

Angle Food Cake Pudding

2 large pkg instant vanilla pudding

Use ½ of the milk on the package directions for pudding.

1 sm cool whip

1 angle food cake

1 can crushed pineapple (drain well)

Combine all ingredients. Use about ½ of the angle food cake. Tear it into pieces and put in 9 x 13" pan. Put pudding mixture over cake pieces.

Carol Van Meter

Apple Crisp

2-3 cups sliced apples

½ - ¾ cup sugar

Dash of cinnamon

1-2 Tbsp cornstarch

1 tsp lemon juice

½ cup flour

1.2 cup brown sugar

4 Tbsp butter

¼ tsp salt

Peel, core and slice apples as for pie. Put in sauce pan and add a small amount of water and a dash of salt. Add sugar to sweeten. Cook until tender. Add cinnamon. Add cornstarch, mixed with water, to thicken and cook a few minutes. Pour into baking dish. Sprinkle with lemon juice.

Put flour, brown sugar, butter and salt in a bowl and mix with a pastry blender until completely mixed. Spread over apples. Bake at 375° until brown.

Marilyn Koons

Apple Meringue Rice Custard

3 c cooked rice
¾ c plus 2 Tbsp sugar – divided
1 tsp vanilla – divided
1 tart apple, finely chopped
¼ c chopped walnuts
3 c milk (divided)
2 Tbsp butter
3 eggs – separated
½ tsp grated lemon peel
¼ c raisins

Combine cooked rice, 2 ½ c milk, ½ c sugar, butter, ½ tsp salt in large sauce pan. Cook until thick (20-25 minutes). Beat egg yolk with remaining ½ c milk. Add to rice mixture. Cook 2 minutes, stirring constantly. Add ½ tsp vanilla and lemon peel. Place in buttered 2 qt casserole, half of mixture. Combine apple, raisins, walnuts and sprinkle over rice mixture, then top with remaining rice mixture. Bake at 350 for 25-30 minutes. Beat egg white, add salt, ½ tsp vanilla, remaining sugar and beat until stiff. Spread over hot custard, sealing edges. Bake 12-15 minutes until golden brown.

Nancy Gillenwater

Banana Split Dessert

Crust:

2 cups graham cracker crumbs
1/3 cups sugar
1 stick oleo

Filling:

2½ cups powdered sugar
2 sticks oleo
2 eggs
1-2 tsp vanilla

Topping:

4-8 large bananas (dipped in pineapple juice)
1- #2 can pineapple (crushed, drained)
1 quart fresh or frozen strawberries
1 large Cool Whip
Chopped nuts (optional)
Maraschino cherries (optional)

Mix together ingredients for crust and press into a 9x13" pan. Blend filling ingredients for 15 minutes. Add more sugar if needed. Spread on crust. Chill at least 4 hours. (*Crust and filling can be made ahead and chilled overnight. Add fruit just before serving.)

Alternate layers of bananas, pineapple and strawberries. A glaze can be made using pineapple juice, sugar and cornstarch. Top with Cool Whip, nuts and cherries. Refrigerate.

Marilyn Koons

Blueberry Dessert Pizza

1 pkg Pillsbury Plus white or yellow cake mix
½ c margarine or butter – melted
¼ c firmly packed brown sugar
1 ¼ c quick cooking rolled oats
1 egg
½ c chopped nuts
½ tsp cinnamon
21 oz can blueberry fruit pie filling

Heat oven to 350. Grease 12” pizza pan or 13 x 9” pan. In large bowl, combine cake mix, 1 c oats and 6 Tbsp margarine at low speed until crumbly. Reserve 1 c crumbs for topping. To remaining crumbs, blend in egg. Press into prepared pan. Bake at 350 for 12 minutes. Meanwhile, to reserved crumbs, in large same bowl, add remaining ¼ c oats, 2 Tbsp margarine, nuts, sugar and cinnamon. Beat until well mixed. Remove base from oven and spread with pie filling. Sprinkle with reserved crumb mixture. Return to oven and bake 15 – 20 minutes or until crumbs are light golden brown. Cool completely. Cut into wedges or squares. Can use apple or cherry also.

Kathy Striker

Blueberry Squares

2 c flour (sifted)
4 oz chopped nuts
½ c brown sugar
2 sticks melted butter or margarine

Mix. Spread this into layered, shallow baking pan. Bake at 350 for 15 minutes. Cool, crumble. Sprinkle 2/3 in bottom of large baking pan.

½ c egg whites (4-5)
1 ½ c blueberries
1 c sugar
4 Tbsp lemon juice

Combine. Beat at high speed until thick and fluffy. Fold in whipping cream, spread over crumb mixture. Top with remaining crumbs. Freeze. Cut while frozen and serve.

1/3 qt whipped topping

Nancy Gillenwater

Brownies

½ lb butter
1 ½ c sugar
4 eggs
1 c flour
1 c chopped nuts
1 pkg (12 oz) semi-sweet chocolate bits
2 tsp vanilla
1 tsp baking powder

Melt butter, chocolate bits and sugar. Watch so it does not burn. Let rest about 10 minutes. Add eggs one at a time. Beat in flour and baking powder. Add nuts. Spread in 13 x 9" pan. Bake at 350 for 35 minutes/ If you think they are not done, bake a few minutes longer. However do not over bake. Cut after 10 minutes. Completely cool on rack.

Naomi K. Cook

Butterscotch-Pecan Bars

¾ c butter or margarine
1 egg
1 tsp salt
2 c sifted flour
6 oz butterscotch pieces
1 c firmly packed brown sugar
½ tsp vanilla
1 tsp baking powder
¼ c milk
1 c coconut
1 c chopped pecans

Cream butter and sugar. Stir in egg and vanilla. Mix flour, salt and baking powder. Add alternately to creamed mixture with milk. Fold in butterscotch pieces, coconut and pecans. Spread on greased 10 x 14 pan. Bake at 350 for 15 minutes or until done. Cool. Cut into bars.

Harriett Marrow

Caramel Pecan Dream Bars

Base:

1 pkg Pillsbury plus yellow cake mix
1/3 c oleo – softened
1 egg

Mix all together, very crumbly, press in 12 x 9” pan

Filling:

14 oz can sweetened condensed milk
1 c chopped pecans
1 egg
1 tsp vanilla
¼ to ½ c Heath bits or Buckle baking bites

Beat milk, egg, vanilla until blended. Stir in pecan pieces and bits. Pour over base and spread to cover. Center may appear loose, but will set when cool. Bake 360 for 25 – 30 minutes.

Gladys Heminger

Cheese Cake

1 sm pkg lemon jello
1 c hot water

Combine, stir to dissolve. Set aside and let cool.

1 large can Pet milk – chill in freezer until crystals form – then whip
8 oz cream cheese
1 c sugar
1 Tbsp lemon juice

Blend together at low speed. Optional, may ass small can of well drained crushed pineapple. Fold all ingredients together and pour into large baking dish with Graham Cracker Pie Crust in bottom. Sprinkle with small amount graham cracker crust mix. Refrigerate.

Nancy Gillenwater

Cherry Cobbler

1 cup sugar
2 Tbsp butter
2 tsp Brown sugar
1 cup milk
Flour
2 cups boiling water
2 cups sugar
2 cups cherries

Mix 1 cup sugar, butter, brown sugar and milk; add enough flour to make dough stiff. Mix water, sugar and cherries and pour over batter and bake.

Marilyn Koons

Cherry Delight

Crust:

1 stick margarine, melted
2 cups Graham cracker crumbs
Sugar to taste, about 4 Tbsp

Filling:

8 oz cream cheese
1½ cup powdered sugar
12-16 oz Cool Whip

Preheat oven to 350°, melt butter in pan with oven is heating. Mix crust ingredients and press into 9x12" pan. Bake 350° for about 10 minutes. Cool.

Mix filling ingredients and spread on top of the crumbs. Top with 2 cans of cherry pie filling.

*Note: You can cut this recipe down for a 7x10" pan. Use 1 cup crumbs, ½ stick margarine and 3 Tbsp sugar. Use the same amount of cream cheese, 1 cup powdered sugar and 8 oz Cool Whip. Use only 1 can of pie filling on top.

Sandy Young

Chewies

1/3 c pet milk
1 (14 oz) pkg caramels – melted

Mix:

1 pkg German Chocolate cake mix
1/3 c pet milk
1 ¼ sticks oleo – melted

Put ½ of cake mixture in a 9 x 13” pan and bake for 5 minutes at 350. Remove, pour over a 6 oz pkg of chocolate chips and the melted caramels. Cover with rest of mixture and bake 15 minutes at 350. Do not grease pan.

Dorothy Blair

Chocolate Marshmallow Cream Mousse

½ c sugar
1 envelope unflavored gelatin
2 ¼ c milk
1 sq unsweetened chocolate
1 c mini – marshmallows
¼ c ground nuts
2 egg whites – stiffly beaten
1 c whipping cream

Blend sugar, gelatin, milk and chocolate thoroughly in sauce pan. Cook over med heat, stirring constantly, just until mixture comes to a boil. Place pan in cold water; cool until mixture mounds slightly when dropped from spoon. Place whipping cream in bowl and beat until stiff peaks form. When pudding is cooled, stir in marshmallows and nuts. Fold in beaten egg whites and whipping cream. Chill 4 hours.

Nancy Heinlen

Chocolate Pecan Delight

1 ½ c flour
1 c nuts
1 ½ stick margarine

Mix together and spread in bottom of 9 x 13" pan, using fingers to push down.
Bake at 350 for 15 minutes. Cool.

8 oz cream cheese
1 c or a little more whipped topping
1 c powdered sugar

Mix well and put on top of chilled crust and chill again.

2 pkg instant chocolate pudding (or any flavor)
1 tsp vanilla
3 c milk

Mix. pour on chilled cheese layer and add remaining whipped topping of a 8 oz container and sprinkle with chopped nuts.

Sandy Knowlton

Churros (funnel cakes)

1 c water
1 tsp salt
1 Tbsp sugar

Bring to a boil. Remove from heat.

Stir in:

1 c flour (all at once)

Beat in:

2eggs (1 at a time until mixture is smooth)

Oil for frying (large skillet or electric skillet) with peel of ½ lemon added. Add to skillet thru funnel, design as desired. Fry 3 – 4 minutes until golden brown, turn as necessary. Drain on paper towels and dust with powdered sugar.

Nancy Gillenwater

Cinnamon Raisin Bars

½ c oleo
1 ½ c flour
½ tsp salt
1 Tbsp water or so
1 c brown sugar
½ tsp soda
1 ½ c quick oats

Raisin filling:

¼ c sugar
1 Tbsp cornstarch

Add:

1 c water
2 c raisins

Cook until thick. Cool.

Icing:

1 c confection sugar
¼ tsp cinnamon

Stir in enough milk for drizzling.

Mix together until crumbly. Firmly pat half of mixture into 9 x 13" pan. Spread with raisin filling. Mix remaining crumbs with 1 Tbsp water and spoon over filling. Bake 350 for 35 minutes. Cool and drizzle with icing.

Phyllis Spengler

Cottage Pudding

1 c flour
1/3 tsp salt
1/2 c milk
3 Tbsp melted shortening
1/2 c sugar
2 tsp baking powder
1 egg

Sift together flour, sugar, salt, and baking powder; add milk, beaten egg and shortening. Beat well and bake in greased 9" pan in hot oven for 20 minutes. Serve with lemon, chocolate or other sauce.

Verda Russell

Custard

2 eggs
Pinch of salt
1/4 cup sugar (more if desired)
1/2 tsp vanilla
2 cups milk

Blend all ingredients well. Place in pan or cups. Sprinkle with cinnamon or nutmeg. Place pan in water. Bake at 350° until knife comes out clean.

Peg Lyons

Date Tapioca

Fisheye tapioca
4 cups cold water
3 Tbsp butter
1 1/2 cups brown sugar
1 cup nuts
1 cup dates

Soak tapioca overnight in cold water. Do not drain. Add butter, brown sugar, nuts and dates. Cook over medium heat 25 minutes. Cool and add 1 large Cool Whip and miniature marshmallow.

Marilyn Koons

Dremsicle Gelatin

2 large boxes orange Jell-O
2 large boxes vanilla instant pudding, dry from box
4 cans mandarin oranges, drained
16 oz tub Cool Whip

Dissolve Jell-O in 4 cups boiling water in large bowl. (*Can use juice from oranges with water.) Stir in 4 cups ice or cold water and refrigerate until starting to set. Stir in pudding and beat until creamy folding oranges and cool whip until well blended. If you prefer oranges broken up, beat them in instead of folding. Chill at least 3 hours before serving.

Sandy Young

Escalloped Pineapple

½ cup butter
1½ cups sugar
2 eggs
20 oz can pineapple chunks with juice
½ cup cream
4 cups bread crumbs

Cream butter and sugar; beat in eggs and cream. Add pineapple, juice and bread crumbs, mix gently. Bake uncovered in 8x8" dish at 350° for 1 hour.

Sandy Young

Finger Jell-O

3 small boxes Jell-O
3 cups hot water
3 pkgs (2 Tbsp) Knox gelatin, unflavored
1 cup cold water

Mix Jell-O and hot water, add Knox and cold water. Pour in long flat dish or cake pan. Cool on countertop, then refrigerate.

Marilyn Koons

Five Layer Jello

4 pkg Jello (3 oz) any flavor
½ c condensed milk (Borden's Eagle Brand)
5 envelopes unflavored gelatin

Ingredients needed for all layers.

1st layer:

Mix 1 pkg jello with 1 envelope of Knox and 1 c hot water. Mix ½ c condensed milk with ½ c hot water. Mix 1 envelope Knox with ½ c hot water. Mix last 2 ingredients and set aside. Alternate jello flavor and ½ c condensed milk mixture ending with jello. Mix 2nd, 3rd, 4th, jello while other layer is hardening in refrigerator. Be sure each layer is set. It will harden in refrigerator in about 15 – 20 minutes. Use a 7 x 11" pan.

Dixie Striker

French Vanilla Banana Pudding

3 pkg French vanilla instant pudding
1 tsp instant coffee
cinnamon (if desired)
3 c milk
8 oz cool whip
bananas as you like
graham crackers

Open the packages of pudding into mixing bowl, add milk. Mix at low speed for 2 minutes. Add cool whip and instant coffee. Mix together. Add sliced bananas. Sprinkle with cinnamon. Crush graham crackers. Cover bottom and top with crushed graham crackers.

Edith Oberlander

Fresh Peach Dessert

Crust:

1 cup flour
½ cup chopped walnuts
1 stick butter

Filling:

1- 8 oz Cool Whip
1- 8 oz cream cheese
1 cup powdered sugar

Topping:

1 cup sugar
3 Tbsp cornstarch
1 cup water
1 small pkg peach or apricot Jell-o
4 cups sliced peaches

Mix ingredients for crust and press into a 9x13" pan, bake 10 minutes. Cool.

Whip together cream cheese and powdered sugar then add Cool Whip. Spread on cooled crust.

Cook sugar, cornstarch, water and Jell-o until thickened. Cool some and add peaches. Spread over cream cheese mixture; refrigerate overnight or at least several hours.

Ellie Rockwell

Frosted Pumpkin Squares

4 eggs – beaten
1 c salad oil
2 c sugar
1 c pumpkin
1 c nuts
2 c flour
½ tsp salt
2 tsp cinnamon
1 tsp soda
1 tsp baking powder

Mix eggs, oil, sugar together well. Set aside. Sift together dry ingredients and add to liquid along with nuts. Pour into a 10 ½ x 15 ½” jelly roll pan. Bake 20 – 25 minutes at 350. Spread cream cheese frosting on warm cake.

Frosting:

3 oz cream cheese
3 c powdered sugar
1 tsp milk or more
6 tsp margarine
1 tsp vanilla

Mix.

Nancy Heinlen

Fruit Dessert

Crust:

2 cups flour
2 sticks margarine
4 Tbsp sugar

Filling:

1- 8 oz pkg cream cheese
1 cup powdered sugar
16 oz Cool Whip

Topping:

2 cups water (or juice from fruit)
2 cups granulated sugar (use less if fruit is sweetened)
2 Tbsp cornstarch
2 small boxes Jell-o, same flavor as fruit
Any kind of fruit

Mix together crust ingredients and press into a 10x13" baking dish. Bake at 350° for 15 minutes. Cool.

Blend together ingredients for filling and spread on cooled crust.

Boil topping ingredients, except fruit, for about 3 minutes. Cool and add 2 quarts of fruit. Spread on top of filling, layer fruit on top. Cool Whip can be spread on top if desired.

Sandy Young

Fruit Ice

1 banana – mashed and add juice
1 c sugar
1 c water
1 lemon and 1 orange or 2 – 3 Tbsp lemon Juice and $\frac{1}{4}$ c orange juice

Mix all together and pour in container and freeze.

Miriam Fauser

Fruit Ice Cream Dessert

1 can of fruit cocktail
cherries – maraschino – red and green
15 large marshmallows
 $\frac{1}{2}$ pt whipping cream

Drain the fruit and put the marshmallows in the juice and melt on the stove. Cool whip the cream and add to mixture. Mix together and freeze.

Edith Oberlander

Fruit Pizza

1 roll sugar cookie (Pillsbury refrigerated cookie dough)

Slice cookies thin and put in 12 x 15” pan and bake according to directions – except spray pan with Pam.

16 oz cream cheese
 $\frac{1}{4}$ tsp vanilla
 $\frac{1}{2}$ c sugar

Cream and spread over cooled cookie crust. Top with drained mandarin oranges, pineapple chunks, 1 qt strawberries, bananas (2). Use 1 pkg strawberry flavor Danish Junket dessert, (use fruit juice as part of liquid using sauce recipe on package). Pour over fruits. Chill.

Nancy Gillenwater

Funnel Cakes

½ tsp vanilla
¼ tsp baking powder
2 c milk
¼ tsp sugar
1/8 tsp salt
2 eggs – beaten

Add 2 c flour until thin batter obtained. Use a funnel to pour and shape batter in hot oil until fried light brown. Sprinkle with powdered sugar.

OR

2 eggs – beaten
2 c flour
½ tsp salt
1 ½ c milk
1 tsp baking powder
½ tsp vanilla
powdered sugar

Mix batter. Deep fryer works best or use heavy deep pan. Oil about 2 – 3” deep – hot oil. Pour batter into a funnel and into the hot oil in a circular motion then in a crisscross motion until it makes a cake size about 6”. Cakes will cook rapidly. Watch them closely. When lightly browned remove from oil onto paper towels. While hot sprinkle powdered sugar on top.

Peg Lyon

Graham Cracker Roll

1 lb graham crackers
1 cup half and half
1 lb dates
1 lb miniature marshmallow
1 cup English walnuts

Drop marshmallows in cream to soften, 2-3 hours. Cut dates lengthwise in ¼" strips. Roll crackers until fine, add nuts. Make roll and let stand 12 hours. Slice and garnish with cherries and whipped cream.

Marilyn Koons

Knox Blox

4 envelopes Knox unflavored gelatin
4 c boiling water
3 pkg (4 serving size) fruit flavored or sugar free gelatin

In large bowl, mix unflavored gelatin with flavored gelatin; add boiling water and stir until completely dissolved. Pour into 13 x 9" pan and chill until firm. To serve cut into 1" squares. Makes 9 dozen squares. For fruit juice Knox Blox, omit flavored gelatin and water. Sprinkle unflavored gelatin over 1 c cold fruit juice, let stand 1 minute. Add 3 c fruit juice, heat to boiling and stir until gelatin is completely dissolved. Sweeten to taste, the chill as above. Children love these. Can be cut out with small cookie cutters for holidays – Valentines. Christmas, birthday parties.

Dixie Striker

Lemonade Angel Dessert

1 envelope (1 Tbsp) unflavored gelatin
½ cup sugar
Dash of salt
2 beaten eggs
½ cup water
1- 6 oz can frozen lemonade concentrate
1- 14½ oz can evaporate milk, chilled icy cold and whipped
Yellow food coloring
1- 10" tube angel cake

Thoroughly mix gelatin, sugar, and salt: add eggs and water. Cook and stir until gelatin dissolves and mixture thickens slightly; remove from heat. Stir in concentrate. Chill until partially set; fold into whipped milk. Add a few drops yellow food coloring. Rub the brown crumbs off cake; tear cake into bite sized pieces.

Cover bottom of 10" tube pan with thin layer of gelatin mixture. Arrange 1/3 of cake on top. Pour 1/3 of remaining gelatin over. Repeat layers. Chill until firm. Unmold on serving plate. Trim with daisies. Makes 12 servings.

Marilyn Koons

Marthie

1 cup sugar
½ cup butter
2 eggs
1 cup milk
3 tsp baking powder
2 cups flour

Mix together and pour into 9x13" pan. Bake at 350° until done. Cool and serve with dope.

Dope:

1 egg
2 cups milk
½ cup sugar
2 Tbsp butter
1 Tbsp cornstarch

Mix together and cook over medium heat, stirring until thickness of pudding.

Marline Malone

Miriam's Strawberry Ice Cream

1 cup sugar
6 Tbsp flour
1 tsp salt
6 beaten eggs
3-5 cups milk

In a sauce pan cook ingredients together slowly until thick, stir constantly (it will coat spoon).

In a bowl put 1½ pint strawberries, 1 cup sugar and 2 Tbsp lemon juice. When ready to freeze add the following and mix together juice, strawberries and cooked mixture, 4 cups half and half and ½ tsp red food coloring. Put in freezer.

*Vanilla ice cream can be made in the same way as above, except omit the strawberries and add 3 Tbsp vanilla.

Marilyn Koons

Oreo Dessert

15 oz pkg Oreo Cookies crushed
¼ c and 2 Tbsp margarine – melted

Combine and spread on 9 x 13” pan. Save a little to sprinkle on top.

Prepare as package directs:

1 large and 1 small instant vanilla pudding
2 pkg prepared Dream Whip or use 1 8oz Cool Whip

Mix together and pour over crumbs. Chill several hours or overnight.

Sandy Knowlton

Peaches N’ Cream

¾ c flour
1 tsp soda
¼ tsp salt
1 large can sliced peaches, drained (save juice)
½ c milk
1 egg
1 sm pkg cook type vanilla pudding

Arrange peaches on top of the mixture listed above, poured in a greased 8 x 9” square dish.

8 oz pkg cream cheese
3Tbsp peach juice
½ c sugar

Beat the above mixture till smooth and spoon on peaches. Sprinkle with sugar and cinnamon. Bake at 350 for 30-35 minutes.

Sandy Knowlton

Peanut Butter Bars

1 c peanut butter
1 c chocolate tidbits
8 graham crackers
2 c powdered sugar
1 stick margarine

Cream peanut butter and powdered sugar and crushed crackers. Then add melted butter. Press in dish then spread melted tidbits on top. Refrigerate until chocolate is set. Cut into squares.

Edith Oberlander

Pecan Pie Bars

1 yellow cake mix
½ c margarine
2/3 c cake mix (reserved)
½ c brown sugar
1 ½ c corn syrup
1 egg
1 c chopped pecans
1 tsp vanilla
3 eggs
½ c chopped pecans

Mix remaining cake mix with margarine, egg and pecans and press in 9 x 13" pan. Bake at 350 for 15 to 20 minutes. Prepare filling and beat 2 minutes. Pour over crust and sprinkle the ½ c pecans over the top. Bake 30-35 minutes or longer till set.

Sandy Knowlton

Pineapple Casserole

3 Tbsp flour
3 Tbsp pineapple juice
1 cup shredded cheddar cheese
1- 20 oz pineapple chucks or tidbits, drained
½ cup sugar
¼ cup butter
1 roll Ritz crackers

Drain pineapple, reserve juice, and pour into casserole dish. Mix flour, sugar and pineapple juice, pour over pineapple. Sprinkle cheese on next. Then crush Ritz crackers and sprinkle on top. Melt butter and pour over top. Bake 30 minutes at 350°.

Nancy Lipscomb

Peach Melba Special

Filling:

¼ cup sugar
1½ Tbsp cornstarch
1 tsp finely chopped preserved or ground ginger
¼ cup butter or margarine
2 pkgs (10 oz) frozen peaches, drain and reserve syrup
1 pkg (10 oz) frozen red raspberries, drain and reserve syrup
Sugar

Topping:

1 cup all purpose flour
¼ cup sugar
2 tsp baking powder
½ tsp salt
¼ cup butter or margarine
1/3 cup water

Filling: In a sauce pan, combine sugar, cornstarch, ginger, butter and reserved syrups. Cook over medium heat, stirring occasionally, until thickened. Stir in fruit; pour into 8" baking dish, pour spoonfuls of Topping onto fruit mixture. Sprinkle with sugar. Bake with oven meal. Serve warm, plain or with ice cream.

Topping: In mixing bowl, combine flour, sugar, baking powder and salt. Cut in butter until particles are fine. Add water; stir just until blended.

Marilyn Koons

Pistachio Dessert

Crust:

¾ cup oleo (soft)

1½ cups flour

2/3 cups chopped nuts

Mix and press into 9x13" pan and bake at 350° for 30 minutes. Cool.

Filling:

1- 8 oz cream cheese

1 cup powdered sugar

1 small Cool Whip

Mix and put on top of crust.

Topping:

2 small boxes instant pudding

3 cups milk

Mix and put on top of cream cheese layer. Spread 1 small Cool Whip on top and sprinkle with nuts.

Marilyn Koons

Pumpkin Pie Square

1 c sifted flour
½ c brown sugar
½ c quick oats
½ c margarine

Combine above ingredients until crumbly. Press into a greased 9 x 13 pan. Bake at 350 for 15 minutes.

While base is baking combine:

1 (16 oz) can pumpkin
1 can evaporated milk
2 eggs
¾ c sugar
½ tsp salt
½ tsp ginger
1 tsp cinnamon
¼ tsp ground cloves

Beat well and pour over baked base and bake at 350 for 20 minutes.

Topping:

½ c chopped pecans
2 Tbsp margarine
½ c brown sugar

Combine. Sprinkle over top of pumpkin mixture and return to oven, bake for 15 to 20 minutes until set. Cool in pan. Cut in squares. Top with whipped topping if desired.

Sandy Knowlton

Red Hot Applesauce Jell-o

½ cups red hot candies
2 cups boiling water
1 pkg Knox gelatin
2- 3 oz pkgs strawberry Jell-o
5 cups applesauce

In a bowl dissolve candies, water and Knox gelatin. Stir in Jell-o, and then fold in applesauce. Pour into 9x13" pan and chill.

U. M. Women

Rhubarb Crunch

3 c diced rhubarb
3 Tbsp flour
1 c sugar

Mix lightly. Place in greased baking dish.

1 c brown sugar
1 c flour
1 c rolled oats
1 stick margarine

Mix into crumb topping. Cover rhubarb mixture. Bake 375 for 40 minutes.

Nancy Gillenwater

Rhubarb- Custard Kuchen

Crust:

½ c butter
1 egg yolk
½ tsp salt
2 ½ c rhubarb
½ c sugar
1 ¼ c flour
¼ c water
½ tsp nutmeg

Custard:

2 eggs
1 egg white
¼ c salt
¼ c milk
1 tsp vanilla

Cream butter, sugar, salt and egg yolk together well. Then add flour. Moisten like pie crust, using milk. Pat into 10 x 12 pan. Bring rhubarb and water to a boil in small pan, cooking only until rhubarb begins to soften. Cool slightly. Pour rhubarb into lined pan. Beat together eggs, egg white, sugar, salt, milk and vanilla. Pour over rhubarb. Sprinkle nutmeg over all. Bake at 350 for 45 minutes. Serving with whipped cream.

Dixie Striker

Rhubarb Dessert

1 cup white sugar
1 cup water
2 Tbsp cornstarch
1½ tsp vanilla
1- 3 oz box red Jell-o
5-6 cups rhubarb
1½ cups flour
1½ cups brown sugar
1½ cups rolled oats
¾ cup butter
1 tsp cinnamon

Boil sugar, water, cornstarch, vanilla and Jell-o until clear. Add rhubarb and boil 2-5 minutes. Pour into a 9x13" pan. Combine flour, brown sugar, oats, butter and cinnamon. Sprinkle on top and bake at 350° for 45 minutes.

Marilyn Koons

Rhubarb Roly-Poly

Syrup:

1 cup water
1 ½ cups sugar

Combine and cook for 3-5 minutes.

Dough:

3 cups flour
3 tsp baking powder
1/3 cup sugar
½ cup shortening

Blend until fine crumbly mix. Add 1 cup milk and blend unto a ball. Roll out on a floured surface to a large 12x16" rectangle.

Sprinkle 3 cups diced rhubarb over rectangle and roll up long way. Slice into 12 pieces. Pour syrup on bottom of 9x13" pan and place slices in pan.

Sauce:

1 cup diced rhubarb
½ cup sugar
¾ cup water

Start cooking while mixing dough, cook until rhubarb is very soft. Pour over slices in pan. Bake at 350° for 45 minutes.

Margie Guttenberg

Rice Pudding

1/2 c rice
1 qt of milk
1/2 c sugar

Mix altogether and bake slow 1 hour or until well done. Raisins may be added before baking.

Georgia Burwell

Rice Pudding

3 cups instant rice
1 cup sugar
3 eggs, beaten
1-1½ quarts milk
1 tsp salt
2-3 Tbsp butter
2 tsp vanilla

Put rice in 9x13" dish. Mix eggs, milk, sugar, salt and vanilla. Add to rice and dot with butter. Bake 350 for 35 – 40 min.

Marilyn Koons

Sawdust Pudding

14 graham cracker, crushed
30 marshmallows
1 cup milk
1 cup crushed pineapple, drained
1 cup whipped topping
1/2 cup chopped nuts

Place half the graham cracker crumbs in 9x13" pan. Melt marshmallows and milk in saucepan, blending well. Cool. Stir in pineapple, whipped topping and nuts. Pour over graham cracker crumbs. Top with remaining crumbs. Chill in refrigerator.

Dori Bishop

Seven Layer Fingertip Jello

4 (3 oz) pkg jello
6 envelopes Knox gelatin
1 can Borden's eagle brand

Ingredients for all layers. Dissolve 1 pkg flavored jello and 1 pkg Knox with 1 c hot water for each layer. Mix together 1 can Borden's sweet milk and 1 c water. Dissolve 2 pkg of Knox with 1 c hot water. Mix milk mixture and dissolved Knox gelatin together and divide into 3 equal parts. In oblong 9 x 13" pan alternate one layer of flavored gelatin and one part milk mixture till seven layers are made. Be sure each layer is set firm before adding next layer.

Dixie Striker

Tropical Fruit Dessert

1 $\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ cup clear jel
1 envelope tropical punch drink mix
4 cups water
1 can pineapple tidbits, drained
6 bananas
1 cup red seedless grapes

In a medium saucepan combine sugar, clear jel and drink mix. Stir in water. Bring to a boil over medium heat, stirring constantly, until clear. Remove from heat and cool. Chill in refrigerator then add pineapple, sliced bananas and grapes. Makes 8-10 servings.

U. M. Women

Tropical Macadamia Custard Dessert

1 pkg (18 oz) ready-to-bake refrigerated white chip macadamia nut cookie dough, divided
3 eggs
1 can (20 oz) unsweetened crushed pineapple, drained
1 can (12 oz) evaporated milk
1 pkg (7 oz) dried tropical fruit bits
1/3 cup packed brown sugar
2 Tbsp all purpose flour
1½ tsp rum extract
Whipped topping
Maraschino cherries

Let dough stand at room temperature for 5-10 minutes to soften. Press nine portions of dough into a greased 9"square baking dish. Bake at 350° for 10 minutes or until set. Let stand for 2 minutes.

Meanwhile, in a bowl, combine eggs, pineapple, milk, dries fruit, brown sugar, flour and extract. Pour over crust. Crumble the remaining dough over the filling.

Bake for 30-35 minutes or until top is golden brown. Cool on a wire rack. Cut into squares; garnish with whipped topping and cherries. Refrigerate leftovers. Makes 12 servings.

Dixie Striker

Twinkie Dessert

1 (10 count) box Hostess Twinkies
4 bananas, sliced
1 (15 oz) pkg vanilla instant pudding
1 (20 oz) can crushed pineapple, drained
1 (8 oz) carton whipped topping

Slice Twinkies in half lengthwise and place in buttered 9x13" pan, cream side up. Place a layer of sliced bananas over Twinkies.

Prepare pudding according to directions and pour over bananas. Top with pineapple and then whipped topping. Refrigerate. Cut into squares to serve.

Dori Bishop

Ultimate Fruit Pizza

1 tube (16½ oz) refrigerated sugar cookie dough
1 pkg (8 oz) cream cheese, softened
½ cup confectioners' sugar
1 tsp lemon juice
1 can (21 oz) cherry pie filling
1½ cups pineapple tidbits, drained
¾ cup mandarin oranges, drained
¾ cups green grapes, halved
¾ cup fresh strawberries, halved

Glaze:

1 Tbsp sugar
2 tsp cornstarch
1 can (5½ oz) unsweetened apple juice

Let dough stand at room temperature for 5-10 minutes to soften. Press onto an ungreased 12" pizza pan. Bake at 350° for 12-14 minutes or until set and lightly browned. Cool on a wire rack.

In a small mixing bowl, beat the cream cheese, confectioners' sugar and lemon juice. Spread over crust. Top with pie filling; arrange the pineapple, oranges, grapes and strawberries over filling.

In a small saucepan, combine sugar and cornstarch. Gradually stir in apple juice. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Cool; brush over fruit. Refrigerate for at least 1 hour before serving. Makes 10-12 servings.

Nancy Maples