



AMISH  
COOK BOOK



AMISH  
COOK BOOK

of  
*Recipes from Our Amish Neighbors*



Designed and Printed by  
Grace Methodist Church, Oelwein, Iowa  
Woman's Society of Christian Service



### A Bit About the Amish

There is a group of people in the United States called the Amish. They take their rules for living directly from the Bible and are often called the plain people.

In 1914 the first Amish families settled in northeast Iowa in Buchanan county. Since that time the number of Amish in that area has grown to about one hundred and fifty families. Their plain dress and buggies are common to others living in Oelwein, Hazleton and Independence but a real sightseeing novelty to travelers in the area.

These Amish, for purposes of church worship mainly, are divided into six districts with about twenty to twenty-eight families in a district. Worship services are held at one of the homes, sometimes in the barn, as few houses can accommodate so many. The services last most of the day and a lunch is

served at noon. When possible there is a bishop over each district.

The Amish speak a German dialect among themselves. Many speak very little English and the children do not know English until they start to School.

The northeast Iowa families came to the area from Oklahoma, Indiana, Ohio and Kalona, Iowa. They stay much to themselves, though they are friendly when "outsiders" visit their farms. Many articles have been written about them but few of these articles are illustrated because of a deep religious belief that it is sinful to allow any likeness of a person to be made. This belief apparently stems from the Ten Commandments.

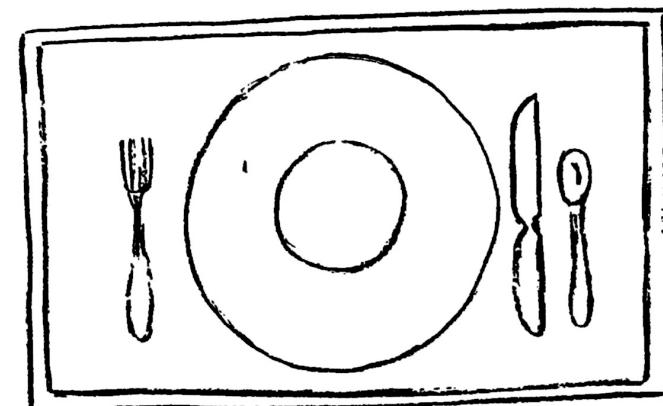
This little cook book is a brief glimpse at one of their delights in life: good food. The recipes have been gathered from a few of the northeast Iowa area Amish women for your enjoyment.



### Spaghetti

Put crumbled up hamburger, onions and tomatoes in frying pan and cook. Cook spaghetti till tender in another pan and mix all together. Add salt and pepper to suit taste.

Mrs. Henry A. Yoder  
Hazleton, Iowa



### Chicken Dressing

Mix together: bread crumbs, (toasted if you wish) some chicken meat and broth, onions and celery cut up, boiled and diced potatoes, salt, pepper, poultry seasoning, a little sage (everything to taste), 2 or 3 eggs and milk till enough, not too thin.

Mix together and bake.

Mrs. Henry A. Yoder  
Hazleton, Iowa

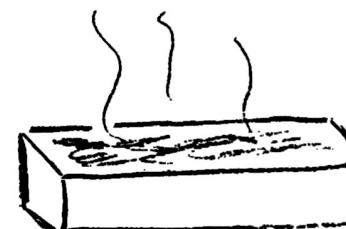


### Salmon Loaf

1 lb. can of salmon (2 cups)  
2 cups soft bread crumbs  
1/2 cup milk  
1 egg  
salt and pepper  
2 tablespoons melted butter  
Greased pan 375° 40 minutes.



Mrs. Henry Yutzy  
Hazleton, Iowa



### Barbecue Sandwiches

2 fairly good sized onions cut fine. Put a small amount of lard or butter in frying pan. Fry onions till they are brown. Add crumbled hamburger, canned or raw. Let fry till the juice disappears. Add enough tomato juice to almost cover the meat. Let cook for a while. Add 1/2 cup sugar (more if desired), about 1 teasp. mustard, salt and pepper to taste. Let cook till it changes to a darker color or till the meat is well done. Serve while hot. It's good to eat on bread.



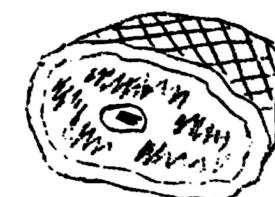
### Baked Spaghetti with Ham

2 cups spaghetti  
1 cup chopped ham  
2 eggs  
1 cup cream



Boil spaghetti in salt water till tender and drain. Butter a baking dish or pan and fill alternate layers ham and spaghetti. Beat eggs lightly. Stir in the cream and pour over contents of baking dish. Sprinkle top with paprika and add a lump of butter. Bake in a pan of hot water until firm. Serve with cheese sauce.

Mrs. Alvin Yoder  
Clifford, Ontario, Canada



### Bears and Wieners

To one pint cooked navy beans slice in two weiners, a small piece butter or margarine, some rich milk, salt and pepper to suit.  
Boil up and serve.

Mrs. Joni Bontrager  
Hazleton



### Brown Sugar Dumplings

1 cup brown sugar  
1 tablespoon butter  
2 cups flour  
2 teaspoons baking powder  
3/4 cup milk  
1 cup raisins, nuts, or dates.

Mix and drop in hot syrup made of 2 cups brown sugar, 2 cups water and 1 tablespoon butter. Bake about 20 minutes. When cool, serve with whipped cream.



Mrs. Mahlon Mullet  
Hazleton, Iowa

### Grape Nuts

2 cups buttermilk

1 cup brown Karo syrup

1 teaspoon soda

a little salt

3 1/2 cups graham flour

little sugar

Bake in a slow oven.



### Brown Sugar Dumplings

1 cup brown sugar

1 tablespoon butter

3/4 cup milk

2 scant cups flour

1 1/2 teaspoons baking powder

Now mix separately

1 cup nuts

2 cups brown sugar

1 cup raisins

1 tablespoon butter

1 cup boiling water

Now drop your cake batter in this hot mixture and put in oven and bake.

Mrs. Jonas A. Helmuth  
Hazleton



### Grape Nuts

4 cups Graham flour  
 1 cup syrup  
 1 teaspoon soda  
 1 teaspoon salt  
 3 cups sour milk

Put in a pan and bake like a cake.  
 When cold, crumble in small pieces.  
 Then put back in pan and into oven  
 to roast good and brown. Stir often.  
 Grind and eat like cereal.

Mrs. Dan Helmuth  
 Hazleton, Iowa



### Potato Salad Dressing

2 eggs  
 1 teaspoon mustard  
 3/4 cup sweet cream  
 3 tablespoons flour  
 3/4 cup sugar



Some vinegar to suit taste.

A little salt

Boil together, stirring constantly  
 until it thickens.

Pour over potatoes and onions while  
 hot.

Mrs. Ed Stutzman  
 Hazleton, Iowa

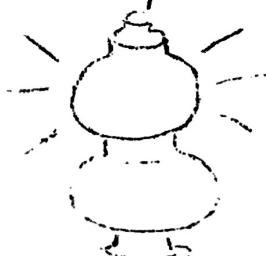


### Cottage Cheese Salad

1 box lemon gelatin  
 1 box lime gelatin  
 2 cups hot water  
 1 cup crushed pineapple  
 1 cup cottage cheese  
 1 cup salad dressing  
 1 cup milk



Put both boxes of gelatin in bowl, add hot water and pineapple. Cool. In another bowl put cottage cheese, salad dressing and milk, beat til well mixed. Add to cooled gelatin mixture, and let set. Nuts optional.



Mrs. Moses Beachy  
 Fairbank, Iowa

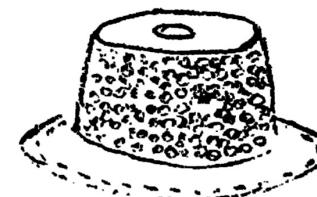


### Cranberry Salad

2 pkgs. raspberry gelatin  
 3 cups hot water  
 1 cup sugar  
 1/2 pkg. cranberries  
 2 apples  
 1/2 cup nuts  
 small can crushed pineapple

Dissolve gelatin and sugar in water. Grind together apples and cranberries. Add nuts and pineapple. Pour into ring mold.

Mrs. Moses Beachy  
 Fairbank, Iowa



### Potato Salad

Take about 3 cups of cooked diced potatoes. Add 3 or 4 hard boiled eggs, cut up, 1 cup cooked navy beans, part of an onion, a few sticks of celery cut up fine or a few canned pickles cut up fine. Head lettuce and spaghetti can also be added instead of beans or any way you wish.

#### Sauce for it.....

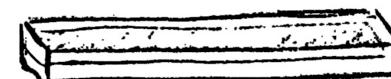
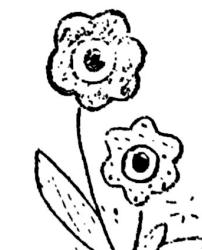
Mix: 3 tablespoons salad dressing  
(more or less)

1 tbslp. vinegar  
dash of salt

4 tbslp. sugar

1 teasp. prepared mustard and enough rich milk or cream to make a nice sauce. Pour over salad. Mix and serve.

Mrs. Henry A. Yoder  
Hazleton, Iowa



### Ribbon Salad

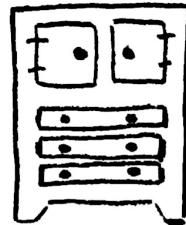
First Layer: 2 packages lime gelatine in 4 cups water. Put in oblong dish. Let harden. Second Layer: 1 pkg. Lemon gelatine, 1 cup hot water, 1 pkg. ( $\frac{1}{4}$  lb.) marshmallows, 1 large pkg. cream cheese, 1 cup cream, whipped, 1 No. 2 can crushed pineapple. Dissolve cream cheese and marshmallows in hot gelatine. Add pineapple. When starting to set add whipped cream. Pour on set lime gelatine. Third layer: 2 pkg. cherry gelatine in 4 cups water. When starting to set pour on set second layer.

Mrs. Jonas Hershberger  
Fairbank, Iowa

### Two Tone Jello Mold

Dissolve jello in 1 cup boiling water. Measure 3/4 cup jello and add 1/2 cup cold water in the rest. Set aside. Chill remaining 3/4 cup jello until almost set, add 1 egg and beat until fluffy. Blend in 1 cup sweetened whipped cream. Pour into 1 qt. mold. Meanwhile chill clear jello until slightly thickened, spoon into the mold. Chill until firm. Unmold. Serves 6.

Mrs. Joe Stutzman  
Hazleton, Iowa



### Carrot Salad

1 pkg. orange jello dissolved in water according to directions on package, then let cool until it begins to jell around the dish.

Add about 1/2 or 3/4 cup crushed pineapple, drained.

Add about 1 1/2 cups shredded carrots.  
Chill.

The pineapple juice may be used as part of the liquid.

Mrs. John Kauffman  
Hazleton, Iowa



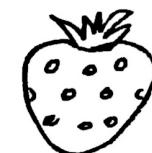
### Graham Cracker Jello

1 pkg. strawberry jello prepared according to directions on pkg. Add 1 cup finely cut apples. Pour in oblong cake pan, sprinkle with nut meats.

Mix 1 cup fine graham cracker crumbs, 2 tblsp. sugar, 2 tblsp. butter. Spread on top of jello.

Scald the 1/2 cup milk, add 1 1/2 doz. marshmallows, stir until dissolved, cool, spread on top of graham crackers. Chill. Cut in squares to serve.

Mrs. John Kauffman  
Hazleton, Iowa

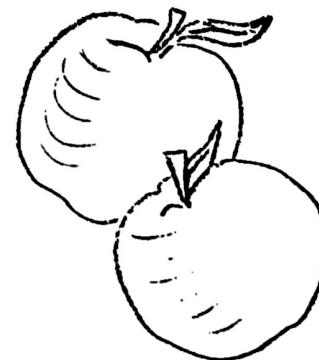


### Apple Salad

1 pkg. Strawberry Jello  
Dissolve as directed on package. Then let cool till it is partly set.

Add 1 cup (more or less) apples, finely cut and add 1/4 cup nut meats or 1/4 cup marshmallow tidbits, and set in cool place to jell.

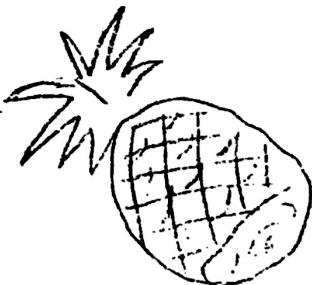
Mrs. John Kauffman  
Hazleton, Iowa



### Pineapple Fluff

Heat 1/2 cup pineapple juice. Add 1 lb. marshmallows in double boiler until marshmallows are melted. Chill. When it starts to thicken add 1 pt. whipped cream and 1/2 cup crushed pineapple and fold in. Crumble fine 20 graham crackers, 1/2 cup brown sugar. Put half of crumbs in bottom of dish. Spoon in pineapple fluff and sprinkle remaining crumbs on top. Refrigerate.

Mrs. Ed Stutzman  
Hazleton, Iowa



### Tapioca Pudding

10 cups water. Bring to boil  
1 1/2 cups tapioca  
4 cups sugar  
dash salt  
juice of 1 lemon  
1 box strawberry or any other flavor jello.



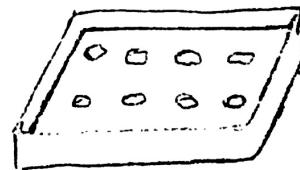
This makes 2 large dishes full.

Mrs. Ed Stutzman  
Hazleton, Iowa



### Cinnamon Pudding

1 cup brown sugar  
 3/4 cup cold water  
 1 tablespoon butter  
 2 cups flour  
 1 cup sugar  
 2 teaspoons baking powder  
 2 teaspoons cinnamon  
 2 tablespoons soft butter  
 1 cup milk  
 1 cup pecan nutmeats



Combine brown sugar, water, butter, and oil. Pour into 8x8x2" baking pan. Sift flour, sugar, baking powder, and cinnamon.

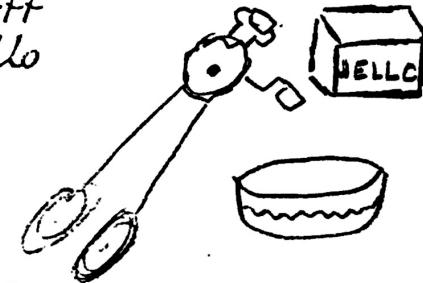
Add butter and milk, beat well. Pour over first mixture. Add pecans. Bake at 350° about 45 minutes.

Mrs. Mahlon Mullet  
Hazleton, Iowa



### Jello Fluff

1 pkg. any flavor jello  
 1 cup cream whipped  
 1 egg white, beaten  
 1/2 cup brown sugar  
 1 cup granulated sugar  
 1 cup graham crackers, crushed

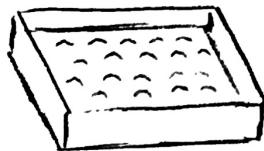


Prepare jello as directed on box, set in refrigerator until partially set, add  $\frac{1}{2}$  cup granulated sugar to egg white, and  $\frac{1}{2}$  cup to the whipped cream. Beat jello until fluffy, mix all three mixtures together. Mix crumbs and brown sugar together. Line bottom of square baking dish with crumbs and then pour on fluff mixture. Chill.

Mrs. Mahlon Mullet  
Hazleton, Iowa

### Date Pudding

1 lb. dates  
 2 teaspoons soda  
 2 cups hot water  
 2 eggs  
 2 cups sugar  
 2 tablespoons butter  
 4 cups flour  
 1 teaspoon baking powder  
 1 cup walnuts



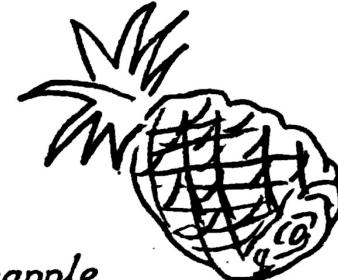
Bake as a loaf cake. When cold cut in little squares and arrange in layers in dish with whipped cream.

Mrs. Ura Bontrager  
 Hazleton, Iowa



### Pineapple Pudding

1/2 cup butter  
 1 egg  
 1 cup sugar  
 3 teaspoons cream  
 1 cup crushed pineapple  
 2 1/4 cups graham cracker crumbs  
 Bake in a moderate oven. When cold cut in 1 inch squares and serve with whipped cream.



Mrs. Alvin Gingerich  
 Hazleton, Iowa



### Brownie Date Pudding

1 sp. chocolate      2 tbsp. shortening  
 1 cup sifted flour  
 2 tsp. baking powder  
 1 teas. salt  
 2/3 cup sugar  
 1/2 cup milk  
 1 teas. vanilla  
 1/3 cup chopped nuts  
 1/3 cup chopped dates  
 1 1/2 - 2 cups water  
 1 1/4 cups sugar  
 1 sq. chocolate

Melt 1 sq. chocolate and the shortening together. Cool. Sift flour, baking powder, salt and 2/3 cup sugar together. Add milk and vanilla. Mix until smooth. Stir in cooled chocolate mixture, dates and nuts. Pour into greased 8x8x2" pan. Combine water, 1 1/4 cups sugar and 1 sq. chocolate in a sauce pan. Place over medium heat and stir till sugar is dissolved and chocolate is melted. Bring to a boil. Pour over top of batter. Bake in moderate oven 350° for 40 to 45 min. Cool. Top with whipped cream and bananas. (This makes a chocolate sauce in bottom of pan after pudding is baked)



### Hot Fudge Pudding

1 cup sifted flour  
 2 tablespoons cocoa  
 1/4 teaspoon salt  
 2 tbsp. melted shortening  
 1 cup chopped nuts  
 3/4 cup sugar  
 1/2 cup milk  
 2 teaspoons baking powder

Sift together dry ingredients in a bowl. Stir in milk and shortening. Beat up until smooth. Add nuts. Pour in a greased baking pan. Sprinkle following mixture over dough. (batter) 1 cup brown sugar, 4 tablespoons cocoa, 1 3/4 cups hot water (or more).

Add vanilla to water, mix cocoa and brown sugar and sprinkle on top. Add hot water and vanilla on top of all. Bake 40-45 min. in moderate oven. If a smaller amount of sugar and cocoa is put in, it won't make it so strong and sweet. If brown sugar isn't on hand white is OK. Nuts can also be omitted.

Mrs. Levi A. Yoder  
 Belleville, Wisconsin



### Sweetheart Pudding

2 1/2 cups graham cracker crumbs

1/3 cup sugar

2/3 cup melted butter

Mix and save 1 cup mixture.

Line loaf pan with the mixture like pie crust. Then add the following filling:

1 cup sugar

3 egg yolks

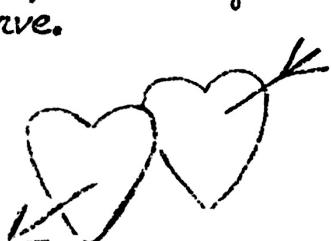
3 tablespoons flour, heaping

4 cups milk.

Cook filling until thick, stir often.

Add 1 teas., vanilla and 3tblsp. sugar to beaten egg whites. Pour this over mixture. Cover top with graham crackers that were saved, browned in oven. When cold, cut in squares, put in dish and serve.

Mrs. Henry A. Yoder  
Hazleton, Iowa



### Butterscotch Pudding

2 cups brown sugar

Pinch of salt

1 cup boiling water

1 teas. soda (scant)

Butter size of walnut

1/2 teas. vanilla

Boil until taffy.

Meanwhile mix:

1 pint flour

1 cup white sugar

4 egg yolks or 2 whole eggs

3 pints boiling water

Stir well then boil this in your taffy.

When cold arrange this in a dish in layers with graham cracker crumbs, bananas and nuts. Top with whipped cream and serve.

This pudding may also be used for pies, put in a baked crust, whipped cream on top.

Mrs. Joni Bontrager  
Hazleton, Iowa

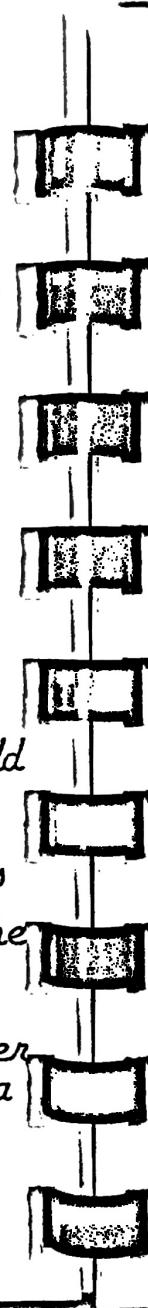


### Graham Cracker Fluff Pudding

Soak 1 envelope knox gelatin in  $\frac{1}{3}$  cup cold water. Set aside till you cook together  $\frac{3}{4}$  cup milk,  $\frac{1}{2}$  cup sugar and 2 egg yolks. Boil for 1 min. or until thick. Stir in the soaked gelatin and let cool. When cool add 2 egg whites beaten stiff and one cup whipped cream.

Take 16 graham crackers rolled fine, add 3 tbsp. melted butter, 3 tbsp. brown sugar and mix well. Put  $\frac{1}{2}$  the crumbs in bottom of dish, then the pudding, then the rest of the crumbs on top.

Mrs. Joe C. Yoder  
Hazleton, Iowa



### Raised Doughnuts

2 pkgs. yeast	2 eggs beaten
$\frac{1}{4}$ cup sugar	5 cups flour
$\frac{1}{4}$ cup warm water	1 teas. salt
$\frac{1}{3}$ cup butter	2 teas. cinnamon
$\frac{1}{2}$ c. Scalded milk	$\frac{1}{2}$ teas. nutmeg

Sprinkle the yeast on top of warm water, with one tbsp. sugar added. Put the butter and rest of sugar in a large bowl. Pour in the hot milk and stir until the butter melts. Let cool until lukewarm. Add the yeast mixture and the beaten eggs. Sift the flour, salt and spices together and stir into the yeast mixture. Mix well and cover the dough with a damp cloth. Keep in a warm place till it is doubled in bulk. Turn out onto a floured board. Roll about half an inch thick. Cut with doughnut cutter. If needed, let set 20 min. or more. Fry in hot fat  $365^{\circ}$  to  $370^{\circ}$ . Sugar while warm.

Mrs. Joni Bontrager  
Hazleton, Iowa

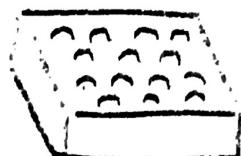


### Graham Cracker Fluff

Bring 3 cups milk to boil

Add:

2 tablespoons corn starch  
3 egg yolks  
3/4 cup sugar  
1 teaspoon vanilla

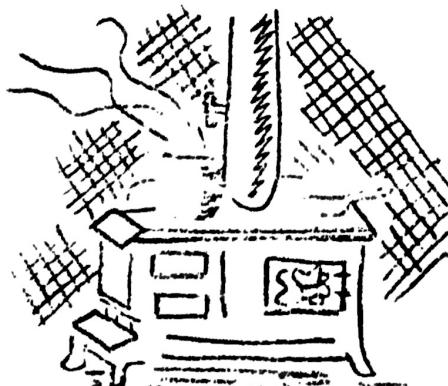


Cook. Cool. Add:

Whipped cream and egg whites.

Arrange in dish with graham crackers.

Mrs. Ura Bontrager  
Hazelton, Iowa



### Apple Rolls

2 cups flour

2 tablespoons sugar

4 teaspoons baking powder

Sift all together then add:

3 tablespoons shortening

1/2 cup milk

2 eggs

Mix all and roll out to  $\frac{1}{4}$  inch thick.  
Then spread with apples that are cut fine. Takes about 6 apples. Roll up like cinnamon rolls and place in pan.  
Pour syrup over rolls and bake.

#### Syrup

1 cup brown sugar

1/2 cup white sugar

2 cups water

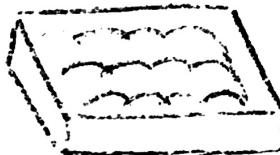
Boil syrup 5 minutes and cool slightly before pouring over apple rolls.



Mrs. Joe Stutzman  
Hazelton, Iowa

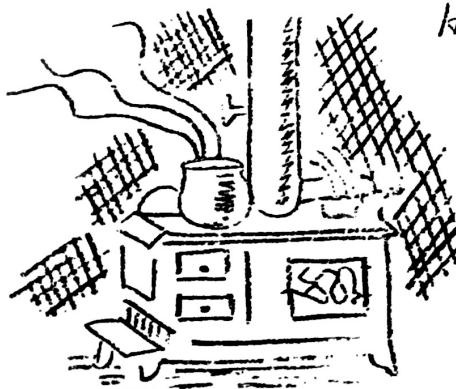
### Refrigerator Rolls

1/2 cup scalded milk  
 1/4 c p sugar  
 2 teaspoons salt  
 1/3 cup margarine



Pour the milk over sugar, salt and margarine. Stir until dissolved, then beat an egg and add to mixture. Add some flour, stir and beat. Then add 1 pkg. yeast in 1/2 cup warm water. Stir and add enough flour to make stiff dough but not as stiff as bread dough.

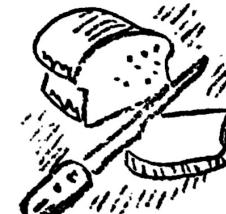
Mrs. Dan Helmuth  
 Hazleton, Iowa



### Cinnamon Bread

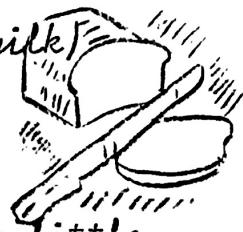
3 cups milk scalded and cool to luke-warm. Dissolve 1 pkg. yeast in 1/2 cup warm water. Add to milk, 1 cup sugar, 2 teasp. salt, 2 teasp. cinnamon, 1 teasp. nutmeg, 2 eggs beaten, 1/2 cup margarine, 1 cup raisins, 7 cups flour more or less, to make a soft dough. Let rise in a warm place until double in bulk, then divide and put in pans. Let rise again, then bake in medium hot oven for 30 minutes. Frost with confectioners sugar frosting.

Mrs. Amos A. Yoder  
 Gorrie, Ontario, Canada

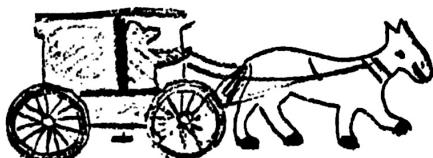


### Potato Bread

1 cup mashed potatoes (no milk)  
 1/2 cup shortening  
 1/2 cup sugar  
 1  $\frac{1}{2}$  cts. lukewarm water  
 1 handful salt  
 1 pkg. yeast dissolved in a little water. Let stand 10 to 15 minutes.  
 Then put all together and put in flour till dough is soft and satiny. Let rise then knead down. Let rise again. Knead down. Let rise again. Then shape in loaves. Let rise. Bake 1 hour.

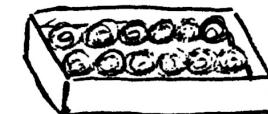


Mrs. Henry Yutzy  
Hazleton, Iowa



### Cinnamon Rolls

Mix 2 packages yeast  
 1 tablespoon sugar  
 1 cup lukewarm water

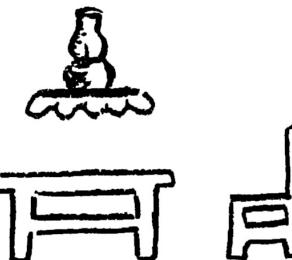
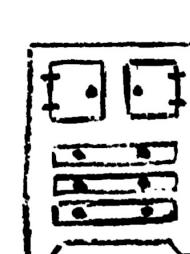


Scald 1 cup milk and add 1/2 cup sugar, 1 teasp. salt, 6 tbbsp. shortening.

Cool to lukewarm and beat in two cups flour. Then add yeast and 3 beaten eggs. Beat well and add 5 more cups flour. Let rise 2 hours. Punch down and roll out.

Mix 6 tbbsp. melted butter, 1 tbbsp. cinnamon, 1 cup raisins, 1 1/2 cups brown sugar and spread over dough.

Roll up and cut in one inch slices. Put in pans pretty near touching. Let rise. Then bake. Mrs. Joni Bontrager Hazleton, Iowa



### Quick Coffee Cake

Temp. 400° 25-30 Min.

2 cups sifted flour  
 4 teasp. Baking Powder  
 1 teasp. salt  
 1/4 cup sugar  
 2 eggs  
 4 tbbsp. shortening  
 1/2 cup milk



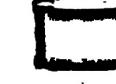
Sift flour with other dry ingredients. Cut shortening into dry ingredients and then add slightly beaten eggs and milk. Mix well. Put into a greased pan 8x8x2". Sprinkle with crumb topping. Crumb Topping:

4 tbbsp. flour  
 1/2 cup sugar  
 1/4 cup finely chopped nut meats

1 teasp. cinnamon  
 1 teasp. butter

Mix dry ingredients together and rub in butter. Sprinkle over batter before baking.

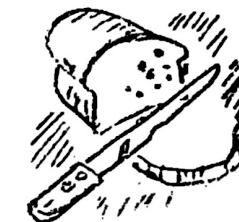
Mrs. Moses Beachy  
 Fairbank, Iowa



### Corn Bread



1 cup sifted flour  
 3 teaspoons baking powder  
 1 teaspoon salt  
 2 tablespoons sugar  
 3/4 cup corn meal  
 1 cup milk  
 2 eggs  
 2 tablespoons shortening



Sift flour, baking powder, salt and sugar together. Stir in the corn meal, beat eggs slightly, add milk and shortening. Combine the two mixtures. Pour into a greased 9 inch square pan. Serve warm. Bake in oven 400° for 20 to 25 minutes.

Mrs. Moses Beachy  
 Fairbank, Iowa

### Home Made Bread

1/3 cup lukewarm water  
 1/2 pkg. or 1 teas. Red Star or  
 Fleishman's yeast

1/2 teas. sugar  
 Let stand 15 Min.

In a mixing pan put  $2\frac{1}{2}$  cups  
 lukewarm water,  $1\frac{3}{4}$  tablespoons  
 sugar, 2 teas. salt

Add the yeast, then about  $9\frac{1}{2}$  cups flour  
 or till nice and smooth and 2 tbsps.  
 melted lard. When done mixing, let  
 rise one hour, knead down. Let rise  
 one hour again. Then divide in 2  
 loaves and put in 2 pans  $9\frac{1}{2}$  by  $5\frac{1}{2}$ .  
 Let rise until double in bulk or more.  
 Knead down again. Let rise another  
 hour. Bake in a moderate oven one hr.  
 (keep dough in a warm place all the  
 while). Grease pan to keep from stick-  
 ing.

Mrs. Joni Bontrager  
 Hazleton, Iowa



### Carrot Cookies

1 cup cooked and mashed carrots

$\frac{3}{4}$  cup sugar

1 egg

1 cup shortening

1 teaspoon vanilla

2 cups and a little more flour

2 teaspoons baking powder

$\frac{1}{2}$  teaspoon salt

Mix together and drop by spoonful on  
 greased cookie sheet. Bake at  $350^{\circ}$   
 about 15 minutes.

Icing to put on when cool. Take orange  
 jello in water. Add enough powdered  
 sugar to spread on.

Mrs. Joni Bontrager  
 Hazleton, Iowa



### Pride of Iowa Cookies

1 cup brown sugar

1 cup white sugar

1 cup shortening

2 eggs

1 cup coconut

3 cups quick rolled oats

2 cups flour

1 teaspoons soda

1 teaspoon baking powder

1/2 teaspoon salt

1 teaspoon vanilla

1 cup chopped nuts

Roll in small balls and flatten out a  
little and bake.



Mrs. Henry A. Yoder  
Hazleton, Iowa



### Ginger Snaps

3 cups sugar

1 1/4 cups water

4 teaspoons soda

1 teaspoon ginger

1 teaspoon cinnamon

1 teaspoon cloves

2 cups molasses

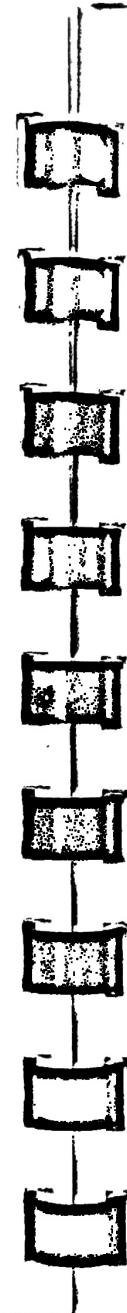
1 1/2 cups lard

1 teaspoon cream of tartar

Flour



Mrs. John Kauffman  
Hazleton, Iowa



### Color Cookies

1/2 cup crisco  
1 egg  
1/2 cup brown sugar  
1/4 cup granulated sugar  
1 1/2 cups plus 2 tbsp. flour

1/2 teaspoon soda



1/2 teaspoon salt

1/2 teaspoon vanilla



1/4 teaspoon water

3/4 cup M. & M. candies

Blend Crisco and sugar. Beat in vanilla, water and egg. Sift remaining dry ingredients together and add to the sugar and egg mixture. Mix well. Stir in candies. Drop from teaspoon onto ungreased cookie sheet. Bake at 375° for 10-12 min. or until golden brown.



Mrs. Jonas A. Helmuth  
Hazleton, Iowa



### Crisp Oatmeal Cookies

1 cup shortening  
1 cup brown sugar  
1 cup white sugar  
2 beaten eggs  
1 teaspoon vanilla  
1 1/2 cups flour  
1 teaspoon salt  
1 teaspoon baking powder

3 cups oatmeal

1 teaspoon soda

1/2 cup nuts

Mix in order. Bake in moderate oven about 20 minutes.



Mrs. Jonas A. Helmuth  
Hazleton

### Ginger Cookies

2 cups sorghum  
 1 cup sweet milk  
 2 tablespoons vinegar  
 1 cup lard  
 3/4 cup sugar  
 pinch of salt  
 2 teaspoons ginger  
 4 teaspoons soda

And enough flour to roll out dough.

Let stand over night to dissolve soda  
 and vinegar.

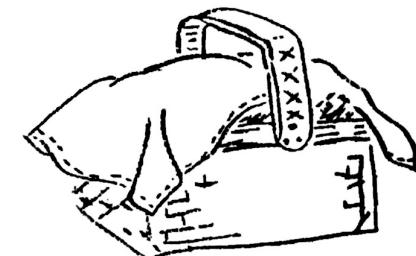
Bake in quick oven.

Mrs. Joe Stutzman  
 Hazleton, Iowa



### Frosted Molasses Cookies

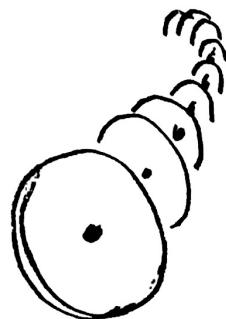
1 cup shortening  
 2 eggs  
 1 cup molasses  
 1 cup sugar  
 1 teaspoon cinnamon  
 1 cup sour milk or 2 cups sour cream  
 into which dissolve 4 level teasp.  
 soda.  
 4 cups flour & 1 more level teasp. soda  
 1 teaspoon cloves  
 1 heaping teaspoon ginger



Mrs. Henry Yutzy  
 Hazleton, Iowa

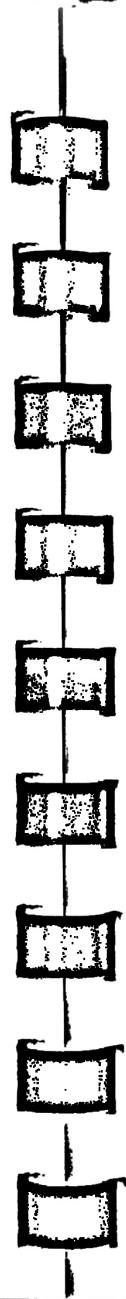
### Anish Sugar Cookies

5 cups sugar  
 6 eggs  
 3 cups milk  
 3 cups lard or oleo  
 6 teasp. baking powder  
 3 teasp. soda  
 1 teasp. vanilla  
 10 to 12 cups flour



Combine all ingredients but flour, mix well. Then add enough flour so dough can be rolled for cut cookies. Place on ungreased cookie sheet. Bake at 350° 10-12 min. Cookies may be dropped instead of rolled. Makes about 13 doz. These stay soft and good for a week or two.

Mrs. Mahlon Mullet  
 Hazleton, Iowa



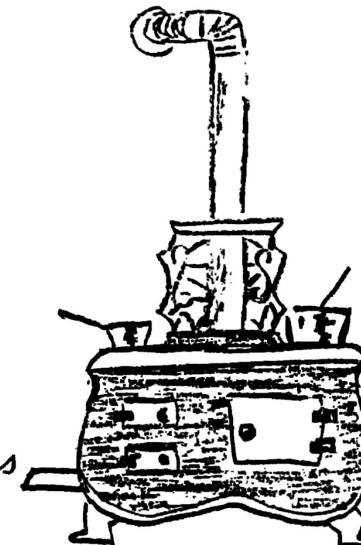
### A Good Cookie with Filling

1 cup sugar  
 1/2 cup butter or lard  
 3 cups sifted flour  
 1 teasp. baking powder  
 1/2 cup sweet milk  
 1 egg  
 1 teasp. soda  
 1 teasp. vanilla

#### Filling for Cookies

1 cup raisins  
 1 tablespoon flour  
 1/2 cup water  
 1/2 cup sugar

Cook and cool. Roll batter thin and put 1/2 teasp. filling on top. Put more batter on top. I usually double this batter for the filling.



In the kitchen,  
 spicy smells!



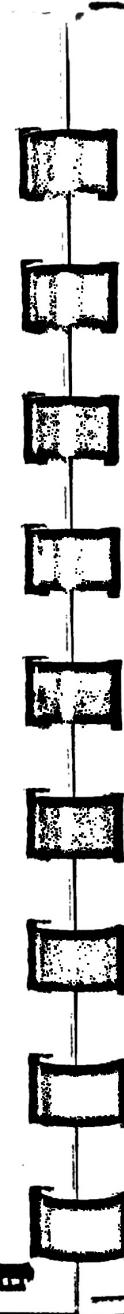
Mrs. Ed Stutzman  
 Hazleton, Iowa

### Ginger Snaps

3/4 cup shortening  
 1 cup brown sugar  
 1/4 cup molasses (brown)  
 1 beaten egg  
 2 cups sifted flour  
 1 teaspoon ginger  
 1 teaspoon cinnamon  
 1/2 teaspoon cloves  
 2 teaspoons baking powder  
 1/4 teaspoon salt

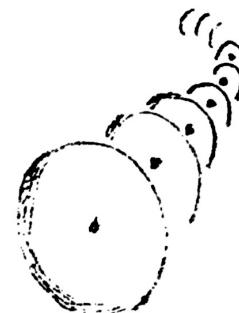
Roll dough into balls. Flatten slightly. Bake on greased cookie sheet.

Mrs. Joni Bontrager  
Hazleton



### Cookies

2 pints white sugar  
 2 pints brown sugar  
 2 pints lard  
 3 eggs  
 3 teasps. baking powder  
 3 teasps. soda  
 2 pints milk  
 Flour to suit



Mrs. -Joe C. Yoder  
Hazleton, Iowa



### Brownies

2 cups granulated sugar  
 3/4 cup butter & lard combined  
 3/4 cup all purpose flour  
 1/2 teaspoon salt  
 4 eggs beaten  
 1 teaspoon vanilla  
 1/2 cup cocoa  
 1/2 cup chopped nuts

Cream sugar and shortening well. Add eggs, vanilla and nuts. Sift flour, salt and cocoa, add to sugar mixture and stir well. Bake in greased and flour 8"x14" pan, in a 350° oven until it shrinks from edge of pan. Let cool and cut in squares.

Mrs. Alvin Gingerich  
 Hazleton, Iowa



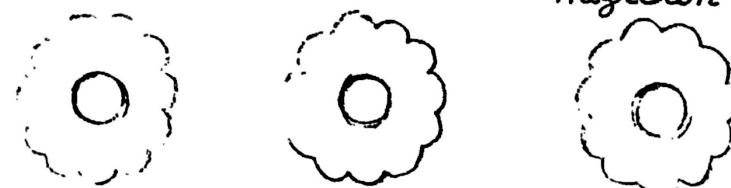
### Sugar Cookies

4 cups sugar (half brown & half white)  
 1 cup lard, unmelted. Mix with sugar  
 Add:  
 6 eggs  
 2 cups cream and milk  
 2 teaspoons soda  
 4 teaspoons baking powder

Mixed with flour mixture enough flour to roll out.

Bake and eat.

Mrs. Jonas A. Helmuth  
 Hazleton

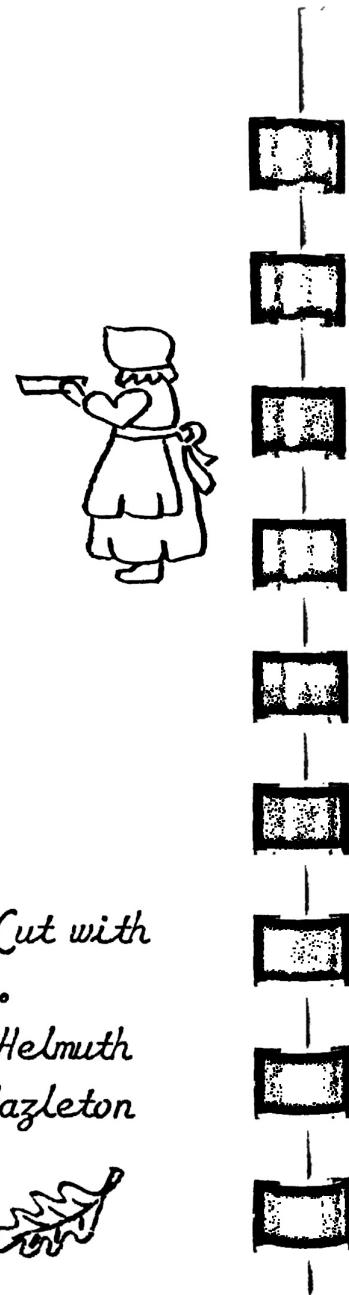


## Soft Sugar Cookies

4 cups brown sugar  
 2 cups white sugar  
 2 cups lard  
 2 1/2 cups sour cream  
 1 1/2 cups sweet milk  
 8 eggs  
 8 teaspoons soda  
 8 teaspoons baking powder  
 12 cups flour  
 Flavoring to taste

Roll out on floured board. Cut with cookie cutter. Bake at 350°.

Mrs. Jonas A. Helmuth  
 Hazleton



## Egg Yolk Pie Crust

5 cups flour  
 1/2 teas. baking powder  
 1/2 teaspoon salt  
 4 teaspoons sugar

Sift all together. Add 1 1/2 cups shortening. Break 2 egg yolks in a cup. Stir well with a fork. Fill the cup scant full of cold water. Mix into flour mixture.

Mrs. Ed. Stutzman  
 Hazleton, Iowa



### Pie Crust Recipe

6 cups flour sifted & measured  
 2 cups park lard  
 2 tablespoons sugar  
 1 egg  
 1 tablespoon salt



Mix dry ingredients with lard until well blended. Break egg and beat with fork.

Pour into a cup and finish filling cup with water. Add liquid to blended dry ingredients.

Mrs. Joe C. Yoder  
 Hazleton, Iowa



### Pecan Pie

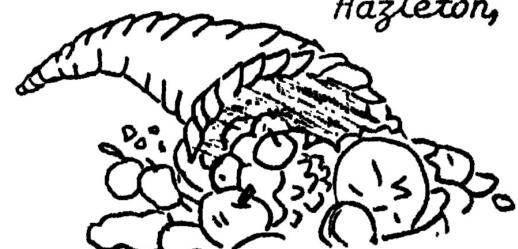
Makes 1

1/2 cup sugar  
 3 tbsps. butter  
 2 eggs  
 2 tbsps. flour  
 1/4 tsp. salt  
 1 tsp. vanilla  
 1 cup white or brown Karo syrup  
 1 cup chopped nuts



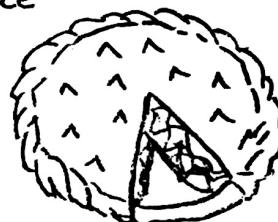
Cream butter and sugar, add beaten eggs, flour, salt, flavor and syrup. Stir well, add nuts. Pour in crust and bake 1/2 hour in a moderate oven.

Mrs. Jonas A. Helmuth  
 Hazleton, Iowa



### Coconut Macaroon Pie

1 1/2 cups sugar  
 2 eggs  
 1/2 teaspoon salt  
 1/2 cup soft butter or oleo  
 1/2 cup milk  
 1/4 cup flour  
 1 1/2 cups shredded coconut  
 9" unbaked pie shell



Beat sugar, eggs and salt until mixture is lemon colored. Add butter and flour. Blend well. Add milk. Fold in 1 cup coconut. Pour into pie shell. Top with remaining coconut.

Mrs. Joni Bontrager  
 Hazleton, Iowa



### Pecan Pie

1/2 cup sugar (scant)  
 3 tablespoons butter  
 2 eggs well beaten  
 1 cup syrup (white)  
 2 tablespoons flour  
 1/4 teaspoon salt  
 1 teaspoon vanilla  
 3/4 cup broken nutmeats

Mix and bake in moderate oven.  
 Put the nuts in bottom of pan.

Mrs. Henry A. Yoder  
 Hazleton, Iowa



### Royal Apple Pie

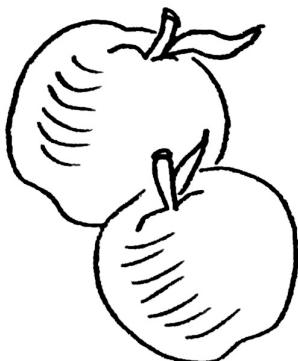
In lined pie crust at 3/4 full fine  
chopped apples.

Add:

1/2 cup sugar  
1 tablespoon flour  
1 teaspoon cinnamon } mix

Now pour over the above sweet rich  
milk or cream. Bake.

Mrs. Henry Yutzy  
Hazleton, Iowa



### Pumpkin Pie

1 cup pumpkin  
1 tblsp. flour stirred in the hot  
pumpkin. Cool

Add:

1 cup sugar  
2 eggs, separated  
1/4 teaspoon each:  
salt  
cinnamon  
ginger  
nutmeg

1 1/2 cups milk

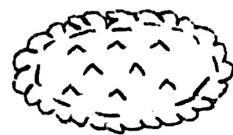
Beat egg whites and add last.  
Put in pie crust and bake.

Mrs. Joni Bontrager  
Hazleton



### Coconut Pie

1 1/2 cups sugar  
 3 tbsp. flour  
 2 eggs  
 pinch salt  
 3/4 cup coconut  
 1 3/4 cups cream  
 1 3/4 cups milk  
 1 teaspoon vanilla



Mix flour, sugar and a little milk to a thick paste. Beat egg yolks. Mix egg yolk in paste. Add cream, rest of milk, and flavor. Add salt to egg whites and beat lightly in mixture. Makes 2 9" pies. You can also leave out coconut and vanilla, put in lemon flavor and you'll have lemon custard.

Mrs. Dan Helmuth  
 Hazleton, Iowa



### Caramel Pie

1 cup brown sugar  
 Butter size of walnut  
 Cream together  
 2 eggs  
 2 tablespoons flour  
 2 cups milk



Cook this together and add vanilla and maple flavor. Pour in a baked pie shell. Top with whipped cream or egg white meringue. Makes 1 pie.

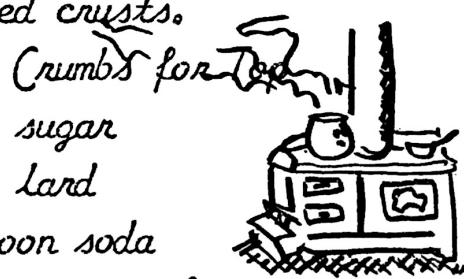
Mrs. Alvin Yoder  
 Clifford, Ontario,  
 Canada



## Shoo-Fly Pie

1 cup sugar  
1 cup brown syrup  
1 pint water or  $1\frac{1}{2}$  cups  
1 heaping tablespoon flour  
1 egg well beaten

Boil all together. Set aside to cool.  
Add 1 teaspr. vanilla. Divide this in  
2 unbaked crusts.



1/2 cup sugar  
1/2 cup lard  
1 teaspoon soda  
1 teaspr. cream of tartar  
2 cups flour

Mix, sprinkle over top and bake.  
Makes 2 pies.

Mrs. Joni Bontrager  
Hazleton, Iowa



## Vanilla Tarts Pie

## Top part

2 cups sugar  
2 eggs  
2 1/2 cups flour  
1 cup sour milk or buttermilk  
1/2 cup lard or butter  
1 teaspoon soda & 1 teaspoon vanilla

Bottom Part  
(put in bottom of pan)

1 cup molasses  
1 cup sugar  
2 cups cold water  
1 egg  
2 tablespoons flour (not too full)  
2 teaspoons vanilla

Makes 3 pies.

Mrs. Henry Yutzy  
Hazleton, Iowa



### Sour Cream Raisin Pie

Beat until light and fluffy 3 eggs

Blend in:

1 1/2 tbbsp. flour

3/4 cup sugar

1/2 teaspoon salt

3 teaspoons cinnamon

3/4 teaspoons cloves

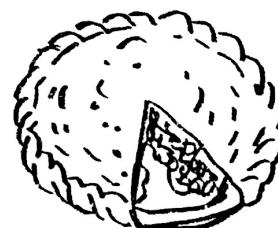
1 1/2 cups thick sour cream  
(20% or cultured sour cream)

1 1/2 cups seedless raisins

Pour into pastry-lined pie pan.

Bake until a silver knife inserted 1" from side of filling comes out clean.  
Temperature 350°. Time, bake 50 to 60 minutes for 9" pie.

Mrs. Dan Helmuth  
Hazleton, Iowa



### Lemon Pie

2 tablespoons lemon flavor

1 tablespoon vinegar

2 tablespoons corn starch

1 cup sugar

2 eggs - enough water for 1 pie

Whip whites to place on top and toast.



Mrs. Ed. Stutzman  
Hazleton, Iowa



### Pumpkin Pie

1 egg, beaten  
 1 tablespoon flour  
 1 cup sugar  
 2 teaspoons cinnamon  
 1/4 teaspoon nutmeg  
 1/4 teaspoon cloves  
 Pinch salt  
 1 cup pumpkin  
 1 cup milk  
 Makes one pie

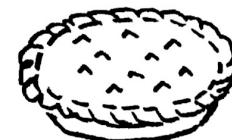


Mrs. Dan Helmuth  
 Hazleton, Iowa



### Lemon Pie

4 cups boiling water  
 2 1/2 cups sugar  
 juice of 1 lemon  
 2 tablespoons corn starch  
 2 tablespoons flour  
 4 egg yolks



Use whites for meringue.

Mrs. Alvin Gingerich  
 Hazleton, Iowa



### Pineapple Pie

4 1/2 cups water

3 cups sugar

1 quart pineapple

Bring to boil. Stir in following mixture:

3 egg yolks

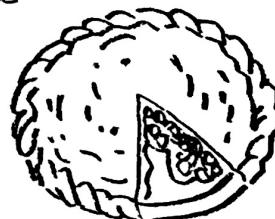
3 tablespoons melted butter

3 tablespoons corn starch

Stir well together and bring to boil.

Cool. Put in pie crust with crust on top or put in baked crust with whipped cream. Makes 3 pies.

Mrs. Henry Yoder  
Hazleton, Iowa

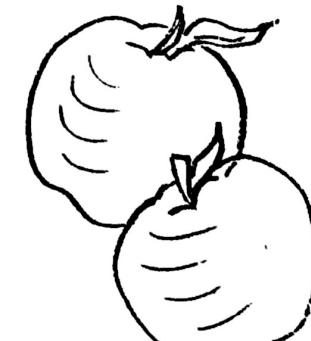


### Apple Crunch

Place 3 cups sliced apples, one cup white sugar, one tbsp. flour, rounded, pinch of salt and cinnamon in pan.

On top of apples put 1/4 teasp. soda, 1/4 teasp. baking powder, 3/4 cup flour, 3/4 cup quick oatmeal and 3/4 cup brown sugar. Mix these ingredients together and spread over apples. Then melt 1/2 cup butter or margarine and pour over mixture evenly. Bake 30 min. at 375°. This may be served with whipped cream or ice cream.

Mrs. Jonas Hershberger  
Fairbank, Iowa



### Sunshine Cake

1 cup egg whites, beaten  
 1 teaspoon cream of tartar  
 1 cup white sugar  
 1 teaspoon vanilla

Beat egg yolks and add 1 cup flour. Fold in egg whites.

Mrs. Ed Stutzman  
 Hazleton, Iowa



### Apple Crisp

Dough first:  
 1 cup sugar  
 1 cup flour  
 1 teasp. baking powder  
 1/2 teaspoon salt  
 3/4 cup cream or milk

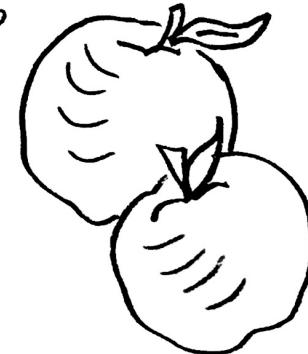
6 large apples, peeled and cut up fine.  
 Sprinkle cinnamon on top.

Crumbs on top

1/2 cup flour  
 1/2 cup sugar  
 Butter size of an egg  
 Bake. Serve with sweet milk.



Mrs. Ura Bontrager  
 Hazleton, Iowa



Birds Nest

4 good sized apples, sliced

1 cup sugar

pinch of salt

Put little pieces of butter over them

Sprinkle with cinnamon

Top part

1 egg

1/2 cup sweet milk

Piece of butter size of walnut

1 teaspoon baking powder

Flour to make a soft dough

Pour over apples. Bake.



Mrs. Jonas A. Helmuth  
Hazleton, Iowa



Applesauce Cake

3 cups applesauce

2 cups sugar

1 scant cup shortening

4 cups flour

4 teaspoons soda

1 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg.

Bake in moderate oven.

Mrs. Moses Beachy

Fairbank, Iowa



### Upside-down Cake

$\frac{1}{4}$  cup shortening

1 egg

$\frac{1}{2}$  teaspoon vanilla

2 teasp. baking powder

$\frac{3}{4}$  cup sugar

$\frac{1}{4}$  teaspoon salt

$\frac{1}{2}$  cup milk

$1 \frac{1}{4}$  cups flour

Topping:  $\frac{1}{4}$  cup melted butter

$\frac{1}{2}$  cup brown sugar

Canned peaches, apricots,  
or pineapple slices to  
cover bottom of pan.

Cream shortening and sugar. Add eggs and vanilla. Mix well. Sift together flour, baking powder and salt. Add alternately with milk. Blend thoroughly. For topping: Mix melted butter and sugar. Pour into loaf pan. Arrange drained fruits on top of butter mixture. Pour batter over this. Bake, cool. Serve with milk and sugar if desired.

Mrs. Jonas A. Helmuth  
Hazleton, Iowa



### Brown Stone Front Cake

This cake can be put together and in the oven in seven minutes and it never fails.

2 cups sugar

2  $\frac{1}{2}$  cups flour

Mix dry:

6 tablespoons cocoa

pinch of salt

2 level teasp. soda



Add to the above 2 cups cream either sweet or sour. Sour cream is best, the more sour the better, and 4 well beaten eggs and vanilla. Bake



Mrs. Ed Stutzman  
Hazleton, Iowa

### Cowboy Cake

No. 1

2 cups brown sugar

2 cups unsifted flour

1/2 cup shortening

No. 2

1 cup sour milk or buttermilk

1 teaspoon soda

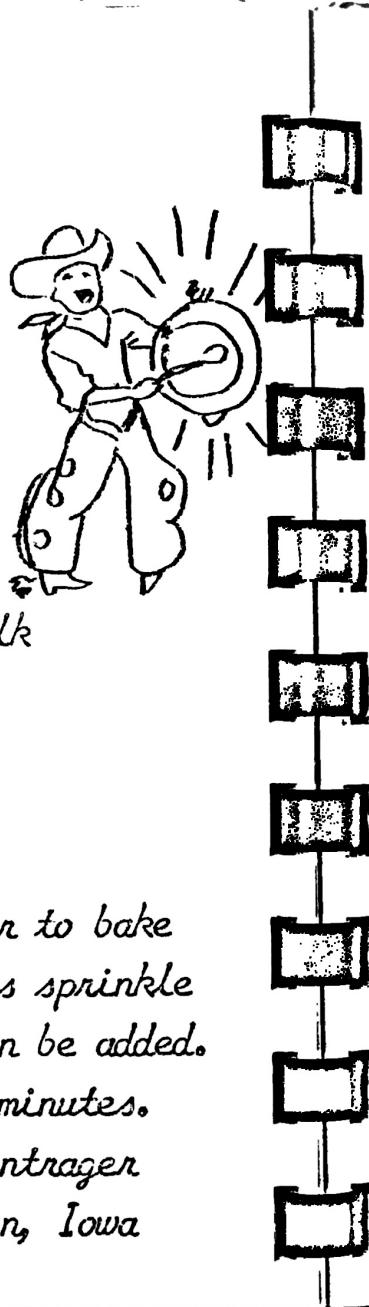
1 egg

2 teaspoons vanilla

1/2 teaspoon salt

Mix No. 1 and No. 2 together to bake in loaf pan. On top of this sprinkle 2/3 cup of crumbs. Nuts can be added. Bake in 325° oven about 30 minutes.

Mrs. Ura Bontrager  
Hazleton, Iowa



### Fluffy Sponge Cake

1 1/2 cups sifted flour

1 teas. baking powder

6 egg yolks (about 1/2 cup)

1 1/2 cups sugar

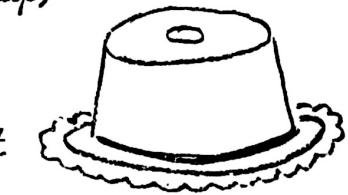
1/2 cup cold water

2 teaspoons vanilla

1 teaspoon lemon extract

6 egg whites (3/4 cup)

1/2 teas. cream of tartar



Heat oven to 325°. Have ready an ungreased tube pan, 10x4". Sift together flour, baking powder and salt. Beat egg yolks in small mixing bowl and beat in sugar gradually. Beat dry ingredients in alternately (at slow speed) with water and flavorings. Beat egg whites, cream of tartar until stiff. Gradually fold egg yolk mixture into beaten whites. Pour into ungreased tube pan. Bake 60 to 65 min. until top springs back when lightly touched. Turn upside down to cool.



Mrs. Dan Helmuth  
Hazleton, Iowa

### Salad Dressing Cake

1 1/2 cups white sugar  
 4 tablespoons cocoa  
 2 cups flour  
 1 cup salad dressing  
 2 teaspoons soda  
 1 cup hot water  
 1 teaspoon vanilla



Mix flour, sugar, cocoa. Add salad dressing and vanilla. Add water and soda.

Mrs. Dan Helmuth  
 Hazleton, Iowa



### Robin Hood Sunshine Cake

8 egg whites  
 3/4 teas. cream of tartar  
 3/4 teaspoon salt  
 1 cup sugar

Beat egg whites until foamy, add cream of tartar and salt and mix well. Add sugar, gradually continuing to beat until stiff peaks are formed. Let meringue stand while preparing egg yolk mixture.

6 egg yolks  
 1/2 cup sugar  
 1 teas. lemon and 1 teas. vanilla  
 1 cup Robin Hood all-purpose flour  
 2 tablespoons cold water  
 Beat egg yolks until thick and light colored. Add sugar gradually and continue to beat until fluffy. Add flour (not sifted) alternately with water and flavoring beginning and ending with flour. Fold in egg white meringue. Pour in ungreased 10" tube pan. Bake at 325 for 60-65 minutes. Frost with fluffy white frosting.



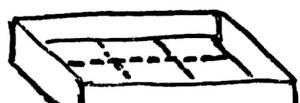
Mrs. Joe Stutzman  
 Hazleton, Iowa

### Sponge Loaf Cake

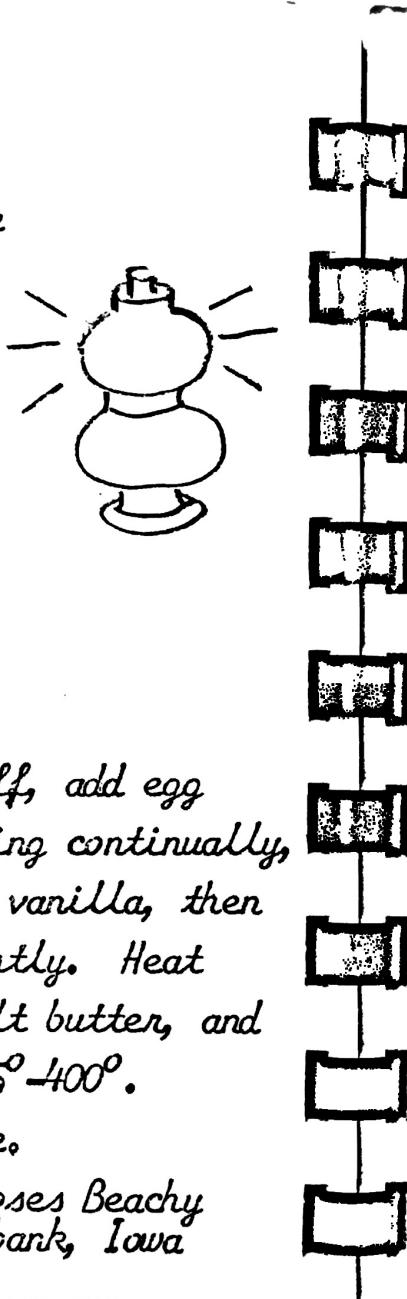
4 eggs  
 2 cups sugar  
 1 tablespoon vanilla  
 2 cups cake flour  
 2 teasp. baking powder  
 1/2 teaspoon salt  
 1 cup milk  
 2 tbbsp. butter

Beat egg whites until stiff, add egg yolks one at a time, beating continually, add sugar gradually. Add vanilla, then flour mixture and mix lightly. Heat milk to boiling point, melt butter, and add to other mixture.  $375^{\circ}$ - $400^{\circ}$ .

Turn upside down when done.



Mrs. Moses Beachy  
 Fairbank, Iowa



### Sunshine Cake

8 eggs  
 3/4 cup water  
 2 1/4 cups sugar  
 2 1/4 cups flour  
 1 1/2 teasp. baking powder  
 3/8 teaspoon salt  
 1 1/2 teasp. vanilla  
 1 1/8 teasp. cream of tartar

Beat egg yolks well, add water, beat, add sugar, beat thoroughly. Fold in flour, salt and baking powder, sifted together, slowly. Add vanilla. Beat egg whites till stiff. Fold in egg yolks mixture. Bake in tube pan at  $350^{\circ}$ .

Mrs. Dan Helmuth  
 Hazleton, Iowa



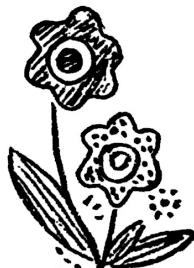
### Salad Dressing Cake

1 1/2 cups white sugar  
 4 tablespoons cocoa  
 1 cup salad dressing  
 2 cups flour  
 1 cup hot water  
 2 teaspoons soda  
 1 teaspoon vanilla



Mix flour, sugar, cocoa. Add salad dressing. Mix. Add water, soda and vanilla.

Mrs. Joe C. Yoder  
 Hazleton, Iowa



### White and Gold Cake

For white part beat:  
 6 egg whites  
 1/2 teasp. cream of tartar  
 1/4 teasp. salt Beat until stiff.

Fold in 3/4 cup sugar  
 1/2 cup flour  
 1/4 teaspoon vanilla  
 Put in angel tin.

For Golden Half

Beat 6 egg yolks  
 3/4 cup sugar  
 1/4 teaspoon salt  
 Beat until frothy.

Fold in 3/4 cup flour with 1 teasp.  
 baking powder. Add 3 tablespoons hot  
 water. Pour the mixture gently on top  
 of the white. Bake 1 hour.

Mrs. Henry A. Yoder  
 Hazleton, Iowa



### Devil's Food Cake (Red)

1/2 cup butter



2 cups sugar

3 eggs



1 cup sour milk



1 teaspoon soda



2 1/2 cups sifted flour



1 teas. baking powder, rounded



3/4 cup cocoa dissolved in



1/2 cup boiling water



1/4 teaspoon salt



1 teaspoon vanilla



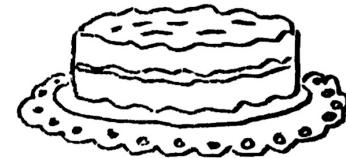
Sift flour, soda, baking powder and salt. Cream shortening, slowly beat in sugar. Add beaten egg yolks, vanilla. Add cocoa. Add flour mixture alternately with milk. Fold in stiffly beaten egg whites. Pour into 2 greased layer cake tins, bake 25 min. in 375° oven. Chocolate frosting.

Mrs. Jonas Hershberger, Fairbank



### Ladies Cake

2 cups sugar



1/2 cup butter

4 eggs, separated

3 cups cake flour (scant)

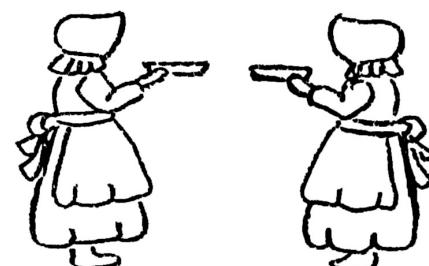
3 teasps. baking powder

1 cup sweet milk

1 teaspoon vanilla

1 cup hickory nuts mixed in with flour.

Mrs. Dan Helmuth  
Hazleton, Iowa



### Angel Food Cake

1 cup cake flour

1 1/2 cups sugar

1 1/4 cups egg whites

1 teaspo. cream of tartar

1/2 teaspoon salt

1/4 teaspo. almond extract

Beat the egg whites and salt. Add cream of tartar then half the sugar gradually with the flour.

Mrs. Dan Helmuth  
Hazleton, Iowa



### Walnut Cake

1 1/2 cups sugar

1/2 cup butter

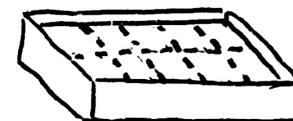
2/3 cup sweet milk

2 teasps. baking powder

1 egg

2 cups cake flour

1/2 cup chopped walnuts

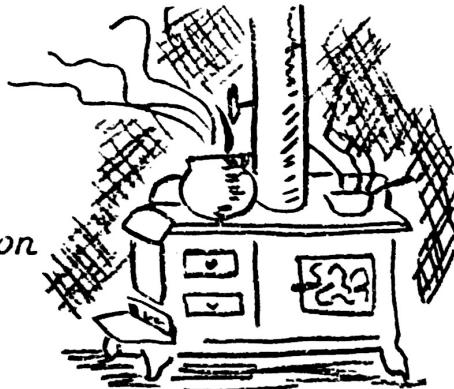


Mrs. Dan Helmuth  
Hazleton, Iowa



### Spice Cake

1 cup sugar  
 2 eggs  
 1 cup sour cream  
 1 1/2 cups flour  
 1 teaspoon soda  
 1 teaspoon cinnamon  
 1 teaspoon cloves  
 1 teaspoon nutmeg  
 1 teaspoon allspice

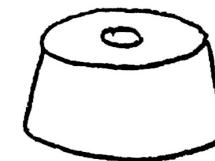


Mrs. Dan Helmuth  
 Hazleton, Iowa



### Chocolate Angel Food Cake

2 cups egg whites  
 1 1/2 cups sugar  
 1/4 teas. salt  
 1/4 cup cocoa  
 1 teas. cream of tartar  
 3/4 cup cake flour  
 2 teaspoon vanilla



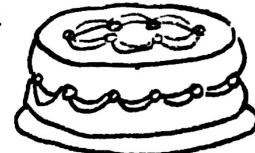
Prepare flour before beating egg whites. Sift flour several times. Sift cocoa several times and combine the two. Beat egg whites, add salt and cream of tartar, continuing beating until egg whites are stiff but not dry. Fold carefully into ungreased angel food tin. Bake in moderate oven 50 to 55 min. Remove from oven, invert pan until cake is cold.

Mrs. Henry A. Yoder  
 Hazleton, Iowa

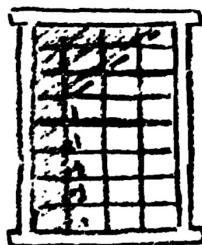


### Chocolate Cake Ring

2 1/4 cups sifted cake flour  
 1 3/4 cups sugar  
 1 teaspoon soda  
 1/2 teasp. baking powder  
 1 1/2 teaspoons salt  
 3 1-ounce squares chocolate  
 1/2 cup boiling water  
 2/3 cup shortening  
 2 teaspoons vanilla  
 2/3 cup sour milk or buttermilk  
 4 eggs  
 1 1/2 cups black walnuts chopped

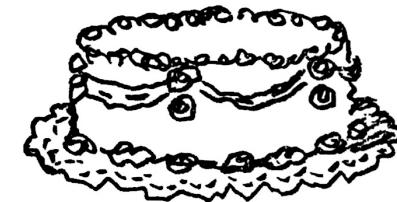


Mrs. Dan Helmuth  
Hazleton, Iowa



### Laura's Cake

3 cyps flour  
 4 tablespoons cocoa  
 2 cups sugar  
 1/2 teaspoon salt  
 2 cups sour cream  
 2 teaspoons soda  
 2 teaspoons vanilla  
 4 eggs well beaten



Blend dry ingredients well together,  
 then add sour cream to which soda and  
 vanilla have been added and eggs.  
 Bake in a moderate oven.

Mrs. Alvin Gingerich  
Hazleton, Iowa

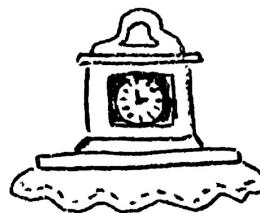


### Salad Dressing Cake

1 1/2 cups white sugar  
 4 tablespoons cocoa  
 2 cups flour  
 1 cup salad dressing  
 2 teaspoons soda  
 1 cup hot water  
 1 teaspoon vanilla

Mix flour, sugar, cooca. Add  
 salad dressing and vanilla.  
 Add water and soda.

Mrs. Dan Helmuth  
 Hazleton, Iowa



### Buttermilk Cake

8 cups flour  
 pinch salt  
 2 teaspoons baking powder  
 3 1/2 cups sugar  
 2 1/2 cups lard

Mix together and keep 1 cup for top-  
 ping. Then add 2 3/4 cups buttermilk  
 2 teasp. soda, 1 1/2 teasp. vanilla  
 and 3 eggs.

Mrs. Joe C. Yoder  
 Hazleton, Iowa



### Boiled 4 Minute Icing

2 egg whites

1 cup sugar

salt

1/4 teaspoon cream of tartar

3 tablespoons water

Combine all in top of double boiler. Place over boiling hot water (no flame) and beat 4 minutes.



Mrs. Henry Yutzy

Hazleton, Iowa



### Fluffy White Frosting

2 egg whites (unbeaten)

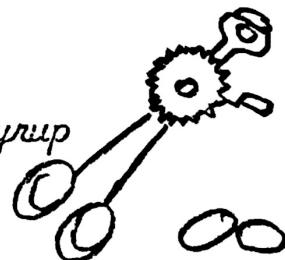
1 1/2 cups sugar

1/3 cup water

2 teasp. light corn syrup

1 teasp. vanilla

Dash of salt



Place all ingredients, except vanilla in top of double boiler.

Beat 1 minute with electric or rotary beater.

Mrs. Joe Stutzman  
Hazleton, Iowa



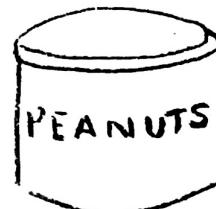
### Peanut Brittle Candy

2 cups white sugar

1 cup light Karo

1/2 cup water

3 cups unroasted peanuts



Cook all together till it turns dark  
and peanuts pop. Remove from fire.  
and add 1 teaspoon soda.

Stir and pour in buttered pan.

Mrs. Henry Yutzy  
Hazleton, Iowa



### Candy

2 lbs. milk chocolate

1 stick butter or margarine

2 cups chopped nuts (any kind)

1 10 oz. pkg. of miniature  
marshmallows



Melt chocolate and butter over low  
heat, add nuts and marshmallows.  
Spread in buttered pan. Cool and  
cut. Do not melt the marshmallows.



Mrs. John Kauffman  
Hazleton, Iowa

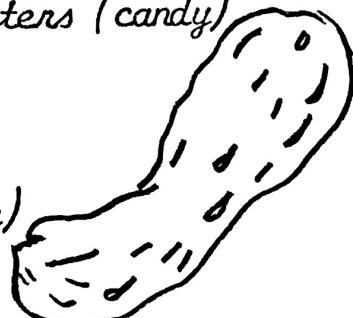
### Peanut Clusters (candy)

2 cups sugar

1/2 cup cream

1/2 cup Karo (white)

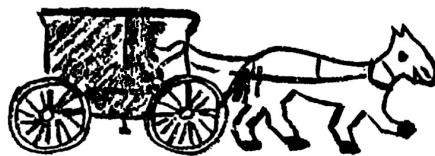
1 tablespoon cocoa



Cook till the soft ball stage on the thermometer, or a little more.

Then add butter size of walnut and 1 teasp. vanilla. Put in roasted peanuts as much as you like, stir up, and drop by spoonful on pans immediately as they will soon harden.

Mrs. Joni Bontrager  
Hazleton, Iowa



### Chocolate Fudge

4 1/2 cups sugar

1/4 lb. margarine

1 tall can evaporated milk



Bring to a rolling boil, cook 5 to 7 minutes, stirring constantly. Remove from heat, add 1 pint marshmallow cream and 2 teasp. vanilla. Add 3 6-oz. pkg. of chocolate bits, one at a time. Add 1 lb. English walnuts or black walnuts. Pour in greased pan.

Mrs. Jonas Hershberger  
Fairbank, Iowa



### Sweet Dill Pickles

1 gal. sliced cucumbers  
 2 tbsps. dill seed  
 3 cups sugar  
 2 tablespoons salt  
 1 qt. vinegar  
 2 tbsps. mustard seed, may be tied  
 in small bag.

Slice cucumbers  $\frac{1}{2}$  inch thick. Combine sugar, vinegar and salt. Add dill and mustard seed. When mixture reaches boiling point drop in cucumber slices. Leave in for 10 min. Do not boil again. Keep below simmering point for 10 min. Can at once.

Mrs. Joe C. Yoder  
 Hazleton, Iowa



### Corned Beef

1 gal. water  
 1 scant pint salt  
 1 small cup brown sugar  
 1 heaping teasp. salt peter

Heat to boiling point and pour over meat. Let stand 4-5 weeks. Then cut in chunks and add pick. Process 45 minutes in pressure cooker.

Mrs. Jonas A. Helmuth  
 Hazleton, Iowa



### Rhubarb Jam

6 cups rhubarb cut fine  
 5 cups sugar  
 1/2 lb. orange slice candy (11. slices  
 cut up). Boil 20 minutes.

Mrs. Joni Bontrager  
 Hazleton, Iowa

### How to Can Beets

To every quart vinegar add 1 tbbsp. salt and 1 heaping cup sugar. If your beets are dark red use part white sugar. Spice whatever you like. Heat to boiling point and pour over beets. Can while hot.

### How to Can Corn

Cut corn off cob. Add water to cover and cook for 6 mins. Take from fire, put in jars and cold pack. Process 50 mins. at 10 lbs. in pressure cooker.



Mrs. Jonas A. Helmuth  
Hazleton, Iowa



### How to Can Beef Steaks

1 pint salt  
1 pint brown sugar  
1 gal. water



Divide into 14 jars. Fill with steaks and boil 1 hour.

### Recipe for Curing Meat

8 lbs. salt  
2 oz. salt peter  
4 gal. water  
2 lb. brown sugar  
1 1/4 oz. bicarbonate of potash



This is enough for 100 lbs. of meat.

Mrs. Jonas A. Helmuth  
Hazleton, Iowa

## Index

1. A Bit About the Amish
3. Spaghetti
4. Chicken Dressing
5. Salmon Loaf
6. Barbecue Sandwiches
7. Baked Spaghetti with Ham
8. Bears and Wieners
9. Brown Sugar Dumplings
10. Grape Nuts
11. Brown Sugar Dumplings
12. Grape Nuts
13. Potato Salad Dressing
14. Cottage Cheese Salad
15. Cranberry Salad
16. Potato Salad
17. Ribbon Salad
18. Two Tone Jello Mold
19. Carrot Salad
20. Graham Cracker Jello
21. Apple Salad
22. Pineapple Fluff
23. Tapioca Pudding
24. Cinnamon Pudding
25. Jello Fluff
26. Date Pudding
27. Pineapple Pudding



28. Brownie Date Pudding
29. Hot Fudge Pudding
30. Sweetheart Pudding
31. Butterscotch Pudding
32. Graham Cracker Fluff Pudding
33. Raised Doughnuts
34. Refrigerator Rolls
35. Apple Rolls
36. Refrigerator Rolls
37. Cinnamon Bread
38. Potato Bread
39. Cinnamon Rolls
40. Quick Coffee Cake
41. Corn Bread
42. Home Made Bread
43. Carrot Cookies
44. Pride of Iowa Cookies
45. Ginger Snaps
46. Color Cookies
47. Crisp Oatmeal Cookies
48. Ginger Cookies
49. Frosted Molasses Cookies
50. Amish Sugar Cookies
51. A Good Cookies with Filling
52. Ginger Snaps
53. Cookies
54. Brownies

- 55. Sugar Cookies
- 56. Soft Sugar Cookies
- 57. Egg Yolk Pie Crust
- 58. Pie Crust Recipe
- 59. Pecan Pie
- 60. Coconut Macaroon Pie
- 61. Pecan Pie
- 62. Royal Apple Pie
- 63. Pumpkin Pie
- 64. Coconut Pie
- 65. Caramel Pie
- 66. Shoo-Fly Pie
- 67. Vanilla Tarts Pie
- 68. Sour Cream Raisin Pie
- 69. Lemon Pie
- 70. Pumpkin Pie
- 71. Lemon Pie
- 72. Pineapple Pie
- 73. Apple Crunch
- 74. Sunshine Cake
- 75. Apple Crisp
- 76. Birds Nest
- 77. Applesauce Cake
- 78. Upside-down Cake
- 79. Brown Stone Front Cake
- 80. Cowboy Cake
- 81. Fluffy Sponge Cake



- 82. Salad Dressing Cake
- 83. Robin Hood Sunshine Cake
- 84. Sponge Loaf Cake
- 85. Sunshine Cake
- 86. Salad Dressing Cake
- 87. White and Gold Cake
- 88. Devil's Food Cake (Red)
- 89. Ladies' Cake
- 90. Angel Food Cake
- 91. Walnut Cake
- 92. Spice Cake
- 93. Chocolate Angel Food Cake
- 94. Chocolate Cake Ring
- 95. Laura's Cake
- 96. Salad Dressing Cake
- 97. Buttermilk Cake
- 98. Boiled 4 Minute Icing
- 99. Fluffy White Frosting
- 100. Peanut Brittle Candy
- 101. Candy
- 102. Peanut Clusters
- 103. Chocolate Fudge
- 104. Sweet Dill Pickles
- 105. Corned Beef & Rhubarb Jam
- 106. How to Can Beets - Corn
- 107. How to Can Beef Steaks
- 107. Recipe for Curing Meat

