

RECIPE:

Raspberry Cheese Bars

1 1/2 c. flour

1 c. quick oats

1 c. Brown Sugar (packed + Divided)

3/4 c. Butter (soft)

12 oz cream cheese

1/4 c. Milk

1 t vanilla

1 T. Lemon juice

1 c fresh Raspberries

1/4 c. seedless raspberry jam



Preheat 350°

Combine flour, oats and 1/2 c brown sugar. Add butter stir until crumbly. Reserve 1 cup crumbs, set aside. Press remaining crumbs into greased 9x13 pan. Bake 15 min.

Beat cream cheese, remaining 1/2 c brown sugar until fluffy. Beat in Milk, vanilla + Lemon juice. Set aside.

Mash Raspberries + Jam together. Spread cheese mixture over hot crust. Spread raspberries to cover sprinkle crumbs. Bake 35-40 min.

BUTTERSCOTCH CREAM CHEESE BARS

1 (10 oz.) pkg. butterscotch chips
1/2 c. butter
2 c. graham cracker crumbs
1 (8 oz.) cream cheese
1 (14 oz.) sweetened condensed milk
1 tsp. vanilla
1 egg
1 c. chopped pecans

Melt butterscotch chips and butter. Stir in cracker crumbs, mix well. Reserve 2/3 cup of crumb mixture. Press remainder into bottom of buttered 9 x 13 inch pan. Heat oven to 325 degrees. In large bowl, beat cream cheese until light and fluffy. Beat in condensed milk, vanilla and egg. Fold in nuts. Pour into prepared pan, scatter reserved crumbs evenly over top. Bake for 25 to 30 minutes or until cake tester comes out clean. Cool to room temperature, then chill. Cut into 1 1/2 to 2 inch bars.

CREAM CHEESE BARS

1/2 cup chopped pecans

Crust:

2/3 cup butter, melted

3 cups graham cracker crumbs

1/2 cup flour

1/3 cup sugar

Center:

12 oz pkg Nestle white morsels

1 cup mini chocolate chips

Topping:

8 oz cream cheese, softened

1 cup sour cream

1 can sweetened condensed milk

3 Tbsp flour

2 eggs

1/2 tsp salt

1 tsp vanilla

Combine crust ingredients, reserving 1 1/3 cups for topping. Press rest of mixture into 11x15 inch jelly roll pan. Bake at 300°F for 7 minutes. Remove from oven and sprinkle with white and chocolate chips. Return to oven 2 to 3 minutes till chips are soft. Beat together all topping ingredients and pour over crust. Top with reserved crumbs and chopped pecans. Bake at 325°F for 30 minutes. Cool and cut. Refrigerate.

RECIPE: Cocoa Bavarian Pie

From the Kitchen of: _____

1 envelope Knox Gelatin

1 c milk

2/3 c sugar

6 T cocoa

1 T light corn syrup

2 T butter

3/4 c milk

3/4 t vanilla

1 c heavy cream

Prepare 9" Single Pie

Crust - Your

Favorite Recipe

Baked



CMA20038

RECIPE: Continued

From the Kitchen of: _____

Sprinkle gelatin over 1 c milk in saucepan

Combine Sugar & Cocoa - add to saucepan

Add Corn Syrup - Cook until boils. Remove from heat. Add butter, Stir to melt. Blend in 3/4 c milk & vanilla. Pour into mixing bowl. Chill til almost set

Whip Cream to stiff peaks. Whip gelatin til smooth. Blend 'la whip cream into gelatin

gently - low speed til smooth. Pour into pie shell. Chill til set. Top w/ remaining whip cream.



CMA20038

Old-Fashioned Sou Cream/Raisin Pie

1 16-oz. carton dairy sour cream

1 1/2 cups sugar

3 tablespoons all-purpose flour

3 egg yolks 1 t. vanilla

1 cup raisins

3 egg whites

1/2 teaspoon cream of tartar

3/4 cup sugar

1 baked 9-inch pie shell

1 tablespoon butter

1. In a heavy medium saucepan stir together the sour cream, 1-1/2 cups sugar, flour, egg yolks, and raisins. Cook, stirring constantly, over medium heat until thickened and bubbly. Keep warm.

2. For meringue, place the egg whites and cream of tartar in a large mixing bowl. Beat with an electric

mixer on medium speed until soft peaks form (tips curl). Gradually add 3/4 cup sugar, 1 tablespoon at a time, beating on high speed about 4 minutes more or until mixture forms stiff glossy peaks (tips stand straight).

3. Pour warm filling into baked pie shell. Spread meringue over filling. Bake in a 350° oven for 15 minutes. Remove and cool on a wire rack for 1 hour. Chill 3 to 6 hours before serving; cover for longer storage. Makes 8 servings.

Pie Crust

1 c. flour mix together

1/2 t. salt Roll in balls

1/3 c. butter Roll out on

3-4 T cold water floured

surface makes

1 crust

SOUR CREAM RHUBARB COFFEECAKE

Topping

1/2 cup sugar

1/2 cup nuts

1 Tbsp unsalted butter

1 tsp ground cinnamon

1/2 cup ~~butter~~

1 1/2 cups pack brown sugar

1 egg, beaten

2 cups flour

1 tsp baking soda

1/2 tsp salt

1 cup sour cream

1 1/2 cups chopped rhubarb
(1 inch pieces)

Grease and flour 13x9 inch baking pan. For topping, mix together sugar, nuts, butter and cinnamon in small bowl until crumbly. Set aside. Cream ~~butter~~ in large bowl, then add brown sugar and egg. Cream together. Combine flour, baking soda and salt in another bowl. Add to creamed mixture, alternating with sour cream. Mix thoroughly. Add rhubarb and mix to distribute evenly. Pour into prepared pan. Sprinkle with topping. Bake at 350°F until knife inserted into center comes out clean, 40 to 50 minutes. Makes 8 to 12 servings.

RECIPE: Coffee Surprise

From the Kitchen of:

2 c flour 1 c sugar
1 tsp baking powder 1/2 tsp vanilla
1 tsp baking soda 2 eggs
1/2 tsp salt 1 c sour cream
1/2 c butter

Mix dry ingre, set aside

Cream eggs, butter & sugar. Add
Sour cream mix well. Add dry
ingredients →

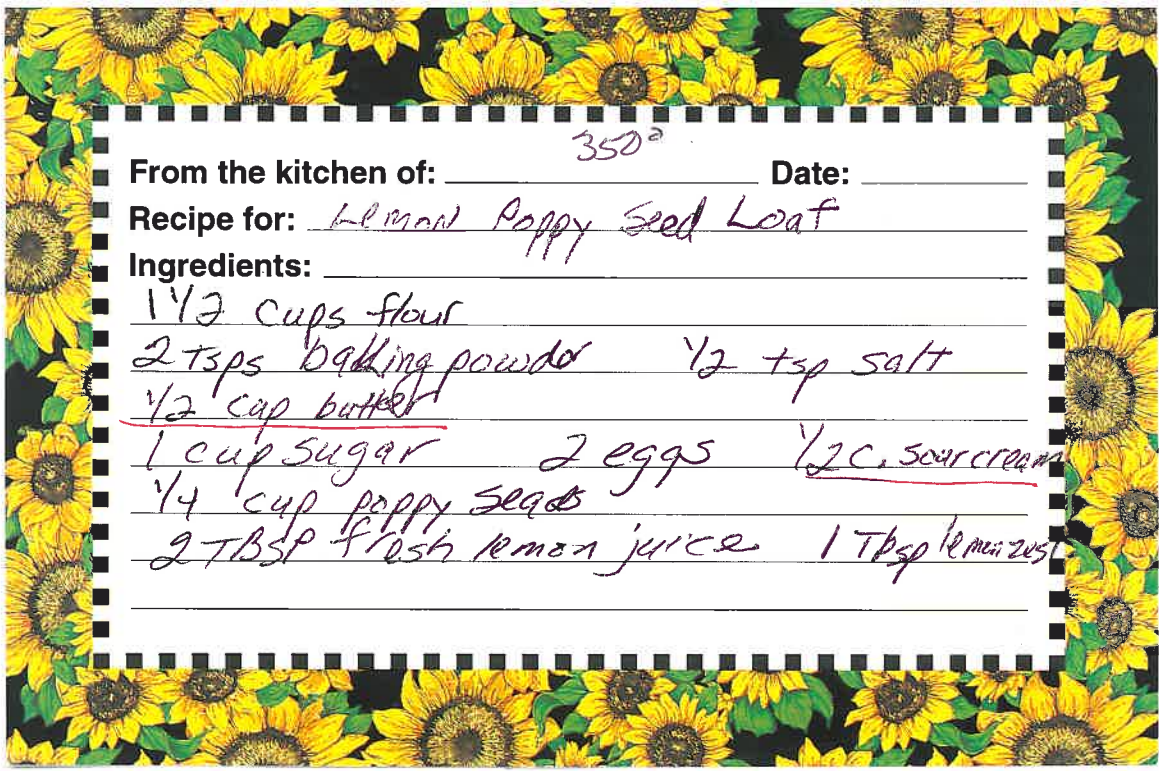
CCRECPRT
Made in China



Filling

~~8 oz cherries~~ 1/4 c sugar
1 c berries 1 T flour

Mix berries w/sugar & flour. Mix w/c
chez. Put 1/2 of dough in greased pan.
Spread on filling. Put rest of dough
on top & spread around. Bake @ 350° 40 min



350°

From the kitchen of: _____ Date: _____

Recipe for: Lemon Poppy Seed Loaf

Ingredients: _____

- 1 1/2 cups flour
- 2 Tsp baking powder 1/2 tsp salt
- 1/2 cup butter
- 1 cup sugar 2 eggs 1/2 c. sour cream
- 1/4 cup poppy seeds
- 2 TBSP fresh lemon juice 1 Tbsp lemon zest

1. Grease & flour loaf pan
2. Sift flour, baking powder & salt, set aside
3. Cream butter, sugar. Add eggs, 1 @ a time
Add sour cream, poppy seeds, lemon juice & zest
4. Mix in dry ingredients
Bake 55 to 60 min

Rhubarb Bread

- 1 1/2 c brown sugar
- 2/3 c. oil
- 1 egg
- 1 t. vanilla
- 1 t. soda
- 1 t. salt
- 2 1/2 c. flour
- 1 c. buttermilk

- Topping
- 1/2 c. sugar
 - 1 T. butter
 - 1 t. cinnamon
 - 1/2 c. nuts

Mix ingre. + sprinkle topping mix. Bake 1 hr @ 325°
2 loaves

Chocolate Peanut Butter Dream

24 Nutter Butter Cookies

4 T. melted Butter

8 oz cream cheese (soft)

1 C. Powdered Sugar

2/3 c. Creamy Peanut Butter

1 cool whip

2 sm instant Choc Pudding

3 c. milk + Chopped nuts

Pre heat oven 350°

Crush cookies, mix

& together with



butter press into 9x13 pan.

Bake 10 min. Cool.

Mix Pudding + milk set aside.

cream cheese, sugar and peanut butter together. fold in 2 c. cool

whip. Spread pudding over.

Crust top with cheese mixture

top with cool whip. Sprinkle

chopped nuts on top.

Chill at least 2 hours before

Serving.

RECIPE FOR: German Cheese Torte

1 lb. Sifted Small Curd Cottage Cheese

2 - 8oz pkg. Cream Cheese

1 pint Sour Cream

4 eggs (slightly beaten)

1 1/2 c. Sugar

1/4 c. Corn Starch

1 Tablespoon Lemon Juice

2 tsp. Vanilla →



Blend all ingredients together at low speed - until well blended.

Butter a 9x13 cake pan - Sprinkle with finely crushed graham cracker crumbs - and coat the pan. Pour Cheese mixture into pan.

Bake at 325°F for 1 hour, turn off the oven and let pan in oven for 2 hours.

Do Not Open the Door ~ Refrigerate overnight -

Topping: 8oz. Bitter Sweet German Choc.

1/2 c. Heavy Cream + 1 tsp butter -

PREPARATION TIME: Beat Choc. into bowl - Heat milk + butter to low boil - Pour over Choc. Blend until melted.

© Barbara Wilson for C.R. Gilson, Norwalk, CT 06856

Pour over Cheese base!

SHOWING OFF GEORGIA - PEACHES AND CREAM

Part 1

2 c. flour

1 c. chopped pecans

3/4 c. butter

Combine flour and butter, stir in pecans. Press into a 9 x 13 pan, bake at 350° for 10 minutes or until slightly browned. Cool completely.

Part 2

3 c. powdered sugar

1 (8-oz.) pkg. cream cheese,
softened

1 1/2 c. cream
whipped

Mix powdered sugar with cream cheese until smooth, fold in whipped cream. Spoon on top of crust, pushing up the sides to make a slight wall for the peaches. Set aside.

Part 3

1 c. sugar

4 c. fresh peaches, peeled and
slice (strawberries can be used
instead)

3 T. cornstarch

1 c. water

1 (3-oz.) box peach JELL-O

In medium pan, mix sugar and cornstarch. Over medium heat slowly stir in water. Bring to boiling, stirring constantly, cook 1 minute; until bubbly, clear and slightly thickened. Remove from heat, stir in peach gelatin. Cook another 2 minutes. Reserve 1/3 cup for peaches, spoon glaze over cream mixture, leaving a one-inch border of cream visible. Stir reserved glaze into peaches. Spoon peaches over glaze. Refrigerate several hours before serving.



Here's what's cookin':

Holiday Fudge Torte

Recipe from: _____

1c. flour

~~3/4c. sugar~~

1/4c. Cocoa

1/2 t. powdered instant coffee

3/4 t. baking soda

1/4 t. salt

1/2 c. butter softened.

1/4 c. sour cream

1 egg

1/2 t. vanilla

Fudge Nut Sprage on back

Heat oven to 350°. Preheat 9 in.

round baking pan. Line bottom with wax paper. Grease pan, flour paper

& pan. Sift flour, sugar, cocoa, instant coffee, baking soda & salt in large mixer bowl. Add

butter, sour cream, egg & vanilla. Beat on low speed til blended.

Then beat 3 minutes on medium.

Pour batter in pan.

Bake 30-35 minutes til toothpick comes out clean. Cool 10 minutes.

Then remove from pan. Peel off wax paper. Cool. Serves: _____

completely.

Then make glaze recipe on back



Continued next page

Fudge Nut Glaze

- $\frac{1}{2}$ c. whipping cream
- $\frac{1}{3}$ c. semi sweet choc. chips
- $\frac{1}{4}$ c. sugar
- $\frac{1}{4}$ c. butter
- $\frac{1}{2}$ t. light corn syrup
- $\frac{3}{4}$ c. chopped pecans
- $\frac{1}{2}$ t. vanilla

Combine all except nuts + vanilla in small saucepan. Cook over medium heat stirring constantly, til mixture boils: Cool stirring constantly for 5 min. Remove from heat Cool 10 minutes stir in nuts + vanilla.

Pour evenly over cake, allow some to run down sides. Refrigerate all glaze is firm about 1 hour. Refrigerate leftovers.