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Chocolate Mint Cake (1)

*The frosting needs to be made first as it is an ingredient in the cake!
This was a birthday cake favorite of Tim and Steve. Laurie also loves this cake.*

Frosting:

6 oz. cream cheese - room temperature
1/2 cup shortening
1/2 teaspoon vanilla
1/2 teaspoon mint flavoring
6 cups (1 1/2 lbs.) sifted confectioners sugar
1/4 cup hot water
4 squares (4 oz.) unsweetened chocolate melted

Cake:

2 1/4 cups sifted flour
1 1/2 teaspoon baking soda
1 teaspoon flour
1/4 shortening
2 cups frosting
3 eggs
3/4 cup milk

- 1 Preheat oven to 350 degrees.
- 2 Grease and flour 2-9 inch cake pans.
- 3 For the Frosting: Beat the cream cheese, shortening, vanilla, and mint flavoring until they are thoroughly blended.
- 4 Beat the confectioners sugar into the cream cheese mixture alternately with additions of the hot water.
- 5 When well beaten, blend in the melted chocolate.
- 6 For the Cake: Sift together the flour, baking soda, and salt; set aside.
- 7 Beat the shortening and 2 cups frosting together and cream well.
- 8 Add eggs, one at a time and beating well after each addition.
- 9 Add the sifted dry ingredients alternately with the milk and beat well after each addition.
- 10 Divide the cake batter between the 2 cake pans.
- 11 Cook for 30-40 minutes.
- 12 Cool on rack for 10 minutes and then turn out on rack to cool completely.
- 13 Frost layers with remaining icing. If frosting becomes stiff, thin it with a few drops of cream or milk.

Chocolate Mint Cake (2)

A much simpler version of a Waters family favorite.

- 1 package Duncan Hines Devil's Food
cake mix
- 1 can Duncan Hines Chocolate frosting
mint extract

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Make cake according to package directions.

Add mint extract to taste to softened frosting - mix well.

Frost cooled cake.

Cinnamon Buns

Make the night before!

This recipe is from Marie "Pean" Scullin, Clare and Rea's cousin.

If dough does not rise overnight, put pan in warm oven until dough rises before baking.

This is one of Jennifer Waters' favorites.

- 1 package Rich's frozen dough balls or rolls**
- 1/2 cup nuts and/or raisins**
- 1 cup brown sugar**
- 1/2 cup melted butter**
- 2-3 tablespoons butterscotch pudding (not instant)**
- 1/4 cup cinnamon/sugar**

- 1** Grease Bundt pan with butter.
- 2** Add raisins and nuts.
- 3** Arrange frozen bread dough loosely in pan.
- 4** Mix dry ingredients in bowl.
- 5** Sprinkle over dough.
- 6** Pour melted butter on top.
- 7** Cover with foil and leave out overnight to rise.
- 8** In the morning, preheat oven to 350 degrees.
- 9** Remove foil and bake for 30 minutes.
- 10** Turn out onto plate immediately.

Coffee Cake

*Rea always served this cake on Christmas Eve.
This recipe is from Rea's Broomall neighbor, Jean.
This cake freezes well.
This is one of Jim's and Kathy's favorites.*

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| <p>Filling:
1/4 cup sugar
2 tablespoons brown sugar
 cinnamon
chopped walnuts and raisins</p> <p>Cake:
1/2 pint sour cream
1 teaspoon baking soda
 1 teaspoon vanilla
1/4 lb butter (1 stick)
 1 cup sugar
 2 eggs
 pinch of salt
 2 cups flour
1 1/2 teaspoon baking powder</p> | <ol style="list-style-type: none">1 Preheat oven to 350 degrees.2 Grease tube pan (spring-form if you have one).3 For filling, mix together sugars and cinnamon, set aside4 For cake, in a small bowl, mix sour cream, baking soda, and vanilla - let stand 10 minutes.5 In another bowl, sift together flour, salt, and baking powder - set aside.6 In a large bowl, cream butter and sugar.7 Add eggs, one at a time; mix well8 Alternately add sour cream mixture and flour mixture to butter mixture until well blended.9 Pour 1/2 the batter into greased tube pan.10 Sprinkle 1/2 the walnuts/raisins and 1/2 the filling over batter.11 Cover with remaining batter and sprinkle the rest of the nuts/raisins and filling on top.12 Bake 40-45 minutes. |
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Cream Puffs

Baked, unfilled cream puffs can be frozen for later use.

This is a Downey family favorite - Jim's especially!

This recipe came from Pat Massaro, a Strawbridge and Clothier coworker of Rea's.

Pastry:

1/2 cup (1 stick) unsalted butter

1 cup boiling water

1/8 teaspoon salt

1 cup flour

4 eggs (unbeaten)

Filling*:

1 box instant vanilla pudding (5.1 oz)

1 cup whole milk

1 pint heavy whipping cream

confectioners sugar for sprinkling

*** filling can be halved - use 5
tablespoons + 2 teaspoons of the
pudding mix, 1/2 cup milk, and 1/2
pint heavy cream.**

- 1** Preheat oven to 450 degrees.
- 2** Lightly spray cookie sheet with Pam.
- 3** Add butter and salt to boiling water; melt.
- 4** Remove from heat.
- 5** Add flour all at once.
- 6** Stir vigorously with fork until mixture forms a ball and comes away from sides of the pan.
- 7** Remove from pan and cool slightly - Rea puts her dough in her electric mixer to cool.
- 8** Dough should still be warm.
- 9** Using electric mixer, add eggs, one at a time beating well after each addition.
- 10** Continue beating until shiny.
- 11** Drop by teaspoonfuls onto lightly sprayed cookie sheet.
- 12** Bake at 450 degrees for 20 minutes - reduce heat to 350 degrees.
- 13** Bake at 350 degrees for 20-25 minutes.
- 14** Cool on rack and slit.
- 15** For filling, combine ingredients and mix on high until light and fluffy.
- 16** Fill cream puffs with filling and sprinkle with confectioners sugar.

Danish Orange Loaves

Yield: 2 loaves - 12 slices each

This recipe may also be baked in a 10-inch Bundt pan or tube pan for 50-60 minutes.

These cakes freeze well.

This is one of Steve's and Emma's favorites.

Cake:

- 1 package Duncan Hines Moist Deluxe Orange Supreme Cake Mix
- 1 package (4 serving size) vanilla instant pudding mix
- 4 eggs
- 1 cup sour cream
- 1/3 cup vegetable oil

Frosting:

- 2 1/4 cups confectioners sugar
- 3 tablespoons butter, melted
- 2-3 tablespoons orange juice
- 1 tablespoon grated orange peel

- 1 Preheat oven to 350 degrees.
- 2 Grease and flour 2-9x5x3-inch loaf pans.
- 3 Combine cake mix, pudding mix, eggs, sour cream, and oil in large bowl.
- 4 Beat for 3 minutes on medium speed.
- 5 Pour batter into prepared pans.
- 6 Bake for 50-60 minutes until tester is clean.
- 7 Cool in pans for 15 minutes.
- 8 Loosen loaves from pans and invert onto cooling racks.
- 9 Turn right side up and cool completely.
- 10 For frosting; combine confectioners sugar, melted butter, and 1 tablespoon orange juice in small bowl.
- 11 Beat at low speed until blended.
- 12 Add remaining juice, 1 teaspoon at a time, until frosting is of spreading consistency.
- 13 Fold in orange peel.
- 14 Spread frosting over cooled loaves.

Betty's Fudge

Yield: 1 pie plate

*This recipe came from Pat's sister-in-law, Betty Downey (Mike's Downey's wife).
Patty came up with the microwave instructions. She uses 1 tablespoon of vanilla extract.
This is one of Steve's favorites.*

6 tablespoons butter
1 lb confectioners sugar
1/2 cup cocoa
4 tablespoons milk
1/4 teaspoon salt
1 teaspoon vanilla

- 1** Prepare double boiler by simmering water in bottom portion of double boiler.
- 2** Grease pyrex pie plate.
- 3** Combine all ingredients in top of double boiler.
- 4** Melt and stir until shiny and smooth.
- 5** Turn into buttered pyrex pie plate.
- 6** Fudge sets up at room temperature.
- 7** Once cooled, slice and cover with plastic wrap.
- 8** **MICROWAVE INSTRUCTIONS:** melt butter in microwave safe bowl covered with plastic wrap.
- 9** Stir in all other ingredients - will be lumpy.
- 10** Cover with plastic wrap.
- 11** Microwave on high for 2-3 minutes, depending on microwave strength.
- 12** Stir until smooth.
- 13** Turn out into greased pyrex dish.

Easy Fudge Icing

Yield: Frosting for 2-8 inch layers

Rea used to make the icing frequently when her children were growing up.

**3 squares (3 oz.) unsweetened
chocolate**
1/4 cup unsalted butter
2 cups sifted confectioners sugar
1/8 teaspoon salt
1 teaspoon vanilla
1/3 cup hot milk or cream

- 1** Combine unsweetened chocolate and butter in double boiler until melted. Remove from heat.
- 2** Beat remaining ingredients in small bowl on low speed.
- 3** Combine chocolate and sugar mixtures and beat on high speed until thick enough to spread.
- 4** More confectioners sugar or cream may be added for desired consistency.

Irish Potatoes

Rea always made these for St. Patrick's Day. She frequently took them into work.

2 boxes confectioners sugar
1/4 lb butter (1 stick) + 1 Tablespoon
- room temperature
14 oz sweetened, flaked coconut
1 tablespoon milk
1 tablespoon vanilla
1 small egg
dash nutmeg
cinnamon for rolling

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Cream butter and sugar.

Add milk, vanilla, and egg; mix well.

Stir in coconut and nutmeg.

Roll into balls or shape of potatoes.

Roll in cinnamon.

Jewish Apple Cake

This cake is also delicious when made with peaches!

This is one Kathy and Fran Schafer's and Jennifer Waters' favorites.

This cake freezes well.

5-6 apples
2 teaspoons cinnamon
5 tablespoons sugar

3 cups flour, sifted
2 cups sugar
1 cup oil
1 teaspoon butter flavoring
4 eggs
1/4 cup orange juice
3 teaspoons baking powder
2 1/2 teaspoons vanilla
1 teaspoon salt

- 1 Preheat oven to 350 degrees.
- 2 Grease and flour tube pan.
- 3 Peel and dice apples.
- 4 Combine cinnamon and sugar and add to apples - set aside.
- 5 For cake - Combine oil with butter flavor.
- 6 In large bowl, combine oil and all remaining ingredients.
- 7 Beat until smooth.
- 8 Pour half the batter into a tube pan.
- 9 Put in 1/2 the apples.
- 10 Repeat with remaining batter and apples.
- 11 Bake for 1-1/2 hours.

M&M Cookies

Candies may crack while cooking.

1 cup shortening, room temperature
1 cup firmly packed brown sugar
1/2 cup granulated sugar
2 teaspoons vanilla
2 eggs
2 1/4 cups sifted flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups M&M candies

- 1** Preheat oven to 375 degrees.
- 2** In a large bowl, mix shortening, brown sugar, and granulated sugar.
- 3** Beat in vanilla and eggs.
- 4** In another bowl, sift flour, baking soda, and salt.
- 5** Add dry ingredients to sugar-egg mixture.
- 6** Blend well.
- 7** Stir in 1/2 cup M&Ms (save remaining for decorating).
- 8** Drop rounded teaspoons of dough 2 inches apart on ungreased cookie sheet.
- 9** Decorate tops with remaining candies.
- 10** Bake for 10 minutes or until golden brown.
- 11** Remove from cookie sheet to cool.

Madeleines

Yield: approximately 2 dozen

*If your madeleine pans are not nonstick, they will need to be greased.
Clare loved these.*

1 1/4 cups sugar
1/2 cup softened unsalted butter
1/4 teaspoon lemon extract
4 eggs separated
1 teaspoon grated lemon zest
1 cup sifted cake flour
confectioners sugar for dusting
(optional)
melted chocolate for dipping
(optional)

- 1 Preheat oven to 400 degrees.
- 2 Combine sugar, butter, lemon extract, and egg yolks in mixing bowl.
- 3 Beat until mixture turns pale and volume is increased.
- 4 Fold in lemon zest.
- 5 In separate bowl, beat egg whites into soft peaks.
- 6 To egg whites, gradually beat in butter-sugar-egg yolk mixture.
- 7 Beat in cake flour, 1 tablespoon at a time.
- 8 Spoon 1 tablespoon of batter into each madeleine mold.
- 9 Bake for 10-15 minutes until edges are golden brown.
- 10 Remove immediately from pan to cool on wire rack.
- 11 Serve plain, sprinkle with confectioners sugar, or dip ends in melted chocolate.

Monkee Bread

Patty got this recipe from friends in Ohio.

To make a small batch for 4 people, Kathy has split this recipe in half.

This is a favorite of Mark and David B. Both have been known to make this recipe themselves!

**2 cans refrigerated biscuits (not
buttermilk)
1 stick butter
1 cup brown sugar
2/3 cup granulated sugar
2 teaspoons cinnamon**

- 1** Preheat oven to 350 degrees.
- 2** Grease tube pan.
- 3** Melt brown sugar and butter in pan, set aside.
- 4** Mix granulated sugar and cinnamon.
- 5** Cut biscuits in quarters and roll in cinnamon and sugar mixture. (can be shaken in container with top on)
- 6** Place all biscuits in tube pan adding brown sugar syrup mixture over the top.
- 7** Bake 25 minutes.
- 8** Turn out onto plate immediately.

Pizzelles

From Pat Walsh - we do not know who this is!

You can use vanilla or anise seed extract - whichever you prefer.

Clare always brought these into the dental office - they were a favorite of all the dentists. These are also a favorite of Mike's.

6 eggs
3 1/2 cups flour
1 1/2 cups sugar
1 cup margarine melted, cooled (no oil
or butter)
4 teaspoons baking powder
2 tablespoons vanilla extract or anise
seed extract

- 1 Heat pizzelle iron.
- 2 Beat eggs and sugar until smooth.
- 3 Add cooled melted margarine and extract.
- 4 Sift flour and baking powder.
- 5 Add to egg mixture and mix well.
- 6 Grease iron before each pizzelle.
- 7 Ladle small amount of batter onto iron (follow iron instructions for cooking time).

Rice Krispies Treats

Yield: 24 squares

For best results, use fresh marshmallows. Store no more than 2 days in an airtight container. Clare made these all of the time.

3 tablespoons margarine or butter
1 package (10 ounce, about 40)
regular marshmallows or 4 cups
miniature marshmallows
6 cups Rice Krispies cereal

- 1** Coat 9x13x2 baking pan with cooking spray.
- 2** Melt margarine in large saucepan over low heat.
- 3** Add marshmallows and stir until completely melted.
- 4** Remove from heat.
- 5** Add Rice Krispies cereal.
- 6** Stir until well coated.
- 7** Using buttered spatula or wax paper, press mixture evenly into baking pan.
- 8** Cut into 2 inch squares when cooled.

Aunt Kitty's Rice Pudding

Aunt Kitty Winnering was Clare and Rea's aunt - Margaret Griffin's sister.

Once the rice pudding goes in the oven, Rea does not stir the pudding - she likes the film!

A very popular dessert for family get-togethers. This is one of Jim's, Paul's, and Kathy's favorites.

1/2 cup plus 1 tablespoon rice (Uncle
Ben's)
3/4 cup sugar
pinch salt
1 quart plus 1 cup whole milk
1 teaspoon vanilla
nutmeg for sprinkling

- 1 Cook rice, sugar, salt, and quart of milk in saucepan on high until it comes to a boil - stir often.
- 2 Lower heat and cover.
- 3 Cook on low heat for 1 1/2 - 2 hours, stirring every 15 minutes.
- 4 Cook until pudding thickens and serving consistency - it will make a film on the top.
- 5 Preheat the oven to 350 degrees.
- 6 Butter 1 1/2 qt cassarole dish and pour pudding in.
- 7 Stir in 1 cup cold milk and vanilla.
- 8 Sprinkle nutmeg on top.
- 9 Cook in the oven for 1/2 hour or until correct thickness is achieved.

Sand Tarts

Kathy says that Clare used this recipe for her sugar-cutouts.

1 cup butter (2 sticks), softened
2 cups granulated sugar
3 eggs
1 teaspoon vanilla extract
4 cups flour
1/2 teaspoon baking soda
1/4 teaspoon salt
colored sugar for decorating

- 1** Cream butter and sugar.
- 2** Add vanilla and eggs, one at a time, beating after each addition.
- 3** Sift flour, baking soda, and salt together.
- 4** Mix in butter mixture until well incorporated.
- 5** Shape dough into 2 disks and cover with plastic wrap.
- 6** Chill for 3 hours or overnight.
- 7** Preheat oven to 350 degrees.
- 8** Roll out to 1/8 inch thick on floured surface.
- 9** Cut out with cookie cutters and decorate with sugar.
- 10** Bake on greased cookie sheet for 10-12 minutes.

Snickerdoodles

Rea says to use margarine for this recipe.

1 1/2 cups sugar
2 eggs
1 cup margarine
2 2/3 cups flour
2 teaspoons cream of tarter
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons sugar and 2 teaspoons
cinnamon for rolling

- 1** Preheat oven to 400 degrees.
- 2** Cream sugar and margarine.
- 3** Add eggs, one at a time, blending well after each addition.
- 4** Add dry ingredients; mix well.
- 5** Roll dough into balls.
- 6** Mix sugar and cinnamon.
- 7** Roll balls in cinnamon/sugar mixture.
- 8** Bake for 8-10 minutes on ungreased cookie sheet.

Spritz (Butter) Cookies

A true family favorite - these cookies freeze well. Rea often makes these ahead of time and freezes for the shore or holiday get-togethers.

This is from Rea's Broomall neighbor, Jean.

This is one of Mike's, Frannie's, and Patty's favorites.

2 1/2 cups sifted flour
1/2 teaspoon baking powder
dash salt
1/2 pound (2 sticks) butter, room
temperature
2/3 cups granulated sugar
1 egg
1 teaspoon vanilla extract
colored sugar for decorating
chocolate chips for decorating

- 1** Preheat oven to 400 degrees.
- 2** Sift together dry ingredients.
- 3** In separate bowl, cream together butter and sugar until well blended.
- 4** Add egg and vanilla - mix well.
- 5** Add dry ingredients to butter mixture and mix until well combined.
- 6** Fill cookie press with dough.
- 7** Press cookies onto cookie sheet.
- 8** Decorate cookies with colored sugar and one chocolate chip. The long spritz is decorated with colored sugar only.
- 9** Bake for 7-10 minutes.

Strawberry Short Cake

Yield: One 9 inch cake

Clare's favorite for her birthday or Mother's Day. Rea often made this for her. Jim also counts this as a favorite.

This recipe is from Rea's Broomall neighbor, Jean.

Cake:

1 1/2 cups sifted cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup cold water
3 eggs separated
1 cup sugar
1 teaspoon vanilla

Whipped Topping:

1 1/2 pint whipping cream
6 tablespoons confectioners sugar
1 1/2 teaspoons vanilla
strawberries - whole and sliced

- 1 Preheat oven to 350 degrees.
- 2 Sift together three times - flour, baking powder and salt; set aside.
- 3 Add water to egg yolks and beat with mixer until tripled in volume.
- 4 Add sugar to egg mixture a few tablespoons at a time, beating well after each addition.
- 5 Add sifted dry ingredients to sugar/egg mixture a small amount at a time, beating slowly and gently until incorporated.
- 6 Add vanilla and mix well.
- 7 In a separate bowl, beat egg whites until mixture stands in soft peaks.
- 8 Fold into batter.
- 9 Pour batter into 2 ungreased 9 inch pans.
- 10 Bake for 25 to 30 minutes.
- 11 When done, turn pans upside down on cake rack and let stand until cold.
- 12 Turn cakes out and place bottom layer on cake stand.
- 13 Whip 1/2 pint cream with approximately 2 tablespoons confectioners sugar and 1/2 teaspoon vanilla until thick and whipped.
- 14 Fold in sliced strawberries and fill center of cake.
- 15 Whip remaining 1 pint cream with 4 tablespoons confectioners sugar and 1 teaspoon vanilla until thick and whipped.
- 16 Top the bottom layer with remaining cake layer and frost the top and sides with whipped cream.
- 17 Decorate the top with whole strawberries.

Sugar Cut-Outs

3 1/2 cups sifted flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter, softened
1 1/2 cups sugar
2 eggs, well beaten
1 1/2 teaspoons vanilla extract
colored sugar for decorating

Yield: 6 dozen

- 1** Sift flour with baking powder and salt; set aside.
- 2** In a separate bowl, cream butter and sugar until light.
- 3** Beat in eggs and vanilla; blending well.
- 4** Work flour into creamed mixture until well blended.
- 5** Separate dough into 3 disks and wrap in plastic wrap.
- 6** Chill until firm.
- 7** Preheat oven to 400 degrees.
- 8** Roll dough on a floured (or use confectioners sugar) board until 1/8 inch thick.
- 9** Use cookie cutters to cut out cookies.
- 10** Place cookies on cookie sheet and decorate.
- 11** Bake for 5-8 minutes until cookies are firm and golden brown on the edges.
- 12** Cool slightly before removing to a wire rack.

Surprise Cupcakes

Yield: about 24 cupcakes

Clare put this recipe in the St. Luke's cookbook.

- 1 package chocolate cake mix (Duncan Hines)
- 1 cup water
- 1/2 cup oil
- 2 eggs
- 1 package (8 oz) cream cheese, room temperature
- 1/3 cup sugar
- 1 egg
- dash salt
- 1 package (6 oz) semi sweet chocolate chips (optional)

- 1 Preheat oven as directed on cake mix package.
- 2 Mix the cake mix, eggs, water, and oil and follow cake mix directions for time to mix.
- 3 Fill paper cups 2/3 full with batter.
- 4 Cream the cream cheese with the sugar.
- 5 Beat in the egg and salt.
- 6 Stir in chocolate chips (optional).
- 7 Drop one rounded teaspoon full of cheese mixture into each cupcake.
- 8 Bake as directed on cake mix package.

Original Nestle Tollhouse Cookies

Yield: 100-2 inch cookies or 60-2 1/4 inch cookies

A Downey/Waters family favorite.

To make them Clare's way, omit chocolate chips from batter. Spoon out cookies on baking sheet and place 4 chocolate chips on each cookie.

These cookies freeze well.

2 1/4 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, room temperature
3/4 cup granulated sugar
3/4 cup firmly packed brown sugar
1 tsp vanilla extract
2 eggs
2 cups (1-12oz package) Nestle's
Semi-Sweet Chocolate Morsels
1 cup chopped nuts (optional)

- 1 Preheat oven to 375 degrees.
- 2 In small bowl, combine flour, baking soda and salt; set aside.
- 3 In large bowl, combine butter, both sugars, and vanilla extract.
- 4 Beat until creamy.
- 5 Beat in eggs.
- 6 Gradually add flour mixture; mix well.
- 7 Stir in chocolate morsels and nuts.
- 8 Drop by rounded teaspoonfuls onto ungreased cookie sheets.
- 9 Bake for 8-10 minutes.

Torie's Chocolate-Chunk Toffee Cookies

Yield: 2 1/2 dozen large cookies

This recipe is from Amy (borrowed from Martha Stewart) - Clare really liked these cookies - as well as Dan!

The recipe makes a big cookie - experiment with less dough to make the cookies that are the right size for you. Adjust baking time accordingly.

1 1/2 cups flour
1 teaspoon baking soda
1 cup (2 sticks) unsalted butter - room temperature
3/4 cup packed light-brown sugar
3/4 granulated sugar
1 large egg
1 teaspoon vanilla extract
1 1/2 cups oats
1 cup dried cherries (can substitute dried cranberries)
4 1/2 ounces bittersweet chocolate
1 cup toffee pieces (Heath Toffee Bits - baking aisle)

- 1 Preheat Oven to 350 degrees.
- 2 Line two baking sheets with parchment paper.
- 3 In a large bowl, sift together flour and baking soda.
- 4 In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and both sugars on medium-high speed until light and fluffy - 2 to 3 minutes, scraping down the sides on the bowl once or twice.
- 5 Add the egg; mix on high speed to combine.
- 6 Add the vanilla; mix to combine.
- 7 Scrape down the sides of the bowl.
- 8 Working in additions, add the flour mixture to the egg mixture on low speed until well combined.
- 9 Add the oats, cherries, chocolate, and toffee pieces; mix to combine.
- 10 Spoon a heaping tablespoon of dough onto a baking sheet, spacing 2 inches apart.
- 11 Bake until golden brown, about 10 minutes.
- 12 Transfer to wire rack to cool.
- 13 Store in airtight container up to 2 days.

Main Courses

I don't care how poor a man is; if he has family, he's rich.

Families are like fudge - mostly sweet with a few nuts.

In every conceivable manner, the family is link to our past, bridge to our future.

Call it a clan, call it a network, call it a tribe, call it a family. Whatever you call it, whoever you are, you need one.



Beef Stew

*Use lamb in this recipe to make Irish Stew.
A favorite of Mike's.*

cubed beef
carrots
potatoes
whole boiling onions or yellow onions,
quartered
peas or corn (optional)
1 package brown Serv-a-Gravy
Wondra (or flour)
oil

- 1** Parboil potatoes, carrots, and onions.
- 2** Coat beef cubes with Wondra.
- 3** Heat oil in large frying pan.
- 4** Brown beef cubes in oil.
- 5** Add some Wondra and water to start gravy.
- 6** In a separate bowl, mix the Serv-a-Gravy packet with 2 cups of water, mix well.
- 7** Add gravy mixture to beef.
- 8** Add vegetables when partially cooked.
- 9** Cover and simmer until cooked through and gravy is thickened.

Braciolo

A Waters family birthday dinner favorite! Steve, Paul, and Laurie count this as a favorite. The stuffing is the same as the Thanksgiving turkey stuffing. Any favorite stuffing can be substituted.

Thin steak (braciolo or Italian style)

**1 loaf (large) white bread
chopped onions
diced celery**

**1 small container McCormick Poultry
Seasoning
butter**

**flour for dredging
toothpicks or twine**

oil for pan browning

1 package brown Serve-a-Gravy

- 1** Preheat oven to 350 degrees.
- 2** Break bread into small pieces and set out to dry.
- 3** Moisten any dry crust with water.
- 4** Add chopped onions and celery.
- 5** Add salt and pepper to taste.
- 6** Add whole jar of poultry seasoning.
- 7** Add a few chunks of butter for moistness.
- 8** Mix together.
- 9** Make gravy as directed on package; set aside.
- 10** Stuff each slice of beef with stuffing.
- 11** Roll and secure each one with toothpicks or twine.
- 12** Dredge each bundle in flour.
- 13** Heat oil in pan over medium heat.
- 14** Cook each bundle until brown on all sides.
- 15** Place in baking pan and cover with gravy - as much as desired.
- 16** Bake until cooked through - approximately 30 minutes.

Creamed Dried Beef

A favorite of Rea's and Pat's.

This recipe is from Margaret Griffin.

4 ounces chopped dried beef
1 1/2 cups milk
1 teaspoon butter
1 tablespoon flour
3/4 cup water

- 1 Mix water and flour for gravy - set aside.
- 2 Melt butter in frying pan.
- 3 Add dried beef and stir.
- 4 Add milk and stir until hot (do not boil!)
- 5 Slowly pour prepared flour mixture into beef and milk mixture.
- 6 Stir until thick.
- 7 Serve over toast.

Paula Dean's Crock Pot Macaroni and Cheese

This recipe works well with a crock pot liner - no mess!

Patty brought this recipe to the shore - it was an instant family favorite.

2 cups elbow macaroni
1/2 stick butter
2 1/2 cups shredded sharp cheddar
cheese - plus extra for topping
1 can cheddar cheese soup
1/2 cup sour cream
1 cup milk
1/2 teaspoon salt, pepper, and ground
mustard
3 beaten eggs (optional)

- 1** Cook macaroni.
- 2** Melt butter and add in 2 1/2 cups cheddar cheese.
- 3** Place pasta and cheese mixture in crock pot.
- 4** Add remaining ingredients.
- 5** Mix well.
- 6** Cook on low for 3 hours.
- 7** 1/2 hour before finished, top with extra cheddar cheese.

Baked Ham

*This recipe is from Frank and Margaret Griffin.
Frank used to use ginger ale in his glaze.*

**1 Cook's Ham (Bone-in shank half
ham)
brown sugar
pineapple juice
whole cloves
pineapple rings
marschino cherries**

- 1** Preheat oven to 325 degrees.
- 2** Score the ham with a knife in a criss-cross pattern.
- 3** Place whole cloves where score lines cross.
- 4** Mix the brown sugar and pineapple juice to make a glaze.
- 5** Baste the ham with the glaze.
- 6** Cook ham, basting with pan juices, periodically.
- 7** About 30-45 minutes before ham is done, attach pineapple slices and cherries to ham with toothpicks.
- 8** Baste with glaze again.
- 9** Finish cooking.
- 10** Remove pineapple, cherries, and cloves.
- 11** Carve and serve.

Ham and Cabbage

Yield: 4-6 servings

*A recipe of Margaret and Frank Griffin's.
This was one of Dan's favorites.*

Ham - pork shoulder butt (small ham)
water
1 head cabbage, cut into 6-8 wedges
potatoes, peeled and quartered
1 small onion, chopped
salt, to taste if necessary

- 1** Cover ham with water.
- 2** Bring to boil and reduce heat to simmer.
- 3** Simmer for 1 1/2 hours.
- 4** Add cabbage, potatoes, onion, and salt (if needed).
- 5** Make sure vegetables are covered with water. If not, add enough hot water to cover.
- 6** Simmer for 30-45 minutes.
- 7** Remove ham, cut into thick slices.
- 8** Use slotted spoon to remove vegetables, drain well.

Hot Dogs and Baked Beans

*Ingredient amounts vary depending on amount to be served.
This recipe is from Frank Griffin.*

1 can baked beans
1 onion, chopped
hot dogs, sliced cross-wise
3 tablespoons dark Karo syrup
ketchup
salt and pepper

- 1** In electric skillet, combine all ingredients.
- 2** Put some water in baked bean can and add to ingredients in the fry pan.
- 3** Heat on medium or medium high heat until it bubbles.
- 4** Turn down to low and cook slowly without a lid.

Lasagna

Yield: 8 servings

Instead of simply topping the lasagna with mozzarella, Clare would slice it into wide strips and arrange it in a cross-bar design.

- 1/2 pound Italian sweet sausage
- 1/2 pound ground beef
- 1 box of lasagna noodles (or one package no-boil lasagna noodles)
- 2 containers (16 oz) of cottage cheese
- 2 tablespoons chopped parsley
- 8 ounces sliced mozzarella
- 1 large jar favorite spaghetti sauce or

Tomato Sauce:

- 1 envelope Spatini spaghetti sauce mix
- 4 cans (8 ounce) tomato sauce
- 2 cans tomato paste
- 3 cups water
- 2 tablespoons grated Parmesan cheese

- 1 Preheat oven to 350 degrees.
- 2 Boil water and cook lasagna noodles according to package directions (or use no-boil noodles.)
- 3 Remove casing from sausage and cook in skillet over medium high heat - breaking up with spoon.
- 4 Add ground beef and cook thoroughly.
- 5 Drain off fat.
- 6 In separate bowl, combine cottage cheese and parsley.
- 7 If not using jarred sauce, make sauce as follows.
- 8 Combine Spatini, tomato sauce, tomato paste, water, and Parmesan cheese in saucepan and cook for 10 minutes.
- 9 Combine cooked meats and sauce.
- 10 Spoon enough of sauce mixture to cover the bottom of a 7x11x2 inch baking dish.
- 11 Lay 1/2 the noodles on top.
- 12 Top with 1/2 of cottage cheese mixture.
- 13 Cover with sauce mixture.
- 14 Repeat layers, finishing with remaining sauce mixture.
- 15 Top with mozzarella cheese.
- 16 Bake for 30 minutes or until cheese is melted and sauce is bubbly.

Lemon Chicken with Herbs

This recipe is from Cheryl.

- 1 can Healthy Choice Cream of Roasted Chicken with Herbs Condensed Soup**
- 1/4 cup skim milk**
- 2 tablespoons minced parsley**
- 2 tablespoons lemon juice**
- 4 boneless skinless chicken breast halves**
- 1/2 cup mushrooms, sliced**
- 1/4 cup chopped red onion**

- 1** In small bowl, mix soup, milk, lemon juice and parsley - set aside.
- 2** Heat large non-stick skillet and spray with cooking spray.
- 3** Brown chicken for 5 minutes on each side.
- 4** Add mushrooms and onions and cook 2-3 minutes.
- 5** Stir in soup mixture and turn heat to low.
- 6** Cover and simmer for 5-10 minutes.

Tomato Sauce

This recipe is from Margaret Griffin.

This sauce is made in conjunction with the meatballs.

- 1 28 ounce can Italian style peeled tomatoes**
- 1 18 ounce Contadina tomato paste (or 3- 6 ounce cans)**
 - onion, chopped**
 - 2-3 whole garlic cloves**
 - salt and pepper**
- 1 envelope Spatini spaghetti sauce mix (sprinkle lightly - to taste)**
- pinch crushed red pepper**

- 1** Add one can of water to one can of hand crushed tomatoes.
- 2** Add remaining tomato paste, garlic, and one can of water for each can of tomato paste.
- 3** Sprinkle Spatini on top to taste (will not use whole package).
- 4** Cook sauce on simmer.
- 5** If cooking meatballs, add browned meatballs to flavor sauce.
- 6** Cook slowly until thickened - about 5 hours.
- 7** Remove any remaining garlic cloves.

Meatballs

Yield: 40 meatballs

This recipe is Margaret Griffin's.

This recipe can be doubled or tripled as needed.

Meatballs can be frozen with sauce.

A family get-together and shore staple. A favorite of Mike's and Toni's.

**5 pounds combination of beef, veal,
and pork (meatloaf mix)**

1 pound bulk sausage

6 eggs

onions, chopped

grated cheese

bread crumbs, plain

salt and pepper

tomato sauce recipe - doubled

- 1** Mix all ingredients.
- 2** Shape meatballs - about 40.
- 3** Cook in broiler until just brown, turn and brown on all sides.
- 4** Finish cooking in tomato sauce (approximately 5 hours).



Mexican Stew

This recipe is from Frank Griffin.

This was known as a "depression meal", it was also one of Tim's favorites.

butter
1 onion, chopped
1/2 - 1 green pepper, chopped
1 pound ground beef
1 can peeled Italian style tomatoes,
hand crushed
salt and pepper
1/2 can red kidney beans

- 1 Melt butter in frying pan.
- 2 Add onion and pepper - saute for a few minutes.
- 3 Add ground beef and brown.
- 4 Add tomatoes (crushed slightly) and salt and pepper to taste.
- 5 Add kidney beans.
- 6 Heat through.
- 7 Serve with mashed potatoes.

Sweet and Tangy Chicken

This recipe came from a co-worker of Amy's at Merrill Lynch.

**Good luck finding apricot-pineapple preserves. I normally just buy a small jar of each and mix them together.*

Rea and Clare would make this recipe and freeze half the sauce for the next time.

- 1 envelope Lipton Onion Soup mix**
- 1/4 cup mayonnaise**
- 1/2 cup Russian salad dressing (red)**
- 10 oz jar of apricot-pineapple preserves* or orange marmalade**
- 4 boneless, skinless chicken breasts**

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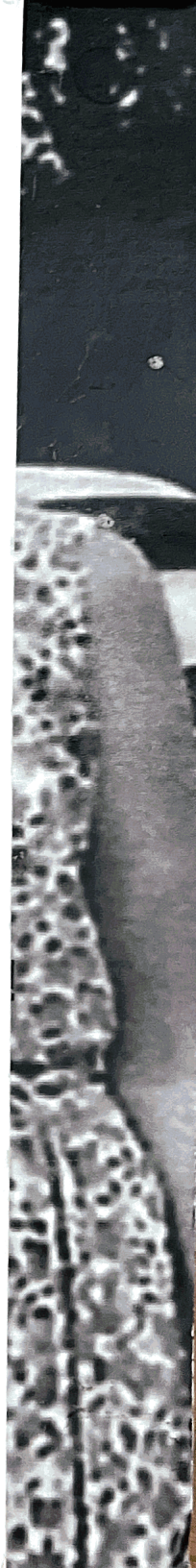
Preheat oven to 350 degrees.

Mix first four ingredients together well.

Wash chicken and place in baking dish.

Cover with mix.

Bake for 30-40 minutes.



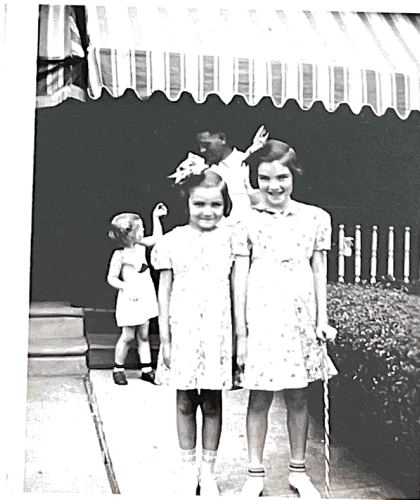
Side Dishes and Sauces

Having a sister is like having a best friend you can't get rid of. You know whatever you do, they'll still be there.

In the cookies of life, sisters are the chocolate chips.

When sisters stand shoulder to shoulder, who stands a chance against us?

A sister is a gift to the heart, a friend to the spirit, a golden thread to the meaning of life.



Applesauce

This recipe is from Rea's cookbook that she got when she was first married.

This applesauce is used in Rea's Applesauce Cake recipe.

Do not freeze the applesauce - it becomes watery!

Rea makes this applesauce when she knows she has family coming that she can give it to.

A favorite of Mike's.

12 tart cooking apples
5 tablespoons sugar
1/8 teaspoon salt

- 1** Wash, peel, core, and quarter apples.
- 2** Put in saucepan covered half way with cold water.
- 3** Bring to boil.
- 4** Cover, reduce heat and simmer until tender.
- 5** Stir in sugar and salt.
- 6** Cook 5 minutes.
- 7** Put through Foley food mill.
- 8** Add cinnamon.

Cranberry Sauce

This recipe is from Margaret Griffin.

4 cups cranberries (fresh or frozen)
1 cup water
2 cups sugar

- 1** Cook berries in water until they break open.
- 2** Put through Foley food mill.
- 3** Return cranberries to stovetop and add sugar.
- 4** Boil 5 minutes.
- 5** Pour into mold or jars.



Green Bean Casserole

Yield: 6 servings

A favorite of Toni Downey's - it wouldn't be Thanksgiving without it!

- 1 can (10 3/4 oz) cream of mushroom
soup**
- 1/2 cup milk**
- 1 teaspoon soy sauce (optional)**
- dash pepper**
- 4 cups cooked cut green beans**
- 1 1/3 cups French's French fried
onions**

- 1** Preheat at 350 degrees.
- 2** In 1 1/2 quart casserole mix soup, milk, soy sauce, pepper, beans, and 2/3 cup onions.
- 3** Bake for 25 minutes or until hot.
- 4** Stir bean mixture.
- 5** Sprinkle remaining 2/3 cup onions over bean mixture.
- 6** Bake 5 minutes or until onions are golden.

Irish Soda Bread

This is Mary Schafer's recipe (Kathy's mother-in-law) and it's one of Kathy's favorites. Clare made this for the dental office - another favorite.

4 cups flour
1 teaspoon baking soda
1/2 cup sugar
1 cup raisins
1 3/4 cups buttermilk
4 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons shortening (Crisco)
1 tablespoon caraway seeds (optional)

- 1** Preheat oven to 350 degrees.
- 2** Mix dry ingredients.
- 3** Cut in shortening until crumbly.
- 4** Add raisins and caraway seeds.
- 5** Add buttermilk and blend until soft dough forms.
- 6** Knead until elastic.
- 7** Grease heavy skillet.
- 8** Bake for 45-50 minutes.

Creamed Onions

Boiling onions can usually be found in season - they are fresh not frozen. Do not buy pearl onions!

Boiling onions were a childhood favorite of Rea.

This recipe was a favorite of Pat Downey.

This recipe is from Margaret Griffin.

Boiling onions (not pearl onions!)

Medium white sauce (see recipe)

salt and pepper to taste

- 1 Peel onions.
- 2 Boil until tender.
- 3 Drain well.
- 4 Make white sauce.
- 5 Mix sauce with cooked onions and add salt and pepper to taste.
- 6 Can be made ahead and reheated in the microwave.

Pineapple Stuffing

Yield: 4-6 servings

*This recipe is from Kathy Schafer - she got it from someone in Laurie's Brownie Troop.
Goes great with baked ham.*

**1 cup drained crushed pineapple (1 lb
4 oz can)**
1/4 cup softened butter
1 cup sugar - to taste
4 eggs
5 slices bread, cubed

- 1** Preheat oven to 350 degrees.
- 2** Cream butter and sugar.
- 3** Add eggs, one at a time.
- 4** Fold in pineapple and bread cubes.
- 5** Spray a 2 quart casserole dish with cooking spray.
- 6** Pour mixture into prepared dish.
- 7** Bake for 1 hour.

Bacon Cheese Potatoes

Yield: 10 servings

This recipe is from Cheryl.

8-10 medium potatoes cubed
1/2 cup finely chopped onion
1 pound cubed American cheese
1 cup mayonnaise
1/2 pound sliced bacon, cooked and crumbled
3/4 cup sliced black olives
chopped fresh parsley (optional)
paprika (optional)

- 1** Preheat oven to 350 degrees.
- 2** Peel the potatoes; place in saucepan and cover with water.
- 3** Cook until tender but firm; drain well.
- 4** Cube potatoes.
- 5** In a bowl, mix potatoes with onions, cheese, and mayonnaise.
- 6** Place in 9"x13" ungreased baking dish.
- 7** Sprinkle with bacon and olives.
- 8** Cover and bake for 30 minutes or until heated through.
- 9** If desired, sprinkle with parsley and paprika.

Cheryl's Potatoes

This recipe is from Cheryl.

- 2 packages Ore-Ida O'Brien frozen potatoes**
- 1 cup chopped onions**
- 1 pint sour cream**
- 1 can cream of chicken soup**
- 8 ounces grated cheddar cheese**
- 1 stick melted butter or margarine**
- potato chips - for topping**

- 1** Preheat oven to 375 degrees.
- 2** Mix all ingredients together except potato chips.
- 3** Spray 9"x13" pan with cooking spray.
- 4** Pour potato mixture into prepared pan.
- 5** Top with crushed potato chips.
- 6** Bake for 1 hour.

Packet Potatoes

Yield: 4 servings

- 1 small onion, thinly sliced**
- 4 medium red potatoes, cut in
bite-sized pieces**
- 2 tablespoons olive oil or vegetable oil**
- 1 teaspoon seasoned salt**
- 1/2 teaspoon dried dill (optional)**
- 1/4 teaspoon pepper**

- 1** Preheat oven to 450 degrees or preheat grill to medium high.
- 2** Spray 1 sheet (18x24 inches) of heavy duty Reynolds aluminum foil with nonstick cooking spray.
- 3** Center onion on aluminum foil.
- 4** Layer potatoes evenly on top of onion.
- 5** Drizzle with oil.
- 6** Sprinkle with seasonings.
- 7** Bring up sides of foil and double fold. Double fold ends to form one large foil packet, leaving room for heat circulation inside packet.
- 8** Bake for 30-35 minutes on a cookie sheet in oven or grill 15-20 minutes in covered grill.

Potato Salad

This recipe is Margaret Griffin's.

Mrs. Schlorer's is the mayonnaise of choice for Rea and Clare. If you cannot find it, Hellman's mayonnaise is a good substitute.

This is one of Jim's favorites.

Whole unpeeled potatoes
onion, diced
celery, diced
mayonnaise - Mrs Schlorer's
salt and pepper

- 1** Boil whole potatoes until fork pierces easily.
- 2** Cool potatoes completely on rack.
- 3** Peel and cut potatoes into bite-sized pieces.
- 4** Add onion, celery, salt, and pepper.
- 5** Add mayonnaise and mix gently.
- 6** Chill before serving.

Slovak Potatoes

*This recipe is from Betty Downey (Mike Downey's wife).
This is one of Jim's favorites.*

Potatoes, peeled and diced
butter
onions, chopped
salt and pepper

- 1 Steam or boil diced potatoes until tender.
- 2 In small saucepan, melt butter and add chopped onions, saute until onions are tender.
- 3 Drain potatoes.
- 4 Add butter mixture to potatoes.
- 5 Add salt and pepper to taste.
- 6 Cover potatoes for a few minutes.
- 7 Serve.

Russian Dressing

This is Rea's recipe.

1 cup mayonnaise
1/4 cup chili sauce
1 tablespoon India or sweet relish
1 teaspoon sugar
milk to thin

1
2

Combine all ingredients.

Adjust measures to taste.

Swedish Meatballs

Yield: Sauce for 5 pounds of meatballs

This recipe can be doubled (10 lbs), tripled (15 lbs), or reduced (1 lb) as needed.

This recipe is from Teresa Ambrose, Clare and Rea's cousin on their dad's side.

Teresa bought her meatballs from BJ's.

5 pounds small (1 inch) meatballs
2 1/2 cups tomato ketchup
2 1/2 cups grape jelly
5 tablespoons dry mustard
5 tablespoons Worcestershire sauce

- 1** Mix all ingredients except dry mustard.
- 2** Mix dry mustard in small amount of ketchup mixture to dissolve, then add to remaining mixture.
- 3** Cook meatballs in sauce on stovetop.
- 4** Can be served in crockpot to keep warm.

Turkey Stuffing

This stuffing is also used as the stuffing in the braciolo recipe. Stuffing can be frozen prior to cooking.

This recipe is from Margaret Griffin - most likely from the Lynch side of the family.

- 1 loaf (large) white bread
- chopped onions
- diced celery
- 1 small container McCormick poultry seasoning
- butter

- 1 Break bread into small pieces and set out to dry.
- 2 Moisten any dry crust with water.
- 3 Add chopped onions and celery.
- 4 Add salt and pepper to taste.
- 5 Add whole jar of poultry seasoning.
- 6 Add a few chunks of butter for moistness.
- 7 Mix together.
- 8 Stuff turkey.
- 9 Any leftover stuffing can be heated in tin foil in the oven.

Mashed Turnips

Rutabagas are a member of the cabbage family that look something like an overgrown turnip, to which they are closely related.

This recipe is from Margaret Griffin.

This was a favorite of Clare and Pat.

Rutabagas (orange-waxy)
a few white potatoes, peeled and cut
into pieces
butter
salt
pepper

- 1** Trim the ends, peel and cut the rutabaga into pieces (not too big)
- 2** Boil rutabaga until fork tender, drain.
- 3** Separately, boil the potatoes until tender, drain, and mash in electric mixer.
- 4** Add cooked rutabaga to mashed potatoes.
- 5** Mash rutabaga and potatoes until smooth.
- 6** Add butter, salt and pepper to taste (do not add milk!)

White Sauce - Medium

*This recipe is used in the creamed onions. It can also be used for chicken ala king.
This recipe came from a cookbook that Rea got when she was first married.*

1 cup milk
2 tablespoons flour
2 tablespoons butter

- 1** Melt butter.
- 2** Add flour and blend thoroughly.
- 3** Add milk and heat slowly, stirring constantly until thickened.



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Always Save Room for Dessert!

Always Save Room for Dessert! is a collection of Clare's, Rea's, and our favorite family recipes - some old, some new. This cookbook celebrates family, tradition and of course, dessert! Enjoy!