

# The Cooking Corner

## RASPBERRY CREAM CHEESE COFFEE CAKE

1 (3 oz.) pkg. cream cheese, softened  
 4 tablespoons butter  
 2 cups Bisquick  
 1/3 cup milk  
 1/2 cup raspberry preserves  
 1 cup confectioners' sugar, sifted  
 1 to 2 tablespoons milk  
 1/2 teaspoon vanilla or lemon juice  
 Cut cream cheese and butter into Bisquick mix until crumbly. Blend in 1/3 cup milk. Turn onto a floured surface and knead 8-10 strokes.

On waxed paper, roll dough to a 12 x 8-inch rectangle. Turn onto a greased baking sheet and remove paper. Make two 1/2-inch cuts on both long sides of the rectangle. Spread raspberry jam down the center. Fold cut edges, one overlapping the next and the center giving a braided look. Combine sugar, remaining milk and vanilla and drizzle atop the cake. Bake in preheated 425 degree oven for 12-15 minutes.

These freeze well, wrapped in tin foil. Also will make smaller cakes; divide the dough in half. It is good with other fillings such as lemon cream but because the dough is sweet, sour fillings are best.

## HEALTH BREAD

1-1/2 cups water  
 1 cup cottage cheese  
 1/2 cup honey  
 1/4 cup margarine  
 5-1/2 to 6 cups whole wheat flour  
 2 tablespoons sugar  
 3 tablespoons salt  
 2 packages yeast  
 1 egg  
 1/4 cup wheat germ

Heat first 4 ingredients to 120 degrees. Combine warm liquid, 2 cups of the flour and the remaining ingredients in a large mixing bowl. Beat 2 minutes at medium speed. Had stir remaining flour into mixture to make stiff dough. Knead well on floured surface. Place in greased bowl, cover, and let rise 1 hour. Grease two 9x5-inch bread pans. Punch down dough and shape into 2 loaves. Place in pans, cover and let rise for another hour. Bake at 350 degrees for 40-50 minutes. When removed from pan, grease tops of loaves with margarine. Yield: 2 loaves.

## PRETZELS

Do ahead  
 1 package dry yeast  
 1-1/2 cups warm water  
 1 teaspoon salt  
 1 teaspoon sugar  
 3-1/2 to 4 cups flour  
 1 egg, beaten  
 Coarse salt

Dissolve yeast in water in large bowl. Stir in salt and sugar plus 2 cups flour. Beat well. Add remaining flour to make dough easy to handle. Knead 5 minutes. Cover and let rise 45-60 minutes. Punch dough down and cut into 16 equal parts. Roll each into a rope of 18

inches and loop to form a pretzel. Brush with beaten egg. Sprinkle with coarse salt. Place on greased cookie sheet and bake 15-20 minutes in preheated 400 degree oven. Slip under broiler for 30 seconds to brown them more.

## CREOLE JACK RABBIT

4 slices bacon, finely chopped  
 1/2 cup onion, minced  
 1/2 cup green pepper, minced  
 1/4 cup flour  
 1 cup milk  
 2 cups canned tomatoes, drained and chopped

1 cup Monterey Jack cheese, shredded  
 1 teaspoon Worcestershire sauce  
 1/2 teaspoon salt  
 English muffins or toast triangles

Cook bacon until crisp. Add onion and green pepper and saute until tender. Blend in flour. Stir in milk and tomatoes and cook until thickened. Add cheese, Worcestershire sauce and salt. Stir until cheese melts. Serve over toast or muffins. Yield: 6 servings.

## BOB'S DEVILED EGGS

Easy, Original Recipe  
 4 eggs, hard-boiled  
 5 level tablespoons mayonnaise  
 1 teaspoon Worcestershire  
 6 to 8 drops Tabasco  
 1 level teaspoon dry mustard  
 1 light sprinkling Accent  
 Salt to taste

Boil eggs only 15 minutes. Separate yolks from whites. Mix yolks with remaining ingredients and stuff eggs.

## ENGLISH MONKEY

2 cups bread crumbs, crumbled  
 2 cups milk  
 2 eggs, beaten  
 1 cup sharp Cheddar cheese\*  
 Salt and pepper  
 English muffins or buttered toast  
 \*Other cheeses may be substituted.

In double boiler, place milk and bread crumbs. When they are beginning to heat, add beaten eggs and stir. Add cheese and salt and pepper to taste. Cook until thick and cheese has melted. Serve over buttered toast or English muffins. Accompany with regular or Canadian bacon.

## SPINACH QUICHE

1/2 cup margarine  
 1/2 cup milk  
 2 eggs  
 1 tablespoon cornstarch  
 1-1/2 cups sharp Cheddar cheese, grated  
 1 tablespoon onion flakes  
 2 (9-inch) pie shells  
 1 (10 oz.) pkg. Stouffer's Spinach Souffle, thawed

Preheat oven to 350 degrees. Mix all ingredients together well and pour into the two pie crusts. Bake for 30 minutes or until lightly browned. Yield: 10-12 servings.

## FRESH APPLE CAKE.

1-1/2 cups oil  
 2-1/2 cups sugar

1 teaspoon vanilla  
 3 eggs  
 3 cups flour  
 1 teaspoon baking soda  
 1 tablespoon cinnamon  
 3 cups apples, pared, cored and chopped  
 1 cup nuts, chopped  
 Preheat oven to 350 degrees. Grease and flour a tube pan and set aside. Cream sugar, oil, vanilla together. Add eggs. Sift flour, soda, and cinnamon. Batter will be stiff. Add apples and nuts. Beat thoroughly. Bake for 1-1/2 hours in prepared tube pan.

## EASY CARROT CAKE

4 eggs  
 2 cup sugar  
 1-1/2 cups oil  
 2 cups flour  
 1 teaspoon salt  
 2 teaspoons baking soda  
 2 teaspoons baking powder  
 2 teaspoons cinnamon  
 3-4 cups carrots, grated  
 3/4 cup nuts, chopped (optional)

Preheat oven to 325 degrees. Combine sugar and eggs, beating well. Sift dry ingredients and add to sugar mixture alternately with oil. Add carrots and then nuts. Bake in three 8-inch layer cake pans which have been greased and floured. Bake for 45 minutes. When cool frost with cream cheese

## SOUR CREAM CAKE

1 cup butter or margarine  
 6 eggs, separated  
 1/4 teaspoon baking soda

3 cups sugar  
 3 cups sifted flour  
 1/2 pint sour cream

Preheat oven to 325 degrees and

use a paper-lined or well-greased and floured loaf, tube, or round pan.

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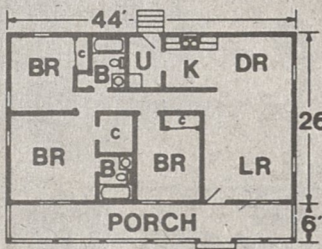
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