

The Cooking Corner

APPLE SALAD

1 doz. firm apples, peeled and cut in chunks
 1 c. miniature marshmallows
 1 lb. seedless green grapes
 2 Tbsp. flour
 1/2 pint whipping cream or small carton
 juice of 1 lemon
 1 can (No. 2) sliced pineapple
 1 c. walnuts, chopped
 3 eggs
 2 tsp. butter or oleo
 1 c. sugar

Reserve pineapple juice. Dice apples, add lemon juice to keep them from turning dark. Dice pineapple and mix with grapes, nuts and marshmallows. Boil pineapple juice, remove from heat. Mix flour, sugar and eggs. Pour hot pineapple juice over this and put back on stove to thicken. Stir constantly over low heat, then add oleo. Cool before pouring over all the fruit. Before serving stir in the whipped cream. Should look nice and white and appetizing. Serve with crackers. Makes lots.

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HOT POTATO SALAD

5 c. diced potatoes
 1 can chicken soup
 1/2 c. grated cheddar cheese
 4 eggs hard boiled
 1 small carton sour cream
 salt and pepper
 Mix all ingredients together. Bake 5 minutes at 350 degrees or microwave on Medium for 10 minutes.

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ANGELS ON HORSEBACK

For each person:
 1/2 English muffin
 1 slice tomato
 2 partially cooked strips of bacon
 1 slice cheese
 mayonnaise flavored with minced onion
 Spread bread with mayonnaise and stack next 3 ingredients in order. Bake at 325 degrees until bacon is crisp. Serve hot.

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DEEP DISH HAMBURGER PIE

1/2 lb. ground beef
 1/4 tsp. salt
 1 (8 oz.) can cut green beans
 1 c. mashed potatoes
 1/4 c. chopped onion
 1/8 tsp. pepper
 1/2 c. catsup
 3 Tbsp. shredded cheddar cheese

In skillet, cook and stir meat and onion until meat is brown and onion is tender. Stir in seasonings, beans and catsup. Pour into ungreased 1 qt. casserole. Spoon mashed potatoes on mixture and top with cheese. Bake in 350 degree oven for about 30 minutes or until mixture is hot and the tip top is slightly brown. Serves 2.

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STRAWBERRY PIE

1 c. Seven-Up
 2 tsp. cornstarch, rounded
 1 pt. fresh strawberries
 1/2 cup sugar
 5 Tbsp. strawberry gelatin
 Cook the Seven-Up, cornstarch and sugar until it thickens. Add strawberry gelatin, stir until dissolved and let cool. Add 1 pint fresh strawberries and put in a baked pie shell. Refrigerate. Serve with whipped topping.

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RHUBARB CRUNCH

3 c. diced up rhubarb
 1 c. sugar
 2 Tbsp. cornstarch
 1/2 tsp. nutmeg
 2 egg yolks
 9 inch unbaked pie shell
 Fill 9 inch unbaked pie shell with rhubarb. Mix sugar, cornstarch and egg yolks. Pour over top of rhubarb. Sprinkle nutmeg on top of rhubarb mixture. Bake 50 to 60 minutes.

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MILKY WAY CAKE

8 Milky Way Bars
 1 stick butter
 2 c. sugar
 1 stick butter
 4 eggs
 2 1/2 c. flour
 2 tsp. vanilla
 1/2 tsp. soda
 1 c. milk
 Melt together the Milky Way Bars and one stick butter. Set aside. Cream butter

and sugar; add eggs. Add flour and remaining ingredients alternately. Add Milky Way mixture. Grease and flour a loaf pan. Pour into loaf pan and bake at 350 degrees 1 hour.

ICING: Melt 4 Milky Way Bars and 1 stick butter; Add 2

tsp. milk and 1/2 box confectioners sugar.
SUPREME HOLIDAY CAKE
 1 lb. butter
 1 lb. light brown sugar
 6 eggs, separated
 4 c. cake flour
 1 tsp. baking powder
 1 qt. nuts, chopped

1/2 lb. candied cherries, chopped

1/2 lb. candied pineapple, chopped

1 1/2 oz. lemon extract, be sure to use 1 1/2 ounce.

Mix cherries, pineapple, lemon extract, and 2 cups cake flour together. Cream butter and sugar. Add one egg yolk at a time. Beat medium speed. Add remaining flour, 2 cups. Beat egg whites until stiff, then fold into mixture. Add nuts and

fruits to mixture. Put in tube pan and place in refrigerator overnight. Bake for 2 1/2 hours at 250 degrees. Test Cake. If Necessary, bake another 10 to 15 minutes. Do Not Over-bake. (Be sure to grease and flour pan before adding batter).

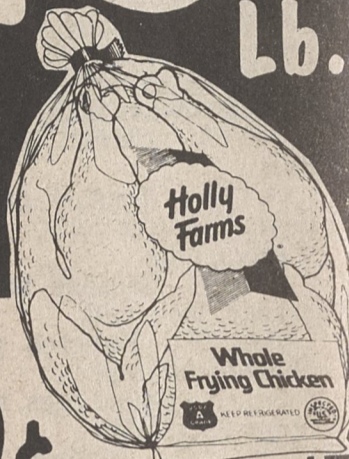


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