanilla

Mix together in mixmaster, put in greased 9 inch glass pie pan. Bake at 340 degrees 35 minutes. Let set for 10 minutes then add topping. Mix topping ingredients in mixmaster and put on top and bake at 340 degrees for 10 minutes. Cool and refrigerate. May be served topped with strawberries or raspberries.

Poor Man's Steak

1 lb. ground beef
1 C. milk
1 C. cracker crumbs
1/4 tsp. pepper
1 tsp. salt
1 small onion, chopped
1 can mushroom soup
1 C. water or milk

Mix all together, except soup and water/milk and shape into a narrow loaf. Let sit in refrigerator for at least 8 hours or overnight.

Cut loaf into slices and fry in a skillet on both sides until brown Put slices in baking dish Mix 1 can mushroom soup with 1 cup of water or milk and pour over each piece. Bake at 325 F for one hour.

Poppyseed Bread

3 c. flour
1-1/2 tsp. salt
1-1/2 tsp. baking powder
3 eggs, beaten
1-1/2 c. oil
2 1/2 c. sugar
1-1/2 c. milk
1-1/2 tsp. vanilla
1-1/2 tsp. almond flavor
1-1/2 tsp. butter flavor
1-1/2 tbsp. poppy seeds

GLAZE:

1/4 c. orange juice
3/4 c. sugar
1/2 tsp. almond flavor
1/2 tsp. butter flavor
1/2 tsp. vanilla

Sift together first 3 ingredients. Add remaining ingredients. Mix and put in 2 greased and floured bread pans. Bake 1 hour at 350 degrees or until toothpick test comes out clean. Stir all ingredients together. Prick bread loaves with a fork after baking and pour glaze over while hot.

Pumpkin Bread

3 c. granulated sugar
1 c. vegetable oil
4 eggs, beaten
1 lb. canned pumpkin
3 1/2 c. flour
2/3 c. water
2 tsp. baking soda
2 tsp. salt (scant)
1/2 tsp. ground cloves
1 tsp. EACH: cinnamon, allspice and nutmeg

Mix sugar, oil and eggs together. Add pumpkin. Then add dry ingredient and finally water, stirring just until mixed. Pour batter into two (2) greased and floured 9x5 inch loaf pans. Bake at 350 degrees for one (1) hour. Especially good spread with cream cheese.

Pumpkin Pancakes

1 c. flour
Pinch baking soda
2 tbsp. sugar
1/4 tsp. cinnamon
1/8 tsp. ginger
1/8 tsp. nutmeg
1 egg well-beaten
1 1/4 c. milk
2 tbsp. melted shortening
1/2 c. canned pumpkin or mashed sweet potato, cooked

Combine flour, soda, sugar and spices. Combine egg, shortening, pumpkin and milk; add to flour mixture, beating until smooth. Bake on hot, lightly greased griddle, turning only once. Serve hot with butter and syrup or powdered sugar.

Raisin Pie

1 3/4 c. milk
3 eggs, separated
1 pkg. (3–3 5/8 oz.) vanilla flavor pudding & pie filling mix
1 tsp. pure vanilla extract
1/2 tsp. ground allspice
1–1/2 c. golden seedless raisins
1 9" baked pastry shell
6 tbsp. sugar

In a small saucepan, combine milk and egg yolks; blend well. Stir in pudding mix. Cook, stirring constantly until mixture comes to a boil. Remove from heat; stir in vanilla extract and allspice. Blend well. Fold in raisins; cool. Turn mixture into pastry shell; chill thoroughly. Meanwhile in a small mixing bowl, beat egg whites until soft peaks form. Gradually add sugar, beating until stiff but not dry. Spoon meringue over pie, making sure that meringue touches edge of crust. Bake at 450 degrees for 4–5 minutes or until meringue is lightly browned.

Rolled Oats Cake

1 c. oats
1 1/4 c. boiling water
1/2 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1-1/2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg

TOPPING (use on warm cake):

5 tbsp. oleo
1/2 c. brown sugar
1/2 c. milk
1/2 cup coconut
1/2 cup nuts

Mix oats and boiling water; let stand 20 minutes. Cream together shortening, sugar, eggs, vanilla and add cooled oats with dry ingredients. Bake at 350 degrees for 35 minutes.

For topping, boil oleo, brown sugar and milk for 7 minutes. Add coconut and nuts.

Sauerkraut Balls

1/2 lb. ground pork
1/2 lb. ground beef
1 medium minced onion
1 (16 oz.) can sauerkraut (undrained)
1 T. chopped parsley
1 tsp. lemon juice
1 T. Worcestershire sauce
1 tsp. soy sauce
1/2 T. horseradish
1/2 tsp. dry mustard
1 tsp. Tabasco sauce
1 egg, beaten
1 T. Parmesan cheese
1/2 tsp. garlic salt
1 tsp. poultry seasoning
1 C. saltine cracker crumbs

Combine all ingredients for meat mixture in large bowl and mix well. Roll into 1-inch balls.

Breading 3 eggs 1/3 C. milk 1 C. (or more) dry bread crumbs 1 tsp. poultry seasoning Oil for deep frying

Combine bread crumbs and poultry seasoning. Dip sauerkraut balls into egg mixture, then roll lightly in bread crumbs. Deep-fry in hot oil (370 F) for 4 to 5 minutes or until cooked completely through. Makes 60 to 70 sauerkraut balls.

Shoo Fly Pies

CRUMB MIXTURE:

2 c. flour
3/4 c. brown sugar
1/3 c. margarine
1/2 tsp. nutmeg
1 tsp. cinnamon

SYRUP MIXTURE:

1 c. molasses
1/2 c. brown sugar
2 eggs
1 c. hot water
1 tsp. baking soda, dissolved in the hot water
2 unbaked 8" pie crusts

Mix crumb ingredients together until crumbs are formed. In separate bowl, mix syrup ingredients together. Pour 1/2 of syrup into each pie shell, then top each with crumbs, using 1/2 on each. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 50 more minutes. Cool completely before cutting.

Snickerdoodles

1/2 c. margarine
1/2 c. Crisco solid shortening
2 eggs
1-1/2 c. sugar
2 3/4 c. flour
2 tsp. cream of tarter
1 tsp. baking soda
1/4 tsp. salt
2 tbsp. sugar
2 tsp. cinnamon

Mix first four ingredients thoroughly. Presift the next 4 ingredients together. Add to the first mixture. Form balls (walnut size). Roll into mixture of sugar and cinnamon. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes at 375 degrees. Cookies will flatten into circles as they cook. May top with red hots or leave unadorned. Store well in Tupperware and can be frozen.

Sour Cream Apple Pie

1 c. sour cream
1 egg
3/4 c. sugar
2 tbsp. flour
1/4 tsp. salt
1 tsp. vanilla
2 1/2 c. diced apples, peeled
1 unbaked 9-inch pie crust

CRUMB TOPPING:

1/2 c. brown sugar
1/4 c. butter
1/3 c. flour
1 tsp. cinnamon

Beat cream and egg together. Add flour, sugar, salt and vanilla. Mix until smooth. Stir in apples. Bake at 400 degrees for 25 minutes. Remove from oven and spread with crumb topping. Bake 20 more minutes. Mix until crumbly.

Swiss Amish Meat Loaf

1 egg
1/2 c. evaporated milk
1/2 tsp. rubbed sage
1 tsp. salt
1/2 tsp. black pepper
1–1/2 lb. lean ground beef
1 c. Ritz cracker crumbs
3/4 c. grated Swiss cheese
1/4 c. finely chopped onion
2–3 strips bacon, cut in 1" pieces

Preheat oven to 350 degrees. Beat the egg in a large bowl. Add evaporated milk, sage, salt and pepper, and mix. Add beef, crumbs, 1/2 cup of the cheese and the onion; blend. Form into a loaf and place in a 2 quart rectangular baking dish. Arrange bacon pieces on top of loaf. Bake 40 minutes. Sprinkle remaining cheese on top and bake 10 minutes longer.

Vanilla Pie

1/2 c. firmly packed brown sugar
1 tbsp. flour
1/4 c. dark corn syrup
1–1/2 tsp. vanilla
1 egg, beaten
1 c. water
1 c. flour
1/2 c. firmly packed brown sugar
1/2 tsp. cream of tartar
1/2 tsp. baking soda
1/8 tsp. salt
1/4 c. butter
1 unbaked 9" pie shell

Combine first 5 ingredients in 2 quart saucepan. Slowly stir in water. Cook over medium heat until mixture comes to a boil, stirring constantly. Let cool. Combine rest of ingredients (except pie shell) and mix until crumbly. Pour cooled mixture into pie shell and top with crumbs. Bake at 350 degrees for 40 minutes or until golden brown.

Yeast Rolls

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7 c. flour (save 1 c. to knead)
2 pkgs. quick yeast
1/2 – 3/4 c. sugar
1/4 tsp. salt

WET:

2 sticks butter
1 c. sour cream
1/2 to 1 c. milk

Place butter in microwave. Heat until melted (should be hot but be able to stand to stick your finger in this). Mix wet to dry ingredients and knead 10–15 minutes. Put in warm place and let rise about 20 minutes. Put dough on floured board and punch down. Shape in desired shapes. Let rise again, 20 minutes or until doubled. Brush tops with more melted butter. Bake 20 minutes at 350 degrees. Makes 2 dozen or more.