

Family Favorite Brownies

12 oz melted bakers chocolate	1 $\frac{1}{3}$ cup margarine
1 cup flour	$\frac{1}{4}$ tsp salt
$\frac{1}{2}$ tsp baking powder	2 eggs
1 cup sugar	$\frac{1}{2}$ tsp vanilla extract
1 cup chopped walnuts	

MELT margarine and chocolate (blend well)
SIFT flour, salt and baking powder together
BEAT eggs, gradually adding sugar, beating until very light
ADD vanilla extract and chocolate mixture
ADD dry ingredients and nuts
SPREAD about $\frac{1}{2}$ " deep in greased, paper-lined shallow pan
BAKE at 350° for 30 minutes

Family Favorite Chinese Chews

2 eggs	1 cup sugar
$\frac{3}{4}$ cup all-purpose flour	1 tsp baking powder
$\frac{1}{4}$ tsp salt	1 cup finely chopped dates
1 cup finely chopped walnuts	

BEAT eggs well and add to sugar
SIFT all dry ingredients together
MIX IN dates and nuts
ADD flour mixture to sugar mixture and BEAT WELL
LINE a 6 x 11" pan with waxed paper
SPREAD dough to a depth of $\frac{1}{2}$ "
BAKE at 350° for 40 minutes

Family Favorite Apple Crumb Coffee Cake

Crumb Topping:

$\frac{3}{4}$ cup flour

$\frac{1}{2}$ tsp cinnamon

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

$\frac{1}{2}$ cup melted butter

COMBINE dry ingredients by hand

ADD butter SLOWLY, a few drops at a time, until crumbs form

SET crumbs aside or refrigerate

Cake Batter:

1- $\frac{1}{2}$ cups sifted flour

1 egg

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

$\frac{2}{3}$ cup milk

2 tsp baking powder

3 tbsp melted unsalted butter

$\frac{1}{2}$ tsp salt

2 apples, sliced

SIFT dry ingredients together

BEAT egg

ADD milk and butter

STIR liquids into dry ingredients, mixing only enough to dampen flour

POUR into greased 9 x 9" pan

INSERT apple slices down into batter

SPRINKLE with crumb topping

BAKE at 425° for approximately 25 minutes

Family Favorite Sour Cream Twists

(originally Starlight Sugar Crisps, Senior First Prize Winner by Mrs. Leland E. Ross, Roscommon, Michigan)

1 cake compressed yeast	1/2 cup butter	3/4 cup sour cream
1/4 cup lukewarm water	1/2 cup Crisco	3 teaspoons vanilla
3-1/2 cups sifted flour	2 beaten eggs	1-1/2 cups sugar
1-1/2 teaspoons salt		

SOFTEN compressed yeast in water (or substitute 1 package dry yeast softened in 1/4 cup of very warm, not hot, water)

SIFT flour with salt

CUT IN butter and Crisco

BLEND IN eggs, sour cream, only 1 teaspoon of the vanilla, and softened yeast

MIX well and cover

CHILL at least 2 hours (Dough may be stored in refrigerator up to 4 days and baked as needed)

MIX sugar and remaining vanilla while the dough chills

SPRINKLE board with about 1/2 cup of the vanilla sugar mixture

ROLL OUT half of dough to a 16 x 8" rectangle

SPRINKLE with 1 tablespoon more of vanilla sugar

FOLD one end of dough over center

FOLD opposite end over to make three layers

TURN 1/4 way around and repeat rolling and folding twice, sprinkling the board with additional vanilla sugar as needed

ROLL OUT about 1/4" thick

CUT into 4 x 1" strips

TWIST each strip 2 or 3 times

PLACE on ungreased baking sheets

REPEAT entire process with remaining dough

BAKE at 375° for 15 – 20 minutes until light golden brown

Makes about 5 dozen twists.