

Elsie's Recipes Simply the Best

Be it known, that finally at the urging of family members, Elsie's recipes have been written for all to use and enjoy.

This collection of favorite recipes has been gathered and perfected by Elsie Kolter Hoy for nearly 70 years.

These pages include recipes from Elsie's mother, Grandma Kolter, and Wayne's mother, Grandma Hoy--some of which are more than a hundred years old.

Other recipes are favorites collected during a lifetime from friends and other sources. They have been altered here and there to suit my tastes and hopefully the taste buds of the next generation that uses them.

Hope this cookbook will be helpful to those who use it to learn to cook and bake the goodies the book contains. Enjoy!

**Elsie Kolter Hoy
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MEATS AND MAIN DISHES

FILLED PEPPERS

Tomato Sauce

3 T. Canola Oil -- Heat in kettle. Add 3 T. flour, mix and cook slowly until it gets thick and starts to get a little brown..

Add 46 fluid oz. can of tomato juice. Sugar to taste. 1 or 2 T.

When sauce is thick add filled peppers.

I use either 4 large peppers and cut them in half or six to eight small peppers.

Take out the seeds and ribs inside the pepper before you fill them.

Fill with Meat Mixture

1 1/2 lb. ground beef or 1 lb. ground beef and 1/2 lb. ground pork.

1 cup cooked rice

1 egg

1/2 tsp. salt -- 1/2 tsp. pepper

Put filled peppers in Tomato sauce and boil slowly 2 or 2 1/2 hours.

Serve with small potatoes boiled with the skin, baked potatoes, or potatoes cut in chunks and boiled in salt water,. green beans and apple sauce or cucumber salad.

POOR MAN'S LOBSTER

1 LB. Haddock -- cut in bite size pieces while frozen.

Put in boiling water with seafood seasoning.

Boil 10 to 20 minutes. (Will float on top of water when done)

Dip in hot melted butter and then eat and enjoy.

CHICKEN PRIMAVERA

1 can Campbell's Cream of Chicken soup[

1/3 cup Mayonnaise

2 tsp. paprika

2 whole chicken breasts, split skinned and boned or 1 lb. boneless chicken

2 cups thinly sliced vegetables (combination of celery, green peppers, green onions or regular onion

Blend first 3 ingredients. Stir in chicken & vegetables. Bake 1 hr. at 350 degrees.

Serve over hot rice. (Makes 4 servings.)

ELSIE'S SPAGHETTI SAUCE

Brown 1 lb. of ground beef and large onion chopped
Add 1 46 oz. tomato juice
1 can 4 oz. tomato paste
1/2 green pepper, 1 stalk celery, 1 large clove of garlic --chop in small pieces

Boil down for two hours. Instead of using sugar to sauce if needed, I grate fine a large carrot to sweeten sauce a little. Do this the last hour.

or

MEAT BALLS AND SPAGHETTI SAUCE

1 lb. ground beef
1 egg
salt & black pepper
chopped medium onion
1/2 cup dried bread crumbs -- roll into balls. Makes 12 to 16.
Brown meat balls with 1 large chopped onion.

Add to sauce which has been made without the ground meat. On special occasions I use both meat sauce and meat balls. Boil spaghetti using directions on box.

GRANDMA HOY'S BEEF ROAST WITH DRIED LIMA BEANS

3 TO 4 lbs. lean chuck roast
1 lb. dried lima beans.

Put beans in with beef roast, salt and Pepper and cover with water.
Roast in slow oven 325 to 350 degrees for 3 to 4 hours or until beans and beef are brown.
Delicious--I SERVE WITH A HUGE TOSSED SALAD.

ELLWANGER'S GOULASH OR LIZ'S SLUM GULLYAN

Brown together in frying pan --1 lb. ground beef, 1 green pepper & large onion.
Chop up pepper & onion..When brown add 1 can tomato soup (undiluted) and
1 #2 can tomatoes & 2 cups cooked elbow macaroni.
Put in casserole and cover with buttered bread crumbs. Bake 1/2 hr. in 375 oven.

SAUER KRAUT AND PORK

2 large cans of sauer kraut (I rinse off sauer kraut once with cold water to get out some of the salt). This is optional. Put in a large kettle and cover kraut with water.

Add 1 whole onion cut up and 1 bay leaf. Take out bay leaf before you serve kraut.

2 to 3 lbs. of lean pork and 1/2 tsp. black pepper.

Boil together 2 to 2 1/2 hours

Or

CABBAGE ROLLS (PIGS IN THE BLANKET)

Take 10 large cabbage leaves off large head of cabbage.

Soak in boiling water 5 minutes or until they are soft enough to roll.

FILLING

1 1/2 LB. ground pork or 1 lb. of pork and 1/2 lb. of ground beef

1 cup of cooked rice

1 egg Salt & Pepper, about a 1/2 tsp. of each.

Divide into 10 rolls. Wrap each roll of meat into a cabbage leaf and roll up.

In a large kettle, put a layer of sauer kraut.

Next put a layer of cabbage rolls on top of the sauer kraut (about 5 rolls)

Another layer of sauer kraut and then the rest of the cabbage.

Cover with rest of sauer kraut.

I usually put in a small piece of pork. It adds to the flavor and we like to eat it.

Boil 2 1/2 hours slowly.

ELSIE'S MEAT LOAF

1 1/2 lb. Meat (Beef, pork & veal or all beef or beef & pork)

1 egg

1/4 cup milk

1/4 cup catsup, 1/2 tsp. salt and 1/2 tsp. pepper

1 large onion chopped fine

1/2 green pepper or red pepper or half and half

1 T. minced celery, 1/4 tsp. garlic powder

1/2 cup bread crumbs or enough to make firm mixture and make into loaf.

Bake 1 1/2 hrs. at 350 degrees.

GRANDMA KOLTER'S GOULASCH

2 T. Canola or Olive Oil

4 large onions cut up. Saute onions in oil until they are clear and slightly golden brown on the edges. Pull off burner and add 2 heaping tablespoons of paprika. and 2 lbs of beef which has been cut in small cubes. Mix well ;and put back on burner.

Add water to cover meat and let it cook slowly for about 2 hours after it comes to a boil. Add salt to taste. 1 or 2 tsp.

Add potatoes which have been cut in desired wedges or cubes and boil in goulasch until soft. Serve with dumplings.

Goulasch can also be made with chicken or half beef and half chicken. Also using a beef soup bone will enhance the taste.

DUMPLINGS

2 1/2 cups flour

1 egg

Enough water to make a pastie consistency. Beat well.

Drop by teaspoonfuls in boiling water. Boil 10 minutes after it has come to a boil again.

Strain off water. Dumplings ready to eat.

Elbow macaroni can be substituted once in awhile or if you are in a hurry..

GRANDMA HOY'S BAR-B-QUE HAMBURGERS

1 1/2 LB. of ground beef . Heat through and cook until it is slightly brown. Put in large chopped onion,

Add

1/2 cup catsup

2 T. mustard

2 T.Worcestershire Sauce (Brown sugar can be added to taste --optional.

Let simmer about 10 or 15 minutes after all the ingredients have been added. Serve in Hamburger Rolls.

PLANTATION TURKEY CASSEROLE

1 cup diced celery
1 medium onion minced
2 T minced green pepper
5 T butter or margarine
6 T flour
3 cups bottled milk
1 - 10 1/2 oz. can Cream of Mushroom soup
4 cups of cooked turkey cut in bite size pieces
3 T minced canned pimentos
salt to taste
1 cup buttered soft bread crumbs

Method

Cook celery in 1 inch of boiling water until tender
Meanwhile, cook onion and green pepper in butter in top of double boiler over direct heat until soft.
Add flour to this mixture and blend. Add the milk while stirring.
Cook over hot water until smooth. Add undiluted cream of mushroom soup, turkey, celery and pimento.
Heat well. Add salt to taste and turn into a 2 qt. casserole.
Top with buttered bread crumbs. Bake at 375 degrees for 30 minutes or until bubbling and golden brown on top.
Serve over bed of hot rice. Chicken or ham can be used instead of turkey.

GRANDMA HOY'S BEEF AND NOODLE CASSEROLE

Brown 1 lb. of ground beef in frying pan.
Add 1 can Cream of Mushroom Soup and 1 can of water.
To this mixture add 2 to 4 cups cooked noodles.
Put in casserole. Cover with buttered bread crumbs. Bake until bubbling and crumbs on top are golden brown. Bake in 375 degree oven.

Pop's favorite

AMERICAN CHOP SUEY

1/2 lb. ground beef
1 3 oz. can sliced mushrooms - drain -reserve 1/4 cup liquid
1 sliced large onion
1 cup celery strips
2 T. Salad oil
1 # 2 can of beef sprouts
1 can condensed consomme, undiluted
1 T Cornstarch
1/4 cup soy sauce

Method -- In large skillet saute ground beef, onion and celery strips in Canola Oil until lightly browned.

Add can of Bean Sprouts (drained), one can of condensed consomme . Mix 1 T. cornstarch with reserved mushroom liquid until smooth. Add to beef mixture and cook 10 minutes. Stirring. Add 1/4 cup Soy Sauce.

Serve on Hot Fluffy Rice or Chow Mien Noodles. My preference is the latter.

GROUND BEEF ON SPLIT TOASTED ENGLISH MUFFINS

1 1/2 lb. ground Beef
1/4 cup chopped onions
1 cup chopped green peppers
2 T. oil
1 can (10 1/2 OZ.) condensed Cream of Mushroom soup
1/2 cup milk 1/2 tsp. salt optional
6 large English Muffins - split and toasted in oven broiler, cover with meat mixture.

Cook onion and green pepper in oil until tender. Add ground beef and cook until brown. Combine soup and milk and add to beef mixture .

Cook until heated through. Serve 2 -- 1/2 toasted Muffins a serving. Makes 6 servings
Sprinkle paprika on top.

CHARLIE PRATT'S (Anita's Dad) CHRISTMAS SPAGHETTI

3 16-oz cans of whole peeled tomatoes (or 6 cups of fresh)
3 slices of extra dry bread
1/2 cup water
3 6-oz cans of tomato paste
3/4 cup grated Romano
1 T sweet basil
1 1/2 lbs lean ground beef

1/2 lb ground pork
2 eggs
olive oil
salt and pepper
1/2 tsp. garlic powder
2 T. parsley

Mash the whole tomatoes in a large pot. Add basil, salt & pepper to taste. Simmer 30 minutes while you make meatballs. Mix beef, pork, bread crumbs, water, eggs, garlic powder, salt & pepper to taste, parsley, and grated cheese.

Fry meatballs (1 to 1.5 inches in diameter) in 1/16 inch of olive oil. Cook till browned only--don't cook through. Add browned meatballs to cooking tomatoes.

Fry tomato paste in the same frying pan (pour off extra oil or add more as needed) . Fry until paste turns dark red. Add paste to pot with tomatoes and meatballs. Add about 1 or 2 tomato cans of water. Simmer on low heat for about 2 hours or until thick. You can add more water or cook longer if necessary--it only gets better. Serve with your favorite pasta.

Anita's Dad made this every Christmas and now all the kids do too. Wayne likes to help make it. I add red pepper flakes to the sauce!

SOUPS, SALADS, AND SAUCES

GRANDMA KOLTER'S NOODLE SOUP

Large kettle of water
2 lbs. meat (Beef , chicken or half and half)
Soup Bone, if possible. Grandma Kolter always said you can't make good soup with out .

Boil 1 1/2 hours Then Add --Whole
Wedge of cabbage
3 or 4 whole carrots
4 stalks of celery
whole large onion - leave inside skin on.
Parsley --dozen or more sprigs
Parsnip - if you have one - optional
2 or 3 whole tomatoes (cut up) or 1/4 cup catsup

Boil another 1 1/2 hours to 2 hours slowly. Add 2 or 3 whole potatoes the last hr.

When done -- Strain off broth. Add noodles to broth (fine noodles or homemade) Cook until soft. Ready to eat.

Put whole vegetables and meat on a platter and eat as main meal.

ELSIE'S VEGETABLE SOUP

Same as ingredients above, but all vegetables are chopped up and potatoes cubed. Also add as many other vegetables as you wish, canned or fresh, such as corn, peas, beans etc. Meat can be cooked whole and cut up when done. Also add 1/4 cup rice or barley an hour before soup is done.

TOM'S (Wayne's Brother) MANHATTAN CLAM CHOWDER

Put 1 to 1 1/2 inches of water in kettle to steam clams.
Stand each one on end. Let them steam until they open up. Those that don't open throw them away as they are not good.

Chop up clams. Add water -- sprinkle Thyme on top to cover surface.

Cut up small
6 to 8 potatoes
4 medium onions or 2 large
3 stalks of celery

Add to clams in kettle with water and thyme
1 tsp. salt
1/2 tsp. black pepper

Boil until soft

Add 2 - # 3 cans of crushed tomatoes 1/2 hour before vegetables are done.
Thicken with flour and water mixture. Taste to see if more Thyme is needed. Enjoy!

CHILI CON CARNI

1 lb. ground beef -- Brown in frying pan
2 - # 2 cans of whole tomatoes or crushed
2 or 3 stalks of celery -- chopped in small pieces
3 or 4 small onions -- chopped
Salt & Pepper to taste
1 can kidney beans -- add 10 minutes before chili is done and ready to serve.

TEXAS HOT WIENER SAUCE

2 LB. Ground Beef & one green pepper ,minced and browned together.
1/2 stalk celery -chopped fine
2 tsp. celery salt
Cook Together Add 2 qt. of water
3 tsp. salt
2 tsp. pepper
3 tsp paprika
Small box of chili powder
1 tsp. garlic salt
1 tsp. Oregano
Let it come to a boil and simmer for 2 hours. Can be frozen.

SUNSHINE SALAD

1 - 3 oz. box of lemon jello
1 #2 can of crushed pineapple (drained)
Use pineapple juice and water to make 2 cups.
1 large carrot shredded fine.

Put in refrigerator until it is thick.

Before serving mix and serve on top of jello.

1 3 oz. pkg. of Philadelphia Cream Cheese.
2 - T. cream
2 - T. pineapple juice
2 - T. sugar
Serve on lettuce leaf.

GRAPE AND PINEAPPLE SALAD IN CHERRY JELLO

1 3 oz. box of cherry jello
1/2 cup of boiling water or pineapple juice
1 cup of grapes cut in half
1 can cranberry sauce (whole berries)
1 - #2 can pineapple tidbits
1/2 to 1 cup English walnuts

Especially good served on lettuce leaf with turkey or chicken dinner.

ELSIE'S ORIGINAL OIL & VINEGAR SALAD DRESSING

1/2 cup cider vinegar

1/4 cup Canola Oil

1/4 cup water

Sugar to taste

1/2 tsp. salt, 1/2 tsp. pepper, 1/2 tsp. garlic powder & 1/2 tsp. onion powder. Shake well.
Add a T. of Balsam vinegar if you wish --adds flavor or rice vinegar or both.

ELSIE'S HOME MADE MAYONNAISE

1/3 cup sugar

1/2 cup vinegar

1 egg

1 T. flour

1/2 tsp. salt

1 cup milk

1/2 tsp. mustard

chunk of butter

Boil until it thickens. Put in a jar in refrigerator. I mix home made with regular mayonnaise whenever I make potato salad.

APPETIZERS

SWEDISH MEAT BALLS

3 to 4 lbs. of ground beef

3 slices of bread soaked in milk

1/4 cup parsley, 1/2 cup onions, 1/2 cup celery flakes --chopped fine

1/2 tsp. garlic salt

Salt & pepper to taste.

Mix all ingredients together and roll into small balls the size of an English walnut.

Brown in a small amount of canola oil , turning until all sides are brown.

Sauce:simmer 2 cans of Cream of Mushroom soup to which 2 cans of water have been added while meatballs are browning. Drop meatballs into sauce and simmer 1 Hr.

STUFFED MUSHROOMS

Select large white mushrooms. Wash well and carefully remove stems. Chop stems with 1/2 onion and saute in butter until onions are transparent.

Cook 2 slices of bacon until crisp. Break into pieces and add to onions. Add parsley which has been minced, grated cheese and bread crumbs to above mixture. Moisten with milk or cream if it is too dry. You want it moist enough to pack.

Turn caps upside down and fill cavities heaped high. Set in baking dish. You can broil for a few minutes or bake at 350 degrees for about 15 minutes. If you have soaked the mushrooms in water for a few minutes while you washed them, they will stay very moist while baking, or you might have to add water to bottom of baking dish. Serve as hors d'oeuvres or with beef.

This was Tom Hoy's recipe.

GRANDMA KOLTER'S CROCK DILL PICKLES

24 to 30 small to medium pickles (cucumbers)

Cut off ends and cut 2 slits lengthwise in each pickle

Pack pickles in crock (use gallon glass jar if you don't have a crock)

Bring to a boil

3 cups of cider vinegar

6 cups of water

Add to the vinegar & water

4 tsp. salt

1 heaping Tablespoon dill seeds

1 heaping Tablespoon dill weed

1 heaping Tablespoon pickling spices

Boil vinegar, water and spices 3 minutes

Pour liquid over pickles slowly until pickles are covered.

Set in sun one day.. Bring in and let it set in kitchen one day before you put crock or glass jar in refrigerator. Ready to eat in 3 days.

Fresh or dried dill from garden can be substituted for dill seeds & dill weed.

Optional -- A large clove of garlic may be added to the vinegar mixture and/or dried red hot peppers.

VEGETABLES AND SIDE DISHES

BAKED BEANS

7 T. catsup
5 T. Brown sugar
3 1/2 T. bacon fryings
1 cup water
1 tsp. salt
1 lb. beans (navy or limas)
Small onion

Soak beans overnight.
Boil one hour
Bake 2 hours

GRANDMA KOLTER'S CREAMED PEAS

2 tsp. canola oil
1 medium onion , chopped
Saute until onions are translucent
Add green peas (frozen or fresh)
Add water & cook until soft. Add salt & pepper to taste.
Mix 1/4 cup cup sour cream with 1 heaping tsp. of flour and add to peas
Cook for a few minutes more. Serve.

GRANDMA KOLTER'S SPINACH

Boil spinach in salt water until soft.
Strain and chop up with onion.
Put 2 tsp. canola oil and heat in frying pan ---add chopped spinach & onion -stew a little.
Add milk and a boiled and cubed potatoes.
Lastly add a little thickening. Milk & flour. Salt & pepper. Stew a few minutes.

SUSS KRAUT

Boil a medium head of cabbage which has been cut in thin wedges. Cover cabbage with water.
Salt & pepper to taste.
Cook until soft -- add 2 cubed potatoes the last half hour.
Mash potatoes and cabbage with a hand potato masher when both are soft.
Sprinkle flour on top and stir until it looks like mashed potatoes.

Add goodies on top. that were left in frying pan after making pork chops to serve with cabbage (Elsie's favorite as a child.

GRANDMA KOLTER'S FILLING

Chop parsley and onion together and chop up fine. The leaves of celery cane also be included.

Put in hot canola oil (1 T) in frying pan and saute until soft --about 5 minutes.

Pull off burner and add stuffing bread, salt and pepper

Beat whole egg and add to above mixture and mix well.

I use this filling to stuff chicken breasts, pork chops and steak rolls.

BREADS

GRANDMA KOLTER'S HOME MADE BREAD

Makes 4 to 5 loaves.

sift all flour

It will take approximately 5 lbs. ofBleached All Purpose White Flour.

METHOD

Mix in a small bowl 2 pkg. Fleischmann's Rapid Rise yeast, 1 cup warm water and 1 T. sugar. Cover and let it rise in a warm place --free from draft.

Sift 6 cups of flour into a large bowl. Make a hole in the center and pour yeast mixture into that hole. Using a wooden spoon blend enough of the flour from the sides to make a soft sticky batter. Cover and set in warm place, free from draft until it rises.

Add 5 1/2 cups warm water in which 4 tsp. of salt has been dissolved. Add flour. Keep adding flour to dough while you keep kneading it until it no longer is sticky. but firm.-- about 10 minutes of kneading should do it.

Let it rise 1 1/2 to 2 hr. or until double in bulk.

Take dough out of bowl and put on bread board. Divide into 4 or 5 equal portions. Shape portions into loaves and put into greased bread pans.

Let rise until double in bulk. Cover with tea towel while rising.

Bake in hot oven 425 degrees for 15 minutes.

Reduce heat to 400 degrees for 15 minutes

Finish baking at 375 degrees for 20 minutes.

When finished baking take water in your hand and rub over the top of each loaf of bread.

BASIC RECIPE FOR WAFFLES

3 cups of flour
3 tsp. baking powder
1 tsp. salt
2 eggs
2 cups of milk
6 T. butter or other shortening

- (1) sift dry ingredients
- (2) separate whites from yolks of eggs
- (3) beat Yolks in mixing bowl
- (4) add the milk, continue to beat with egg beater
- (5) add the sifted dry ingredients--beat with egg beater until smooth
- (6) add melted shortening, stirring it with a spoon
- (7) beat egg whites stiff in separate bowl
- (8) Fold in stiffly beaten whites of eggs
- (9) Put four to six tablespoons of batter in waffle maker, close quickly.
Bake until it stops steaming. Makes about six.

HOME MADE BISCUITS

2 cups flour
4 tsp.. baking powder
3/4 cup of milk or a little more
1/2 tsp. salt
4 T. shortening

Bake - 450 Degrees 12 or 18 minutes for large biscuits
475 Degrees 8 - 12 minutes for small biscuits

GRANDMA KOLTER'S PANCAKES

1 cup flour
1 egg
Milk to make a light batter

Put batter in a 6 inch frying (about 4 or 5 T) spread to the edges of the pan. Turn over and when golden brown take out and put in jelly or cinnamon & sugar. Roll up.
You can also add thinly sliced apples and add to batter and make apple pan cakes.

DESSERTS

HORSE SHOES

1 lb. butter or 1/2 lb. butter and 1/2 lb. margarine
4 T. sugar
5 eggs
2 small Fleischman yeast
1 cup lukewarm milk
Flour to make a stiff batter -- about 6 cups

Cream butter well. Add 2 T. sugar and yolks of 5 eggs. Mix well. In the cup of warm milk add the two yeast that have been broken up and 2 T. sugar and let it raise. Add this mixture to the butter, sugar and egg yolks. Add enough flour to make a stiff batter. Put dough in refrigerator over night.

Make little balls out of the dough the size of an English. Let them stand an hour and then roll out. Put the filling in the dough and roll them up. Form them in a small horse shoe.

Bake 10 minutes at 400 degrees and then until done at 350 degrees. About 20 or 25 minutes. Sprinkle powdered sugar on top when they are done.

Filling

Beat the whites of 5 eggs. Add the nut meats of 2 lbs. of English Walnuts ground fine and add two cups of sugar to nuts and egg whites.

Hint

I make as many balls of the nut mixture as I have rolls of dough. That makes it easier to get equal amounts in each nut roll.

SWEDISH APPLE PIE

3/4 cup sugar
1/2 cup flour
1 tsp. baking powder
1 egg
1 cup diced apples
1/2 cup chopped nuts
1/2 tsp. salt (optional)

Serve with ice cream or whipped cream.

Mix dry ingredients and egg well. Add apples and nuts to dough. Beat by hand or with electric beater. Bake at 350 degrees in a well greased pie pan for 30 to 40 min.

BAKEREI

6 egg yolks
1 lb. butter or 1/2 lb. butter & 1/2 lb. margarine
2 scant cups of sugar
5 1/2 cups of flour
Rinds of 2 lemons

Cream butter, add eggs, sugar and lemon rind.
Lastly add flour. Dough should be quite stiff -- add more flour if needed.

Put in refrigerator overnight. When you are ready to bake them, take out a small portion of dough at a time-- roll out to 1/4 to 1/2 inch thickness. Cut out-- bake until dry.

Bake 10 minutes at 350 degrees. 5 minutes on bottom rack and 5 minutes on top rack.
Mix 2 beaten egg whites, 1/2 cup sugar and 1/2 cup ground nuts. Put a 1/2 tsp. of this mixture in the middle of each cookie before you bake them.

NUT BREAD

1 cup sugar
1 egg
1 1/2 cups sweet milk
3/4 tsp. salt
4 tsp. baking powder
4 cups flour
1 cup English Walnuts (chopped coarsely)

Let stand for 20 minutes. Bake in slow oven.

Beat sugar and egg together --then add milk. Sift flour, baking powder, salt and lastly 1 cup chopped walnuts. Put in greased bread pan and let raise for 20 minutes.

CUSTARD PECAN PIE

1 cup dark Karo syrup
1 cup pecans
1/2 cup granulated sugar
3 eggs
1 tsp. vanilla
1/2 tsp. salt

Beat eggs slightly, add sugar, syrup, nuts, salt and vanilla. Put in unbaked pie shell and bake 50 minutes in a slow oven 325 degrees. The pecans will float to the top forming crust.

PUMPKIN PIE

2 eggs lightly beaten
! -1/2 cup Libby's Pumpkin
3/4 cup sugar -- brown or granulated
1 tsp. cinnamon
1/2 tsp. salt
1 large can milk---if you are watching fat, use skimmed canned milk as I do.

Mix ingredients in the order given, Pour into unbaked pie shell. Bake in hot oven 425 degrees for 15 minutes. Reduce temperature to moderate 350 degrees and continue baking for 45 minutes.

I baked 1 pecan pie and 2 pumpkin pies for Thanksgiving and Christmas every year.

NEVER FAIL CHOCOLATE CUP CAKES

1 egg
1/2 cup cocoa
1/2 cup margarine
1-1/2 cup flour
1/2 c. sour milk
1 tsp. vanilla
1 tsp. soda
1 cup sugar
1/2 cup hot water. Put in bowl in order given and beat it up well. Bake at 375 degrees for 20 to 25 minutes. Makes 14 cup cakes or 1 one square cake pan.

NEVER FAIL CHOCOLATE FUDGE

4 1/2 cups granulated sugar
1 large can milk - 12 oz.
1 12 oz. chocolate bits
1 - 7 oz. jar of marshmallow cream
1 lb. Hershey chocolate bar-with or without nuts -break up & mix in bowl

Mix sugar and milk into a large pan and boil over medium heat 4 1/2 to 5 1/2. minutes

Pour over other ingredients along with 1/4 # margarine and mix until all is blended and smooth.

Pour into a greased cookie sheet and let set overnight. cut with a hot knife.

PEANUT BUTTER FUDGE

1 -In a large bowl mix a 12 oz. jar of peanut butter and a 7 oz. jar of marshmallow cream

2- Mix 1/2 cup milk and 1 lb. of powdered sugar and put it on burner. When it comes to a rolling boil -- boil for one minute.

3. Pour hot mixture over cold (#2 over #1) Beat until smooth. Pour into buttered baking dish (12x8x2). Put in refrigerator overnight. Optional to add nuts. I usually add one cup pecans.

FRUIT DIP

1 pkg. instant vanilla pudding mix
2 cups milk
1 cup sour cream --Mix three ingredients together.

Fruit slices to be dipped --bananas, peaches, cantaloupe, apples, tangerines etc. etc.

TAFFY- Grandma Hoy

1 cup sugar
1/3 cup water
1/4 cup light corn syrup
1 T. vinegar
1/4 tsp. soda

Combine sugar, water & syrup. Cook to 270 degrees. Remove from heat and add vinegar and soda. Pour into greased pan and cool until able to handle. Then pull until white and porous. * We used to do this at Xmas at G. Hoy's. FUN!

HOT FUDGE SAUCE

BLEND: 1 cup sugar, 1/2 cup cocoa, 1 T flour, 1 T cornstarch, 1/2 tsp. salt,
ADD: 1 cup boiling water gradually, 1 T. butter --Cook, stirring constantly until thick. Add 1/2 tsp. vanilla and if you wish a couple Tablespoons peanut butter.
* Keeps indefinitely. ** Only if there is no ice cream in the house.

BREAD PUDDING

2 cups milk
2 eggs ---beat milk and eggs together
Add - 2 slices of white bread cubed
1/4 cup sugar
1 tsp. vanilla

Pour into casserole. Put casserole in 1/2 in. water in cake pan in oven.
Sprinkle cinnamon on top. Bake uncovered in 400 degree oven 35 to 40 minutes or until
when knife is inserted, it comes out clean.

CHOCOLATE PUDDING

2 cups milk
1/2 cup sugar
1 heaping T. cocoa
1 heaping T. cornstarch
1 tsp. vanilla --cook until it thickens Yummie! A favorite of mine & Grandpa Hoy's
SMOOTH & CREAMY FROSTING

1 -- 4 serving size pkg. Jello brand vanilla flavor instant pudding and pie filling or
any other flavor.
1/4 cup confectionery sugar
1 (8 oz.) container non-dairy whipped topping thawed
1 cup cold milk
*For a firmer frosting let mixture stand 5 minutes before folding in Cool Whip.

Combine pudding mix, sugar and milk in a small bowl. Beat slowly with rotary beater or
at lowest speed of an electric beater until well blended -- about one minute. Fold in
whipped topping. Spread on cake at once. Makes about 4 cups or enough for two 9 inch
layers. Note: Frosted cake should be refrigerated. * This white icing is delicious on
chocolate cake and sprinkled with cocoanut.

GRANDMA HOY'S ICING FOR WHITE CAKE

1 1/2 cups sugar
1 T. white Karo
1/2 cup boiling water

Cook to hard ball. Add to beaten egg whites and 1 tsp. vanilla.
Beat until stiff enough to spread on cake. Adding cocoanut to this
icing makes it special especially on a white cake.

GRANDPA HOY'S ICE CREAM

SIX QUART FREEZER

1 pint cream & 2 1/2 qts. of milk

or

1 qt. cream & 2 qt. milk

1 can of milk

4 eggs

sugar to taste - 1 cup ??

5 T. vanilla

COOKED WHITE ICING

1 cup milk

1/4 cup flour

Mix and cook until thick. Cool until cool.

Cream 1 cup sugar, 1/2 cup butter, 1/2 cup margarine. Beat until fluffy at high speed.

Add to above mixture and add 1 tsp. vanilla. Beat until creamy.