

Carole's
Cookbook





Carole's Recipes

This is just a sampling of the recipes I have collected over the years. They are still all kept in the same terra cotta colored wood recipe box that I've had forever.

Many things have changed. The most noticeable is that Crisco was called for in almost every recipe and now oil is substituted.

I tried to put meaningful notes on some recipes. Hopefully you remember some of them and will try a few.

Carole Laughary
December 2011

Carole

Appetizers & Beverages



Cheese Ball

Carole Laughary

1-8 oz. pkg. Cream Cheese
1 -3-1/2 oz. jar Kraft Old English Cheese Spread
2 oz. crumbled Blue Cheese
Garlic Salt

Form all into ball and cover with chopped nuts.

Especially good with Triscuits.

Personal Notes: This was a recipe I inherited from my mother, Evelyn, (Gramma Luta).

Liver Ball

Carole Laughary

1 lb. liver sausage
1/4 cup salad oil
1 tsp. worcestershire sauce
1 tsp. salt
1 T. lemon juice
1 T. chopped onion
2 T. parsley
1/3 cup canned milk

Mix all together with hands into ball and refrigerate.

Personal Notes: This was a recipe of Gramma Luta's. It was a favorite of my dad, Leonard, Grampa Luta.

Appetizers & Beverages

Cracker Spread

Carole Laughary

Orange Marmalade
Dry Mustard
Horseradish
Pepper
Cream cheese
Crackers

12-14 oz. bottle of Orange Marmalade
4 tsp. dry mustard
1 tsp. hot creamy horseradish
1/2 - 1 tsp. pepper
Mix and pour over a block of cream cheese. Serve with crackers.

Personal Notes: This is especially good, when serving multiple appetizers. Goes well with a glass of wine.

Ranch Pretzels

Carole Laughary

Pretzels
Orville Redenbacher popcorn oil
garlic powder
dill weed
ranch dressing mix

In large plastic bag, place 45 oz. regular or stick pretzels
In bowl, mix 1-12 oz. bottle Orville Redenbacher butter flavored popcorn oil
1 heaping tsp. garlic powder
1 heaping tsp. dill weed
1 envelope (1oz.) dry ORIGINAL ranch dressing mix
Pour over pretzels in bag. Close and seal so oil doesn't leak when you turn it over. Turn over every hour or so, until all oil is absorbed by pretzels.

Personal Notes: This is a recipe I obtained while living in the condo. It makes so much and is a good snack item.

Bread and Muffins



Corn Fritters

Carole Laughary

½ cup flour
1 tsp. baking powder
1 tsp. salt
½ tsp. paprika
2 eggs
#2 can whole kernel corn, drained

Sift together flour, baking powder, salt and paprika. Separate eggs. Beat yolks. Blend with corn, then stir in flour mixture. Beat egg whites and fold into corn mixture.

Heat oil in heavy deep skillet. Drop by spoonfuls into the hot oil. Turn to brown. Serve hot.

Personal Notes: This is a yellowed recipe out of the St. Paul Dispatch.

Banana Bread

Carole Laughary

¾ cup sugar
¼ cup shortening
2 eggs
1 cup mashed banana
2 cups flour
2 tsp. baking powder
½ tsp. salt
¼ tsp. soda

Mix first 3 ingredients. Beat until lite. Add banana. Stir in dry ingredients. Beat until smooth. Pour into greased loaf pan.

Bake 60 minutes at 350°. Cool on rack.

Personal Notes: This is Evelyn's (Grama Luta) original recipe. I still use it today but substitute oil for the shortening.

Diet Popovers

Carole Laughary

1 cup flour
3/4 tsp salt
2 eggs
1 cup skim milk

Mix flour and salt. Beat eggs and mix in milk. Add to flour and beat until smooth.

Grease 12 muffin tins 1/3 full.

Bake at 375° for 50 minutes. Cut slit in side and bake another 5 minutes.

45 calories each

Coffee Cake

Frozen bread dough
1 stick butter
1/3 cup brown sugar
cinnamon
nuts
butterscotch pudding

Thaw frozen dough – make balls and layer in angel food cake pan (greased). Sprinkle over top 1 package butterscotch pudding.

Drizzle over top: 1 stick butter
1/3 cup brown sugar
cinnamon and nuts

Cover and let rise overnight on counter.

Bake for 30 minutes at 350°. Turn over onto platter.

Pearl's Gum Drop Bread

Carole Laughary

2 tsp soda in 2 T. hot water
1 cup orange juice
4 cups flour
2 beaten eggs
1-1/4 cup sugar
2 cups gum drops (halved - no black or white)
2 T. baking powder
3 T. shortening
1 t. salt
1 cup chopped nuts

Mix shortening (oil) and sugar. Then add eggs, then liquid. Mix.
Add remaining ingredients.

Bake at 325° for 1 hour. (2 loaves)

Personal Notes: Do you remember this bread? Grandma Pearl almost always had it on hand. You kids loved it because it was so colorful.

Zucchini Bread

Carole Laughary

3 eggs, beaten
1 cup oil
2 cups sugar
2 cups grated zucchini
2 tsp. vanilla
3 cups flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp salt
1 tsp cinnamon
Preheat oven to 325°

Bread and Muffins

Grease and flour 2 loaf pans

Mix all ingredients. Bake for one hour.

When mixing, you may add nuts, raisins or dates, if desired.

Personal Notes: The paper this is written on is threadbare with all three kids writing all over the back. There is a note from Mike saying he went bike riding and will be home at 2:20. There is a note from Melissa telling Paula to call Susie Boeller, signed by Melissa on 9-2-79. The paper recipe is in my red recipe box under bread.

This is the VERY recipe I used to fill the freezer the year (on Transit Avenue) that I put in 10 hills of zuccinis, not having any idea how prolific they were. This was all on a city lot. Mike went around the neighborhood with zuccinis in a wagon, first selling, then giving away, then mom made lots of bread. Never grew them again.

Soups, Stews, Salads and
Sauces



Egg and Onion Salad

Carole Laughary

1 head lettuce, chunked
1 large sweet onion, sliced in rings
6 hard boiled eggs

Dressing:
1/4 cup salad oil
2 T. vinegar
1 tsp. worcheshire sauce
1/4 cup shredded cheese
1 T. parsley
1-1/2 tsp. salt
1/4 tsp. pepper
dash paprika

Layer lettuce, onion, and eggs.

Pour dressing over.

Personal Notes: This was Betty Novak's (Aunt Bet) favorite salad recipe.

Lime Salad

Carole Laughary

1 pkg. lime jello
1/2 cup sugar
1 can crushed pineapple, drained
1 cup sm. curd cottage cheese
1/2 pt. cool whip
1/2 cup walnuts

Dissolve and mix jello and sugar in 3/4 cup boiling water.

Mix in pineapple, cottage cheese, cool whip, and walnuts.

Personal Notes: Made this often.

Soups, Stews, Salads and Sauces

Popcorn Salad

Carole Laughary

1-6 oz. bag white unbuttered popcorn
2 cups finely chopped table onions
1/2 lb bacon, fried crisp and crumbled
2 cups finely chopped celery
2 cups shredded yellow cheese

Dressing:

1-1/2 cups Mayo
3 T. white vinegar
2/3 cup sugar

MUST MAKE 1 or 2 DAYS AHEAD for best results.

Blend dressing and pour over first 5 ingredients. Stir, cover and let set one or 2 days.

Waldorf Salad

Carole Laughary

2 cups diced apples
1 T. sugar
1/2 tsp. lemon juice
salt
1 cup chopped celery
1/2 cup walnuts
1/4 cup mayo
1/2 cup cool whip

Sprinkle apples with sugar, lemon juice and salt. Add celery and nuts. Fold mayo into cool whip. Fold into apple mixture. Chill. Serve on lettuce.

Personal Notes: I know you can find many recipes like this on line now but these are the ones I used many years ago.

Main Courses: Beef, Pork and
Lamb



Tortiere (French Meat Pie)

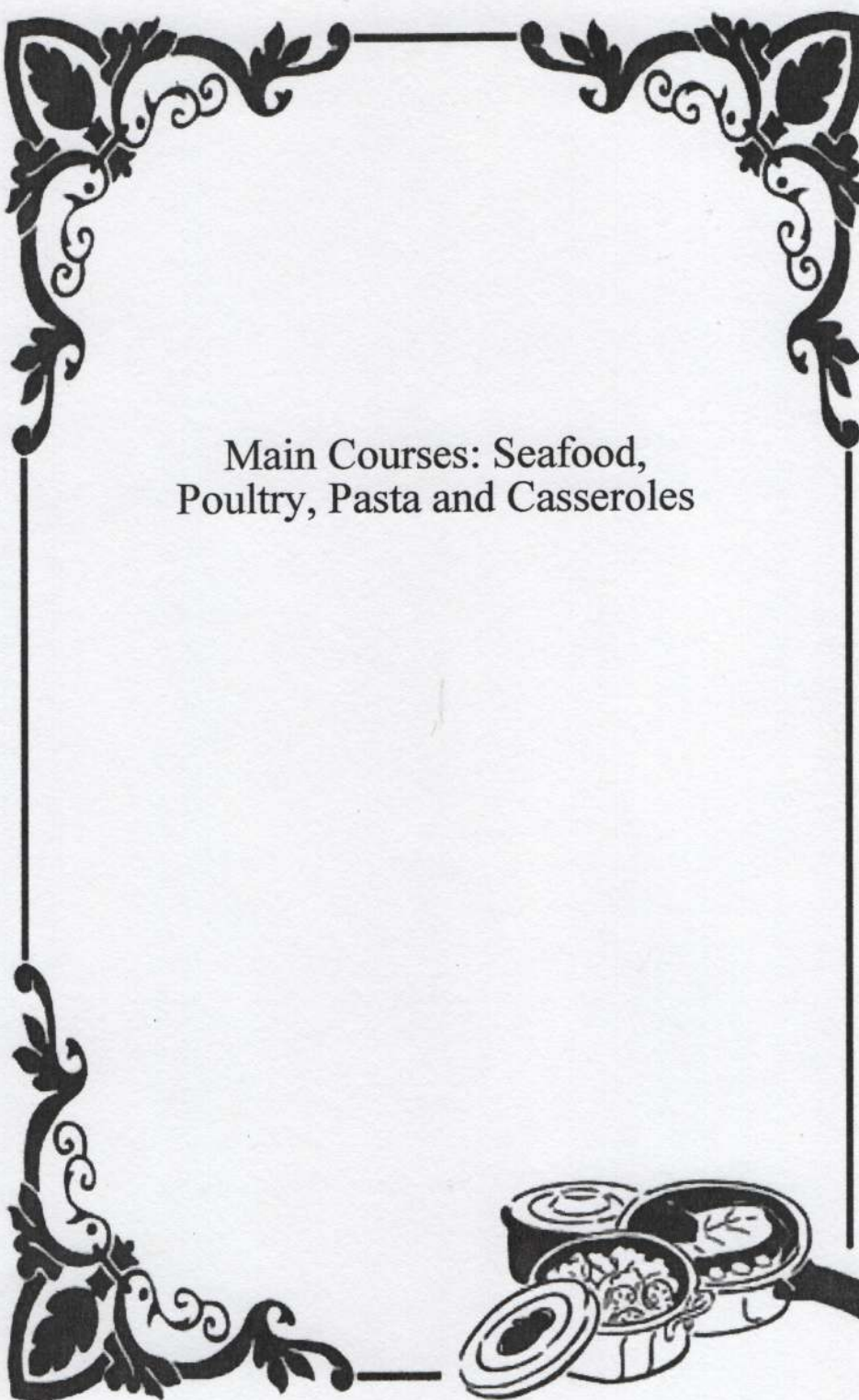
Carole Laughary

3 lbs. ground beef
3 lbs. ground pork
1 lb. ground veal
6 tsp. sage
2 cups mashed potatoes
onions

Mix everything together well with hands. Put in pie shell and cover with pastry.

Bake at 350° for 1 hour or 1-1/2 hours if frozen.

Personal Notes: Measurements are by no means exact. I change things quite frequently. Add lots of onions. Sometimes I couldn't get veal, so just used beef and pork. There are many variations of French meat pie recipes. This was originally Grama Gibeau's recipe and it was the one we all used.

A decorative rectangular border with ornate floral and scrollwork corners. The border is composed of solid black lines with intricate designs at each corner.

Main Courses: Seafood,
Poultry, Pasta and Casseroles



Baked Chow Mein

Carole Laughary

1 lb. hamburger
1 can cream mushroom soup
1 can cream chicken soup
2 cups chopped celery
1 cup chopped onion
3 T. soy sauce
1-1/2 cup uncooked rice

Brown meat, onions, and celery. Combine everything in large greased casserole.

Bake at 350° for 1 hour.

Ripe Olive Casserole

Carole Laughary

2 cans tuna (drained)
2 cups crushed cheese crackers (small box)
3 cups white sauce
3/4 cup sliced ripe olives

Mix. Bake at 350° for 35 minutes.

White Sauce:

Melt 1/8 lb. butter. Add 3 T. flour. Add milk and stir until thickened. Salt slightly. (or use your own white sauce recipe).

Personal Notes: This was Grama Luta's recipe and this was one of her favorite tuna casserole recipes on Friday, in the days we couldn't eat meat on that day.

Main Courses: Seafood, Poultry, Pasta and Casseroles

Beans

Carole Laughary

1 lb. hamburger
1 can kidney beans
1 can pork and beans
1 can butter beans (add last)
1/2 cup ketchup
3/4 cup brown sugar
2 T. vinegar
1 tsp. dry mustard

Put everything in crock pot for 6-8 hours on low heat.

Personal Notes: These are the beans that I have made for years. The recipe originally came from Dee Goertzen. You can change it around to your heart's content.

Dakota Dinner

Carole Laughary

1 lb. ground beef
6 potatoes, sliced
1 onion, sliced
1/2 cup milk
1 can cream style corn
1 tsp. salt
pepper

Brown hamburger and onions. Layer ingredients in a greased casserole dish, adding corn on top and pour milk over all. Bake at 350° for 1-1/2 hours until potatoes are done.

Personal Notes: Do you remember this? It was a mainstay. This was back in the days where dinner was whatever I could do with 1 pound of hamburger.

Ham Loaf with Red Mustard Sauce

Carole Laughary

1 can tomato soup
1 lb. ground ham
1 lb. ground beef
1/2 cup chopped onion
1/3 cup milk
3/4 cup cracker crumbs
1 beaten egg

Reserve half the soup for sauce. Combine remainder with all ingredients and mix well.

Lightly pack in loaf pan.

Bake at 350° for 1-1/4 hours. Spoon off excess fat. Let stand 5 minutes, then turn out on platter.

Serve with Red Mustard Sauce:

Mix reserved soup with
1 slightly beaten egg
1 T. sugar
2 T. yellow mustard
1 T. vinegar
1 T. butter
Cook, stirring constantly, until mixture thickens.

Personal Notes: Another casserole (hot dish) we had quite often.

Vegetables and Vegetarian
Dishes



Cheese Sandwiches

Carole Laughary

1/2 lb. American cheese
5 hard boiled eggs
6 sweet pickles
3/4 onion

1 cup mayo
2 T. ketchup
1/4 t. salt

Grind first 4 ingredients together. Then add the mayo, ketchup and salt.

Spread on small hamburger rolls and broil open-faced.

Personal Notes: We always knew my mom and dad were having company for bridge when my mom mixed these up. They were everybody's favorites.

Corn Bake

Carole Laughary

1 pkg. Jiffy corn bread mix
1 can cream style corn
1 can whole kernel corn (don't drain)
1 cup sour cream
1/2 cup melted margarine
2 eggs (well beaten)
salt and pepper to taste

Grease 2-1/2 quart casserole. Mix ingredients and pour into casserole. Bake at 350° for 55 minutes until golden brown.

Personal Notes: I have made this for years. Just the other day saw a lower calorie version using low fat sour cream and egg whites instead of whole eggs, but I haven't tried it.

Oven Omelet

Carole Laughary

8 eggs
1 tsp. Cream of Tartar
8 T. milk
Butter

Beat 8 egg yolks until thick and lemony.
Salt and pepper to taste - then add 8 T. milk

Beat 8 whites until very stiff. Add 1 tsp. cream of tartar. Fold in the egg yolks.

Melt 4 T. butter in large frying pan - when bubbling, pour the egg mixture in. Cook over low heat for 10 minutes. Then bake at 350° for 15 minutes or until browned and set and leaves no imprint. Take out and fold over onto plate.

Pour melted or shredded cheese over.

Personal Notes: Do you remember this? We had it for dinner quite often.

Ramequin

Carole Laughary

1/2 cups flour
2 cups cold milk
3-1/2 T. butter
1/2 tsp. salt
1/8 tsp. pepper
nutmeg
4 eggs
1-1/3 cups shredded swiss cheese

Put milk in saucepan - whisk in flour - stir until boils, then remove and beat in butter, seasonings, and 1 by 1, the eggs and 1 cup of the cheese.

Vegetables and Vegetarian Dishes

Pour half the mixture into buttered layer cake pan - spread with whatever you would like (mushrooms, chopped ham, bacon, etc.). Cover with rest of mixture. Sprinkle on remaining cheese.

Bake at 400° for 25 minutes.

Personal Notes: Another oldie but goodie - I made quite often.

Desserts, Pies, Cakes and
Cookies



Whole Wheat Apple Pie

Carole Laughary

Crust:

1-1/4 cup wheat flour
2 tsp. sugar
1 tsp. salt
1/2 cup oil
2 T. milk

Filling:

2/3 cup sugar
2 T. wheat flour
1 tsp. cinnamon
4 apples - sliced thin
1/2 cup sour cream

Topping:

3/4 cup wheat flour
1/2 cup brown sugar
1/2 tsp. cinnamon
1/3 cup softened butter

Heat oven to 350°. For crust, combine flour, sugar, salt, oil and milk; mix well. Pat in ungreased 9" pie pan.

For filling, combine sugar, flour, cinnamon, apples and sour cream, spoon into unbaked crust.

For topping, combine topping ingredients, sprinkle over apples.

Bake for 40-45 minutes until topping is golden.

Personal Notes: This was always a bit puttsy but well worth it.

Desserts, Pies, Cakes and Cookies

Summer Dessert

Carole Laughary

1-16 oz cool whip
1 can frozen pink lemonade
1 can sweetened condensed milk

Mix and pour into 2 graham cracker crusts.

Chill.

Gloria Kinzel's Dessert

Carole Laughary

1 can blueberry pie filling
1 white cake mix
1/2 cup melted butter

Pour pie filling in 9 x 13 buttered pan. Sprinkle cake mix over.
Pour melted butter all over top.

Bake at 350° for 35-40 minutes.

Coconut Crunch (Arlene Price)

Carole Laughary

1 cup flour
1/4 cup brown sugar
1/2 cup nuts
1/2 cup softened butter
1 cup coconut

Mix and put in 9" square pan. Brown in slow oven. Cover with small package vanilla pudding, which has been cooked and cooled. Then spread with Cool Whip.

Chocolate Frosting

Carole Laughary

1 cup sugar
1/4 cup cocoa
1/4 cup milk
1/4 cup butter

Boil for one minute. Beat until thick.

Personal Notes: This was Thera Gustafson's recipe. Thera and Carl were friends of my parents, Bet and Clary and Paul and Jim and were also bridge partners.

Impossible Pie

Carole Laughary

4 eggs
1/2 cup flour
2 cups milk
1/2 stick butter or margarine
1 cup coconut
1/4 tsp. salt
1/2 tsp baking powder
1 cup sugar
1 tsp. vanilla

Put everything in blender.

Pour in lightly greased pie plate.

Bake for one hour at 350°.

Desserts, Pies, Cakes and Cookies

Amy Strenger's Chocolate Frosting

Carole Laughary

2-1/1 cups powdered sugar
4 T. cocoa
5 T. butter
4 T. milk
1 tsp. vanilla

Melt butter and cocoa.

In separate bowl, add milk to powdered sugar, then add cocoa mixture.

Beat until smooth. Add salt and vanilla.

Personal Notes: This was Amy's personal concoction.

Sponge Candy

Carole Laughary

1 cup white sugar
1 cup dark corn syrup
1 T. vinegar
1 T. baking soda

Use large pot.

Cook and stir sugar, syrup, and vinegar until sugar all dissolves. Then cook with out stirring until temperature reaches 300°.

Stir in 1 T. baking soda quickly. Pour in WELL GREASED 9 x 13 pan.

Crack when cool.

Personal Notes: This was my dad's (Grampa Luta) absolute favorite candy in the world.

Fanny Farmer Fudge

Carole Laughary

2/3 cup canned milk
2 cups sugar
10 large marshmallows
1 package chocolate chips
nuts
1 tsp. vanilla
1/4 cup butter

Mix 2/3 cup canned milk, 2 cups sugar, and 10 large marshmallows in bowl and set aside.

Bring to boil - 1 package chocolate chips, nuts, 1 tsp. vanilla, and 1/4 cup butter. Boil for 6 minutes, stirring constantly.

Pour into bowl containing mixture. Stir until everything melts. Pour into buttered pan.

Pearl's Fudge

Carole Laughary

1-1/2 cups milk
2 cups sugar
4 squares chocolate
Butter
Vanilla
Nuts

Heat the milk. Dissolve sugar in milk. Then add 1-1/2 cups sugar. Add 2 squares chocolate, then 2 more squares. Boil to soft ball stage. Add 1 T. butter and 1/2 tsp vanilla. Add nuts. Beat until thick. Pour into large buttered pan.

Personal Notes: The recipe name says it all.

Desserts, Pies, Cakes and Cookies

Christmas Candy

Carole Laughary

1 cup sugar
1/4 cup water
1-1/2 cup chopped walnuts
1/2 tsp. salt
1/2 cup butter
2-6 oz. pkgs. melted chocolate chips

Combine sugar, salt, water and butter. Cook until light crack stage. Add 1/2 cup nuts and QUICKLY spread in a well buttered cookie sheet.

Cool.

Spread chocolate over top and sprinkle with nuts.

Cool.

Personal Notes: This was my mom's favorite. She made it every Christmas and is now my favorite also.

Fruit Cocktail Cake

Carole Laughary

2 cups sugar
2 cups flour
2 tsp. soda
1 tsp. salt
2 eggs, beaten
1 large can fruit cocktail drained

Mix everything and pour into greased and floured 9 x 13 pan. On top crumble 1 cup chopped nuts and 3/4 cup brown sugar.

Bake at 275° for 1 hour and 20 minutes.

(Hard to tell when it's done)

Personal Notes: This was Sandy Elliott's original recipe. I made it often. It was easy and very good.

Poppy Seed Bundt Cake

Carole Laughary

1 yellow cake mix
1 package instant coconut cream pudding
1/2 cup oil
1 cup hot water
4 eggs
1/4 cup poppy seed

Put all ingredients into large bowl. Blend well, then mix for 4 minutes at medium speed. Pour into a well greased and floured Bundt pan. Bake at 350° for 45 minutes. Let cool for 10 minutes before removing from pan. Sift powdered sugar lightly over top.

Personal Notes: This was the cake I always made for Mike on his birthday.

Texas Cake

Carole Laughary

1 cup water
4 T. cocoa
2 sticks butter or margarine
2 eggs
1/2 cup sour cream
2 cups flour
2 cups sugar
1/2 tsp. salt
1 tsp. soda

Mix and bake. Cool for 15 minutes, then frost.

Frosting:
Bring to boil
1 stick butter

Desserts, Pies, Cakes and Cookies

4 T. cocoa
1/2 can evaporated milk
one box powdered sugar
1 cup nuts

Mix and pour on warm cake.

Personal Notes: Everybody liked this cake, especially the girls.

Crazy Cake

Carole Laughary

3 cups flour
1/3 cup cocoa
2 cups sugar
2 tsp. salt
1 tsp. vanilla
2 tsp. vinegar
3/4 cup oil
2 cups water

Mix and pour all dry ingredients in 9 x 13 buttered pan. Make 3 holes in mixture. Add 1 tsp. vanilla, 2 tsp. vinegar, and 3/4 cup oil, which has been mixed together.

Pour 2 cups boiling water over all and blend. Bake at 350° for 30 minutes.

Personal Notes: This was Pearl's (Grama Goshey) recipe and she used to make it a lot when we went for Sunday dinner.

Lemon Bars (Marie Washenberger)

Carole Laughary

2 cups flour
1 cup margarine
1/2 cup powdered sugar
4 eggs
2 cups sugar
4 T. flour
1 tsp. baking powder
4 T. lemon juice

Mix flour, margarine and powdered sugar and pat in 9 x 13 pan.
Bake 20 minutes at 350°.

Mix together:
eggs, sugar, flour, baking powder, lemon juice.

Pour on crust. Bake 25 minutes. Cool and frost.

Frosting:
1-1/2 cups powdered sugar
2 T. butter
1-1/2 T. vanilla

Milk enough to spread

Personal Notes: Marie was Pearl Goshey's next door neighbor on Marion Street in St. Paul.

Desserts, Pies, Cakes and Cookies

Yum Yum Cookies

Carole Laughary

1/2 cup butter
1 cup flour
1-1/2 cup brown sugar
2 T flour
1/2 tsp. salt
1/2 cup coconut
2 eggs
1 tsp. vanilla
1/4 tsp. baking powder
1 cup walnuts

Mix butter and flour as for crust. Bake 15 minutes at 350° in 9" pan.

Mix remaining ingredients and spread over crust. Bake 20-25 minutes at 350°.

Personal Notes: This was my mother's company staple. Everyone always asked her to make Yum Yum Cookies. I haven't made them for a while. I seem to remember them in a 9 x 13 pan, so you will have to experiment.

Peach Rice Pudding

Carole Laughary

2/3 cup Minute Rice
1-2/3 cup milk
1/4 tsp. nutmeg
1/2 tsp. salt
1 egg
1/3 cup sugar
2 tsp. lemon rind

Mix rice, milk, nutmeg and salt. Bring to full boil. Cover, remove from heat and let stand 5 minutes.

Combine in bowl:
1 egg

1/3 cup sugar
2 tsp. lemon rind

Add small amount of hot rice to egg mixture, stir well, return entire mixture to pan. That prevents curdling. Add 1 T. butter. Cook and stir over low heat for 4 minutes. Add 1 cup sliced peaches. Pour out of pan immediately. Chill covered. Fold in 1/2 cup Cool Whip before serving.

Personal Notes: Paula, Mike, and Melissa: You should remember this. I made it quite often for a week-night dessert. Your dad liked it.

Pistachio Dream Cake

Carole Laughary

1 package light cake mix
2 small packages sugar-free pistachio pudding
1 8 oz. non-fat vanilla yogurt
3 egg whites
1 tsp. vanilla
1 cup diet lemon-lime soda

Frosting:

1-1/2 cup cold skim milk
1 package sugar-free instant pistachio pudding
2 cups fat-free whipped topping

Combine cake mix, pudding, yogurt, egg whites, vanilla and beat at low speed for one minute. Gradually beat in soda. Pour into 9 x 13 pan well sprayed with Pam. Bake at 350° for 30-35 minutes until toothpick comes out clean.

For frosting: Mix the pudding and milk for 2 minutes. Fold in the whipped topping.

Personal Notes: This was a Weight Watcher recipe that I liked. It had 3 points per serving.

Desserts, Pies, Cakes and Cookies

Chocolate Meringue Bars

Carole Laughary

1 cup butter
1/2 cup white sugar
1/2 cup brown sugar
2 egg yolks, beaten
1 T. water
2 cups flour
1/2 tsp. soda
1/4 tsp. salt
1 tsp. baking powder
1 package chocolate chips
1 cup chopped nuts
2 egg whites, beaten

Cream shortening and two sugars. Add yolks and water. Mix dry ingredients together and fold everything together and spread on ungreased cookie sheet with sides.

Sprinkle over top 1 package chocolate chips and 1 cup chopped nuts.

Beat 2 egg whites and add 1 cup brown sugar and spread over top.

Bake for 20 minutes at 350°.

Personal Notes: This was Pauline Kemper (Aunt Paul - Grama Luta's sister) favorite recipe.

Bridge Meringue Torte

Carole Laughary

6 egg whites
2 tsp. vanilla
1/2 tsp. cream of tartar
salt
2 cups sugar
6 Heath bars, chilled and crushed
2 cups cool whip

Have egg whites at room temperature. Add vanilla, cream of tartar and dash salt. Beat to soft peaks. Gradually add sugar, beating until very stiff.

Cover 2 cookie sheets with parchment paper. Draw 9" circle and spread meringue evenly within circles. Bake at 275° for 1 hour. Turn off oven, let dry in oven (don't open door) for 2 hours.

Fold crushed candy into cool whip. Spread 1/2 of cool whip between layers, then frost top and sides with the rest. Chill in refrigerator overnight.

Personal Notes: This was my personal favorite for a fancy dessert. It was a bit puttsy but not too bad. I always used brown paper on the cookie sheets because I don't think we had parchment paper then but I think now that would work just fine.

Baklava

Carole Laughary

4 cups walnuts, finely chopped
1/2 cup sugar
1 tsp. cinnamon
1 pound phyllo dough
1 cup melted butter
1-12 oz. jar honey

Butter 9 x 13 pan. In large bowl, mix walnuts, sugar, and cinnamon.

Cut phyllo into 9 x 13 rectangles. In pan, place 1 sheet phyllo and brush with butter. Repeat to make 5 layers of phyllo. Then sprinkle 1 cup walnut mixture.

Repeat with 5 layers of phyllo, then 1 layer of nuts.

Top with 1 sheet phyllo. Brush with butter. With sharp knife cut halfway through layers in triangle pattern. Bake at 300° oven for 1 hour and 25 minutes until top is golden.

Meanwhile, in saucepan, heat honey until hot but not boiling. Spoon hot honey over Baklava. Cook in pan at least one hour. Cover. To Serve: With sharp knife, cut through layers.

Personal Notes: There are many different Baklava recipes but this is the one I always used. It's from a magazine page dated March of 1983.

Oatmeal Cake

Carole Laughary

1-1/4 cups boiling water
1 cup oatmeal
1 cup white sugar
1 cup brown sugar
1/2 cup margarine
2 eggs
1/1/2 cups flour
1 t. soda
1/2 t. salt

Pour boiling water over oatmeal and let stand for 20 minutes.

Mix into oatmeal in order given:

1 cup white sugar
1 cup brown sugar
1/2 cup margarine
2 eggs
1-1/2 cups flour
1 tsp. soda
1/2 tsp. salt

Bake in 9 x 13 pan at 350° for 40-45 minutes.

Pour frosting on cake immediately. Cool

Frosting:

6 T. margarine
1 cup brown sugar
4 T. milk
1/2 cup chopped nuts
1 cup coconut
Boil for one minute.

Personal Notes: This is easy and delicious. I made it almost every time either Jack and Sandy Elliott or Bev and George Rademacher came for Sunday dinner. They always loved it and the kids always asked for it.