

BOHEMIAN COFFEE CAKE

Bake in 13 x 9 x 2 @375 for approx. 30 min. or
Cup cakes (24 large) for 15-20 min.

Mix together.....3 cups flour

1 cup sugar

1 cup brown sugar

Cut in..... 1 cup margarine (or butter or 1/2 of each)

until crumbly; Reserve 1 cup of this mixture for topping

To remainder, add.....1 tsp. baking soda

1/4 tsp. salt

Mix and add.....2 eggs, beaten

1 cup buttermilk

Beat until smooth. Place batter in pan or muffin tins. Sprinkle with reserved topping.

Bake. While still warm swirl on confectioners icing, which is made by using confectioners sugar and adding very little water to make the icing.

Note: If you desire, you can add some chopped nuts to the topping before sprinkling it on. Also, if you don't have buttermilk, use regular milk to which you have added 1 tbsp. of vinegar. Do this before you start mixing ingredients so that it has a chance to stand a while before being used in the recipe.

KUGELIS

Use Idaho potatoes, and use Baking dish as measure for peeled potatoes
I think I usually use 5 lbs. Potatoes and a 2-1/2 qt. Casserole.

Grate potatoes & drain well. Do not discard the settled potato starch.

Balance of ingredients is as follows:

- 1/2 lb. Bacon, diced
- 1/2 large Onion, diced
- Pepper
- 1 can Milnot
- 3 eggs, beaten
- Dash of ground allspice. (I always use it, but it's not critical.)

To keep potatoes from darkening, add a crushed Vit.C tablet
If you have left over ham, you can add it (diced) to the
bacon.

Fry bacon until medium done. Add onion to it and let it cook in fat after
heat is turned off. Watch so as not to burn. Add mixture (including fat) to
potatoes. Add beaten eggs & Milnot and allspice. Salt to taste. (1 tbsp.)

Bake at 400 degrees in greased casserole for about 45 minutes. (I use a
glass casserole dish and go by appearance....yellow color around sides)
Lower heat to 325 to finish cooking.....about 45 more minutes.

Test center with fork.....Taste should not be "crunchy".

HOT APPETIZER DIP

Mix together:

8 oz. Cream cheese

1 pkg. (2.5 oz.) Chipped beef or Pressed Beef

2 Tbsp. Milk

Add:

¼ c. finely chopped green pepper

4 green onions finely chopped

½ tsp. Garlic salt

Fold in:

½ cup sour cream

¼ tsp. Pepper

Spread into 8½ x 8½ pan

Over top, sprinkle ½ cup chopped nuts (pecans or walnuts) **Bake @350**
for 20 minutes.

Optional: Toast nuts w/2 tbsp. Butter & ½ tsp. Salt at 350 degrees for 8-12 min. before using over top.

HOLIDAY FRENCH TOAST

In 13 x 9 pan (or 2 oval casserole dishes), which have been greased on bottom and sides (or sprayed w/non-stick spray):

Combine..... 1 cup brown sugar
 ½ cup butter
And 1 tsp. Cinnamon

Add 3 Granny Smith apples, peeled, cored and thinly sliced
 ½ cup dried cranberries or raisins

Toss in sugar mixture to coat. Then, spread evenly over bottom of casserole.

On top of this, arrange bread, which has been sliced in 1 to 1-1/2" slices (using 1 loaf of Vienna Bread or French Bread)

Mix until well blended: 15 eggs
 1-1/2 cups milk
 1 Tbsp. Vanilla
 2 tsp. Cinnamon

Pour mixture over bread, soaking bread completely. Cover and refrigerate 4 to 24 hours.

Bake @375 degrees, covered with foil.....40 min to 1 hour.
Uncover and bake 5 minutes longer.

Let stand 5 min. before serving. Use knife around sides and invert onto platter.

Serve warm. Serves 12

Recipe from Michelle

GOLDEN CAKE BREAD

Recipe from Anne Penkauskas (supposed to be similar
to Piragi)

Soften	1 pkg. Dry yeast
In	¼ cup warm water w/1 tsp. Sugar
Scald	1 cup milk
Add	½ cup butter
And	½ cup sugar (more if sweeter dough is desired)

Cool above mixture to lukewarm.

Stir in	2 eggs, beaten
And	2 tsp. Vanilla
And	1 tsp. Salt
And	yeast mixture

Gradually add 4 to 4-1/2 cups flour

(Use flat beater to start, then change to dough hook.)

Let dough rise in same bowl. (Grease it around the sides where exposed,
and cover w/towel.)

Punch down, let rise a second time.

Form into 2 loaves and place in greased bread pans 9 x 5 x 3.
Let rise again.

Bake at 350 degrees for 30 min.

Kay's CHEESE ROLLUPS

Mix together: 1 – 8 oz. Pkg Cream Cheese
 $\frac{1}{4}$ Cup Sugar
 1 egg

Trim crusts from 12 to 16 pcs. White bread

Use rolling pin to roll bread slices to be thinner. Refrigerating before proceeding to next step may be helpful in handling.

Spread each piece of bread with cheese mixture, and roll up.

Dip each roll in melted butter (1-1/2 sticks of butter or margarine)

And then in $\frac{1}{2}$ to $\frac{3}{4}$ cups of sugar mixed with 2-3 tsp.
 cinnamon.

Place all rolls in pan and freeze overnite.

Bake @375 degrees for 15 minutes.

CROCKPOT ITALIAN BEEF

4 to 5 lb. Pot roast of beef
3 c. water (or 1 Can Beef Broth plus enough water to make 3 cups)
1/8 tsp pepper
1 tsp. Oregano
1 tsp. Onion Salt
1 tsp. Garlic Salt
1 tsp. Basil
1 pkg. Good Season salad dressing (.7 oz)
1 diced Onion (optional)
1 Bay Leaf

Pour seasonings and liquid over beef and cook on Low all day in crockpot.
Shred beef and return to broth for 15 minutes.
Serve on buns or over French bread.

If you prefer, refrigerate beef and slice very thinly when cold.

GRANDMA'S CREPES

- 2 or 3 eggs
- 1 Can of Milnot (12 oz.)
- 2 cups Flour
- 1 (Milnot) can of water
- 2 tsp. Salt
- Butter for frying crepes (butter pan for each crepe)

Beat the eggs, add Milnot and mix well.

Add flour and mix until smooth.

Gradually add water while continuing to mix.

Add salt. (and, if desired, you can add a little vanilla)
Batter will be thin.

Heat pan to be hot. Put in about 1 tsp. Butter to coat bottom. Put in just enough batter to Coat pan bottom evenly. (Swirl pan to do this, making a thin layer.)
Lower heat to medium-high. Cook until "dry" on top. Flip and cook other side. (The second side will take less time.

Note: Butter the pan each time for each new crepe.

CHICKEN CACCIATORE

2 lbs. Chicken parts	1 Tbsp. 2 minced garlic cloves
1 can Tomato Soup	1 tsp. Crushed oregano
½ med. Green pepper, sliced	¼ cup red cooking wine
1/8 tsp. pepper	¼ tsp. Salt
¼ cup water	½ large onion, sliced
	1 Tbsp. Vinegar

Brown chicken quickly under broiler flame (or in skillet). Place all ingredients into skillet. Cover and cook over low heat 45 min. Stir often

Yield: 5 dinner servings – 250 calories per serving

Note: You can make the sauce first, if you like, and then add the chicken to it after quickly browning it.

POUND CAKE

Cream.....1 lb. Butter
Add..... 1 lb. Confectioner's Sugar
Add.....6 eggs, one at a time
Add.....2 tsp. Vanilla
Add.....3 cups cake flour (If you use all purpose flour, decrease
by 6 tbsp.)

Mix very very well.

Bake in tube pan, which has been greased and floured.....@325 degrees for 1-1/2 hrs.

RECIPE FOR UNCLOGGING A DRAIN:

Mix one cup of baking soda with a cup of salt and a cup of vinegar;
Pour it in the drain followed by boiling water.