

Sour cream Pie

1 cup br. Sugar  
1 " sour cream  
1 c. raisins  
lit. oil

add 1 egg - or 2

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

slow on c. starch to thicken

pour in baked pie crust.

put whipped cream or egg white on  
top.



# Soup Dumplings

2 eggs

2 c. flour

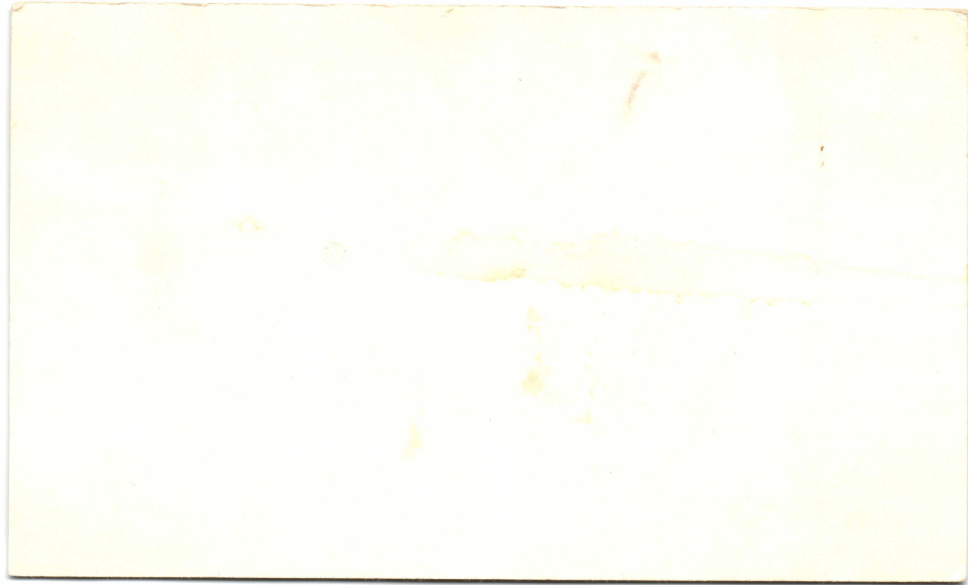
1 tsp. B.P.

2 tsp sugar

salt

Cinnamon

milk.



## Cream Puffs.

1c boiling water -  $\frac{1}{2}$ c butter -  
bring to a boil

Then add 1c flour - 1tsp BT +  
salt at once + stir - let cool

Then add 4 eggs one at a  
time. Then drop on buttered  
pan + bake

1 rounded tbsp - bake at ~~350°~~  
for 10 min. (425)°

over

bake in preheated oven 425°  
for 15 min. then lower heat to  
375 for 25 min. until  
delicately brown (watch) Turn  
off heat + leave door open  
for 10 min to dry

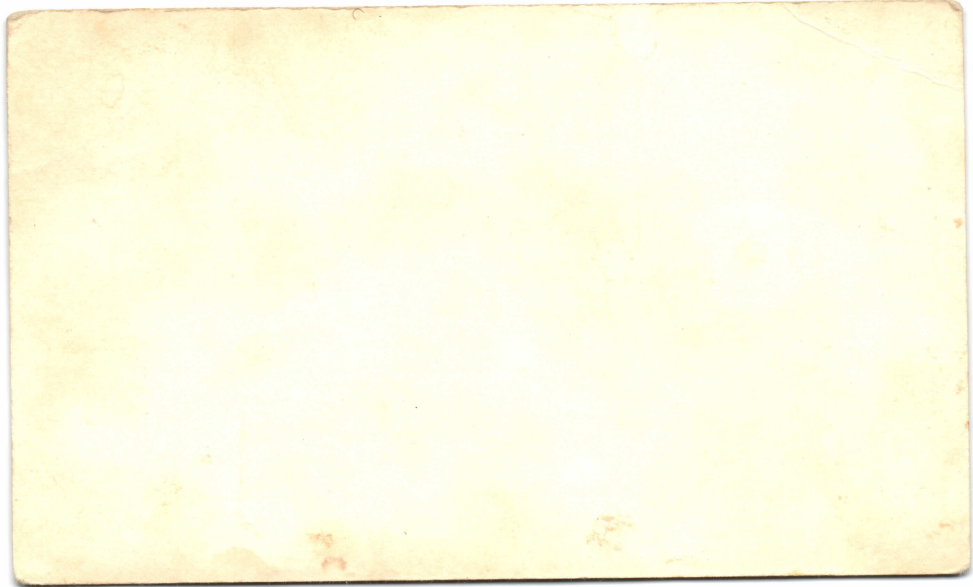
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Sweet heart Cookies

- 1c. br. sugar      1c white sugar
- 1c. shortening      3 eggs
- 1 T. p. sweet cream      1 tsp. soda
- 1 tsp. vanilla      4 1/2 c. flour

- 1/2 c. dates
- 1/2 c. sugar
- 1/2 c. hot water
- 2 tsp. fl.

Cook till thick and  
put between cookies





Puffed Wheat Cakes.

$\frac{1}{2}$  c. butter

1 c. br. sugar

2 tsp. Cocoa (opp.)

$\frac{1}{2}$  c. syrup w. honey

2 tsp. vanilla

8 c. puffed wheat.



## Crumb Cake.

1 cup each of brown + white sugar  
 $\frac{2}{3}$  cup shortening 1 cup flour  
mix well + shake out 1 cup  
of this mixture for top of cake.

2 eggs well beaten  
1 cup sour milk  
1 tsp soda  $\frac{1}{4}$  tsp. salt  
 $1\frac{3}{4}$  cups flour 1 tsp. vanilla  
Sprinkle top of cake with crumbs  
+ chopped dates. No frosting needed.



## Spice Cake

2 Tbsp. butter

1 c. hrs. sugar

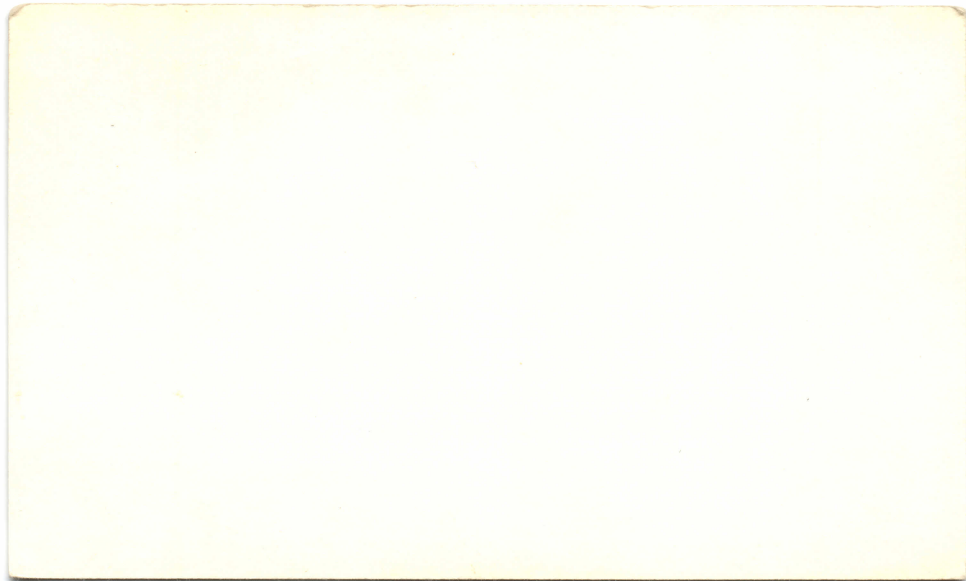
1 c. sour cream

1 tsp. soda

2 eggs

1 1/2 c. flour

1/2 tsp. each of cinnamon,  
cloves, allspice.



## Lemon Snow.

3 c. water

4 T. cornstarch whites of 4 eggs.

1 c. sugar

$\frac{1}{2}$  c. lemon juice

Cook water, sugar & lemon rind 10 min.

add cornstarch wet with cold water,

cook until starchy taste is gone. Add L.

juice & beaten whites of 4 eggs. Beat

thoroughly, add & serve with soft custard

(over)

Soft Custard

1 pt. milk scalded

4 T. sugar

$\frac{1}{4}$  tsp. salt

$\frac{1}{2}$  " vanilla or lemon.

4 egg yolks.

Mix sugar, salt add eggs slightly beaten  
add scalded milk - stirring constantly  
Cook in double boiler until it coats a  
wooden spoon, strain. In case it  
curdles put in bowl & beat.



## Kringla

Take as much sponge  
as you wish to use  
and add a little  
scalded sweet milk butter  
& sugar. stir in flour  
to make a very stiff  
loaf work it in good  
on the board. let it stand

in a warm place like for  
bread but do not knead down  
but make into <sup>or take</sup> shape de-  
cided, let rise, dip in  
water at boiling point  
and bake <sup>quick</sup> in oven  
until done.

Ginger snaps

3 cups sugar  
1 " butter  
1/2 " lard  
1 1/2 " molasses  
1 " black coffee  
1 1/2 teaspoon cinnamon  
1 " nutmeg  
2 " ginger  
2 " soda 2 Teas. B.P.  
Flour -

Half Recipe Ginger  
1 1/2 c sugar  
1/2 c butter  
1/4 c lard ) 3/4 c shortening  
3/4 c molasses  
1/2 c black coffee  
3/4 tsp cinnamon  
1/2 " nutmeg  
1 " ginger  
1 " soda  
1 " B. powder's Flour.

"Johnny" cake

$\frac{1}{3}$  cup sugar

1 Tbsp. shortening

1 tsp. salt

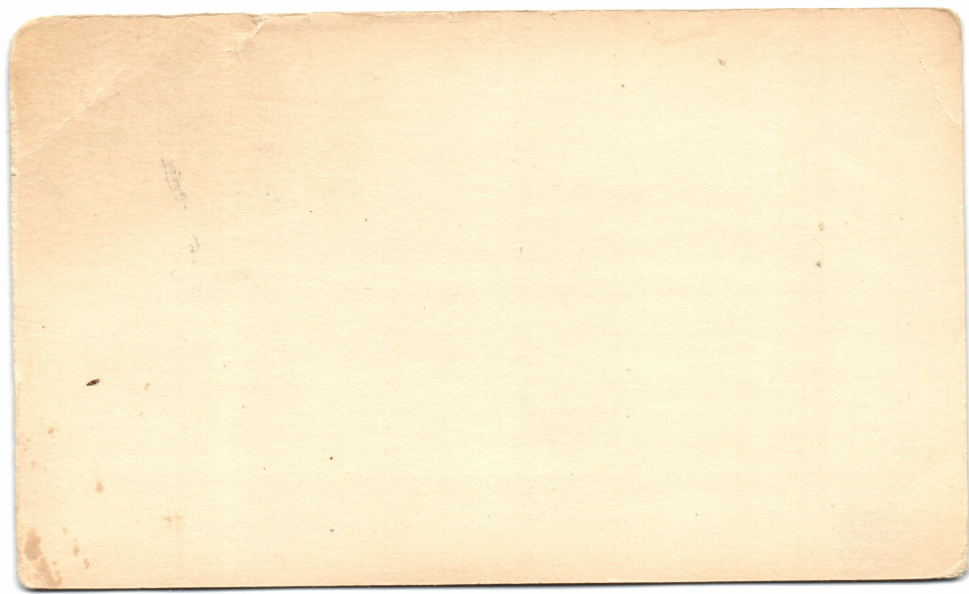
1 cup sour milk

1 cup corn-meal

1 cup flour

1 tsp. soda

(This is served as a hot  
bread.)



Grandma Cookies

Aunt Jo's

2c. white sugar

1c. margarine

1c. shortening

4 eggs

1 cup sour cream

1 tsp. B.P.

1 tsp. soda

vanilla

salt

flour

Put in

freezer

to chill

well

roll out.

