

MOTHER'S

FAVOURITE

RECIPES

Gail Carruthers Chocolate Chiffon Roll

$\frac{3}{4}$  cup sifted cake flour       $\frac{1}{4}$  cup cocoa  
 $\frac{3}{4}$  cup granulated sugar       $\frac{1}{4}$  tea. cream of tartar  
 $\frac{1}{2}$  tea. baking powder      3 eggs sep.  
1 tea. instant coffee       $\frac{1}{4}$  cup salad oil  
 $\frac{1}{2}$  tea. salt      6 Tbs. water  
 $\frac{1}{4}$  tea. cinnamon      1 tea. vanilla  
icing sugar      1 cup of heavy cream, whi

Sifted flour, granulated sugar, baking powder, instant coffee, salt, cinnamon and cocoa together into deep bowl. Add cream of tartar to egg whites. Beat egg whites until they stand up in very stiff peaks.

Make well in flour mixture and add, in order, the salad oil, egg yolks water and vanilla. Beat with wood spoon until mixture is smooth.

Fold flour mixture gently into beaten egg whites. Turn batter into  $10 \times 16$  inch jelly roll pan which has been lined with waxed paper and then lightly greased.

Bake in moderate oven,  $350^{\circ}\text{F.}$ , for 17 minutes or until cake springs back when touched with finger

Invert jelly roll pan over clean, lightly-dampened towel which has been sprinkled generously with icing sugar.

Peel waxed paper off cake; cut off crisp edges. Starting with a wide side and rolling in an outward, direction, roll cake up in towel. ~~Cool~~ Cool on a wire cake rack.

Unroll cake and remove towel. Spread cake evenly with whipped cream. Roll cake and wrap firmly in waxed paper.

Chill roll in refrigerator for at least 1 hour. To serve, cut roll in diagonal slices. Makes 10 to 12 servings.

David George Pineapple Slice No Cooking  
1 Pkg. Dad's Coconut Cookies (Crushed)  
Spread larger portion on bottom of  
8" x 8" pan. Cover ~~with~~ with buttered wax  
paper. Pack well.

Cream well,  $\frac{1}{2}$  cup butter and  $\frac{1}{2}$  cup icing  
sugar. Add two eggs, one at a time,  
and beat well each time - spread on  
top of above cookie mixture.

Whip  $\frac{1}{2}$  pt. whipping cream stiff  
and add to can crushed pineapple, which  
has been well drained spread. This  
on the above egg mixture cover with  
remaining cookie crumbs - chill two  
hours before serving. Note: Any fruit  
maybe substituted, frozen or fresh  
strawberries are especially good - Drain  
strawberries well

## Lady Baltimore Cake

Ingredients	
1/2 cup butter	1/2 cup milk
1 cup fruit sugar	1/4 teas. almond
4 egg whites	2 cups pastry
2 teas. Baking Powder	

Sift flour and baking powder three times. Cream butter gradually adding sugar. When light and smooth work in milk. Then gradually add stiffly beaten egg whites to mixture. Mix well. Add flour and baking powder. Stir. Add flavoring. Pour into greased layer tins. Bake in moderate oven. When cool cover top and sides with following mixture.

1/2 cups sugar	1 cup raisins
1/2 cup water	2 egg whites
1 cup walnuts	1/2 teas. vanilla
6 figs	1/2 teas. baking powder

Cook sugar and water to 242° F. Remove from heat. Pour in narrow stream on stiffly beaten egg whites. Beat constantly until thick. Add vanilla, baking powder, chopped nuts and fruit.

## Orange Kiss Me Cake

Barbara Lew

1 large orange  
1 cup raisins  
1 cup walnuts  
 $\frac{1}{2}$  cup shortening  
1 cup milk  
2 cups sifted flour  
1 teaspoon soda  
1 teaspoon salt  
1 cup sugar  
2 eggs

Squeeze the orange and set juice aside for the topping. Grind together orange pulp, peel, raisins and nuts. Cover it and set to one side. Sift together the once sifted flour, soda, salt and sugar. Then add the shortening and  $\frac{3}{4}$  of the cup of milk. Beat it for 300 strokes and then add the 2 eggs and the remaining milk. Beat another 300 strokes. Then fold in the orange and raisin mixture. Put it in a greased pan 5 by 12 by 2 inches. Bake in a moderate oven 350 F for 40 to 50 minutes. Mix together  $\frac{1}{3}$  of a cup of orange juice,  $\frac{1}{3}$  of a cup of sugar, 1 teaspoon cinnamon and  $\frac{1}{4}$  of a cup of walnuts. Then while the cake is still warm sprinkle this mixture over it.

# Sour Cream Cake

Chris Lee

2 eggs

1 cup sugar

1 cup thick cream

1 tsp. vanilla

2 cups sifted flour

1½ tsp. baking powder

½ tsp. baking soda

¼ tsp. salt

Beat eggs very light add sugar gradually and beat until fluffy. Add cream and vanilla and beat. Sift dry ingredients 3 times and add to egg mixture, beating until smooth. Bake in sq. pan (8 inch) lined with waxed paper, in a moderate (350°F) about 35 minutes.

# Poppy Seed Chiffon Cake

Kathy

Soak  $\frac{1}{2}$  cup poppy seed in 1 cup water for about 2 hours. In a bowl sift together:  
2 cups sifted all purpose flour       $\frac{1}{2}$  cup sugar  
3 tsp. baking powder                      1 tsp. salt  
Form a well and add:                      7 unbeaten egg  
 $\frac{1}{2}$  cup salad oil                                  yolks  
poppy seed with water                      4 tsp. soda  
Beat till smooth. In another bowl put 12  
7 egg whites,  $\frac{1}{2}$  tsp. cream of tartar.  
Beat until very stiff; peaks form. Pour yolk  
mixture over whites gently folding (don't  
stir). Pour into ungreased tube pan 4" dia.  
Bake for 30 minutes at 325°F. then increase  
to 350°F. for 10 to 15 minutes. Turn pan  
upside down to cool.

Matrimonial Cake John and Robert

$\frac{1}{2}$  lb. pitted dates chopped,  $\frac{1}{3}$  cup sugar.  
 $\frac{2}{3}$  cup water

Combine and cook together until consistency of jam. Add  $\frac{1}{2}$  cup of finely chopped nuts if desired. 1 tsp. soda

$2\frac{1}{2}$  cups of rolled oats,  $\frac{1}{2}$  tsp. salt

$1\frac{1}{2}$  cups all purpose flour  $\frac{3}{4}$  cup butter

1 cup brown sugar

Mix dry ingredients, and cup in the water. Put  $\frac{2}{3}$  of the mixture and sprinkle in a wax paper lined pan (9" x 9"). Spread on the date mixture and sprinkle remaining dry ingredients on top.

Bake at 350°F. for 30 minutes. Cut in squares when cool. Yield. Approximately 4 doz.  $1\frac{1}{2}$ -inch squares

## Gingerbread

2 eggs  
1/4 cup brown  
sugar  
1/4 cup molasses  
3/4 cup butter  
1/2 teaspoon soda  
2 1/4 cups flour  
(scant) sifted  
1/2 teaspoon ginger

## Card

### Recipe

1 teas. cinnamon  
1/2 teas. allspice  
1/4 teas. nutmeg  
1 teas. baking  
powder  
1 cup boiling  
water

Add beaten eggs to sugar  
molasses, melted butter. Add  
sifted dry ingredients,  
then water. Blend well,  
bake in square pan  
about 40 minutes in  
oven 350 degrees.

Ronnie  
Danyluk

## Quick Sour Cream Chocolate Cake

- 1 cup sugar
- 2 eggs
- 1 cup sour cream
- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup cocoa
- 1 tsp baking powder
- 1 tsp soda dissolved in  $\frac{1}{2}$   
cup boiling water

Mix in order given and  
bake for thirty min.

# Cherry Slice

David Cline

$\frac{1}{2}$  cup butter       $1\frac{1}{2}$  cups flour  
2 tbsps. sugar       $\frac{1}{2}$  tsp. salt

Combine as for shortbread and press in an 8 inch square pan. Bake at  $350^{\circ}\text{F}$ . for 10 minutes. It will not be cooked.

## Topping

$\frac{1}{2}$  cup coconut       $1\frac{1}{2}$  cup brown sugar.  
1 cup glazed cherries       $1\frac{1}{2}$  cup chopped walnuts.  
1 tsp. baked powder      2 tbsps. flour

## 2 beaten eggs

Beat eggs, then fold in remaining ingredients, spread over first mixture. Return to  $325^{\circ}\text{F}$ . oven for 30 to 35 minutes. Ice with butter icing moistened with lemon juice instead of cream. Top each square with cherry.

Cheryl South

## Dreamland Cake

1 cup all-purpose flour  
 $\frac{1}{8}$  tsp. salt  
 $\frac{1}{2}$  cup butter

Mix ingredients together with a pastry blender until consistency of fine meal. Press into shallow pan (7" x

2 eggs  
1 cup brown sugar  
3 tbsps. all-purpose flour  
1 tsp. baking powder  
1 cup chopped walnuts  
 $\frac{1}{2}$  cup chopped dates  
 $\frac{1}{4}$  tsp. vanilla  
 $\frac{1}{2}$  cup shredded coconut.

Beat eggs lightly and fold in sugar and baking powder which have been sifted together. Fold in nuts, coconut and dates, and lastly the vanilla. Spread over first mixture. Bake at 325 degrees F. for 40 mins. Cut while warm and allow to cool pan. Yield:  $2\frac{1}{2}$  dozen squares.



Add the butter to beaten egg whites about a quarter at a time, folding carefully after each addition until combined. Turn into an ungreased 10-inch tabular cake pan. Cut through cake 2 or 3 times to any large air bubbles. Bake cake in preheated oven until it will spring back when lightly touched with a fingertip about  $1\frac{1}{4}$  hr. Immediately, cake is baked, invert pan and allow cake to hang suspended until cold. Loosen cold cake at top pan gently to free the cake.

## Jamaican Meat Pie

Allen Melnyk

11 lb ground meat - brown in pan  
2 ripe tomatoes  
1 cup chopped onions  
1 tbsp. water  
2 tsp. salt  
 $\frac{1}{2}$  tsp pepper  
 $\frac{1}{2}$  tsp garlic salt

$\frac{1}{2}$  tsp dry mustard  
1 tsp. tabasco sauce  
2 eggs

Cook very slow till the tomatoes are cooked well. Then add eggs and cook this mixture till it is thickened. Let it cool. Then put it in a pan with 6 inch diameter pastry. Use  $\frac{1}{4}$  cup of filling. Cook in a 450° F. for 10 to 12 minutes

Topping 1 lb lard, 2 tsp baking powder, 2 tsp salt  
Pour over 1 cup boiling water, Whip until it stands in peaks. Pour in 6 cups of flour and leave in refrigerator for 24 hours

Catherine Morris Thumbprint Cookies . C.

1/2 cup butter  
1/4 cup brown sugar  
1 egg yolk  
1/2 teas. vanilla  
1 cup sifted flour  
1/4 teas. salt  
3/4 cup finely chopped nuts

Mix butter, sugar, egg yolk and vanilla  
life together flour and salt and stir  
in. The above mixture. Roll into 1  
balls, dip into slightly beaten egg  
white. Then roll in finely chopped nuts.  
Bake 5 min. in oven 325°. Remove from  
oven quickly, press thumb gently on  
top of each cookie, return to oven and  
bake 8 min more, then cool. Place in  
thumbprint candied fruit, sparkling  
jelly or coloured confectioners icing  
sugar

Yield: 2 1/2 dozen

## Chocolate Bread Teddy C.

$\frac{1}{4}$  cup butter  
 $\frac{3}{4}$  cup sugar  
2 eggs unswetened  
chocolate, melted  
1 cup chopped nuts

2 eggs  
 $\frac{1}{2}$  cup flour  
1 tsp. vanilla

Cream butter and sugar  
Add melted chocolate  
and combine. Beat  
eggs lightly, add  
and mix. Sift flour,  
measure, sift again  
and add to mixture  
Add walnuts, vanilla  
and mix. Bake in  
oiled 6" x 9" pan at  
350° F. for 30 minutes.

## Coconut Dainties

$\frac{1}{4}$  c. butter

$\frac{1}{4}$  c. shortening

$\frac{1}{4}$  c. B. sugar

$\frac{1}{4}$

Cream butter and sugar, add  
beaten egg yolks and blend in flour.

Roll in small balls and dip into beaten  
white of egg. Roll in coconut, arrange  
on ungreased cookie sheet and press centre  
of each ball. Cook in slow oven for five  
minutes. Remove from oven press centre  
again return to oven bake fifteen (15) min.  
more (300° =). Fill centre with jelly or jam  
while cookies are still warm.

1 egg

1 c. flour

1 pinch of salt

Jeddy Whittaker Peanut Butter Cookies

$\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  cup butter  
1 egg  
 $\frac{1}{2}$  cup peanut butter  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. soda  
 $1\frac{1}{2}$  cups all-purpose flour  
 $\frac{1}{2}$  tsp. vanilla

Sift together the white and brown sugar. Beat the butter until soft, and add the sifted sugar gradually and blend until creamy. Beat in the egg, peanut butter, salt and soda. Sift the flour and add to the batter. Then add vanilla. Roll the dough into small balls. Place them on a greased tin. Press them down with a fork. Bake in moderate oven of 375 degree F. for about 15 minutes. Yield = 60 cookies.

Gerry Schick  
Chocolate Chip Cookies

$\frac{1}{2}$  cup shortening  
1 cup brown sugar  
1 egg  
 $\frac{1}{4}$  tsp. soda

$\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  tsp. vanilla  
 $1\frac{1}{4}$  cups flour

Mix and lastly add  $\frac{2}{3}$  cups chopped nuts and  $\frac{1}{2}$  pkg. chocolate chips. Drop in spoonfuls on cookie sheet and bake in quick oven.

## Dad's Cookies

1 cup white sugar  
1/2 cup brown sugar  
3/4 cup butter  
1 egg  
1 cup flour

Bobby Straw

1 c. coconut  
1 1/2 c Rolled oat  
1 tsp. Baking  
Powder  
1 tsp. soda  
1 tsp. vanilla

Mix all dry ing. then add egg  
and melted butter, form in a ball  
and press down with glass  
dipped in sugar.

Maryd. Milligan Sour Cream Cookies

2 cups	brown sugar	1 tsp.	soda
1 cup	shortening	4 tsp.	baking powder
2	eggs	$4\frac{1}{2}$ cups	flour
1 cup	sour cream	1 cup	raisins
$\frac{1}{2}$ tsp.	salt	1 cup	nuts
$\frac{1}{2}$ tsp.	nutmeg		

Mix ingredients in large bowl. Beat until smooth. Drop from teaspoon on cookie pan. Cook for 12 minutes at 350°

Hugh Allen

## Doughnuts

2 eggs

$\frac{1}{2}$  cup sweet cream

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

4 cups flour (good)

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

1 small teaspoon salt

2 teaspoons baking powder

Beat eggs very fine, add cream and milk. Mix dry ingredients together. Stir in liquid. May be dropped from a spoon or rolled and cut. Fry in hot fat.