



Baba Sophie's **Timofeev**

Recipes

*Disclaimer these recipes were assembled from Mom's memory.

Contents

Apple Banitza	2
Baba's Apple Pie	4
Baba's Wheat and Honey Cake	5
Baklava	6
Baklava Syrup.....	7
Bean Soup	8
Cheesecake	10
Cherry Pretzel Dessert	11
Cherry Strudel	12
Chicken and Onion Manja	13
Chicken and Rice	14
Christmas Tree Cookies	15
Fruit Cocktail Cake	17
Greek Braided Cookies	19
Green Jello	20
Holly Wreath Cookies	22
Hummus	23
Jewel Swirls	25
Kouzinack	27
Lemon Loaf Cake	29
Lemon Lush	30
Lima Beans	31
Manja	33
Onion Casserole	35
Phyllo Dough	37
Pickled Peppers	38
Pie Crust	39
Pita Dough	40
Pita Filling - Cheese and Pross (Chopped Leaks).....	41
Potato Soup	42
Scotch Peanut Bars	44
SnowBall Cookies	45
Sugar Cutout Cookies	46
Sweet Breads (poupcha)	47
Sweet Pita.....	48
Walnut Cookies	50
Yogurt	52
Yugoslavia Kolachky Cookie Dough	53
Zucchini Bread	55

Apple Banitza

Servings: -1

7 sheets Phyllo pastry sheets defrosted according to package directions
melted butter
shredded apples
cinnamon sugar
finely chopped walnuts
bread crumbs

1 sheet phyllo drizzle butter over sheet

Place second sheet on top and repeat until all 7 sheets are stacked

Squeeze juice from shredded apples (set aside juice) and spread apples lengthwise on the phyllo

Sprinkle a generous handful of cinnamon and sugar mixture on top of apples

Sprinkle a generous handful of bread crumbs over apples

Fold ends of phyllo in and roll

Place seam side down on greased cookie sheet

Bake until golden brown

Dessert

Baba's Apple Pie

Servings: -1

6 large apples

3/4 cup sugar

1 teaspoon cinnamon

2 tablespoons flour

1 tablespoon butter

Line 9" pie plate with pie crust

Peel, core, and slice apples place in pastry lined pie plate

Sprinkle mixture of sugar, cinnamon and flour

Dot with butter, place top crust over filling trim and seal edges

Poke top to let steam escape

Bake 30 - 40 minutes or until apples are cooked and crust is lightly brown

Pies

Baba's Wheat and Honey Cake

Servings: -1

7 eggs

1 stick butter (no substitutes), melted

1 cup sugar

3/4 cup cream of wheat

1 cup flour

pinch salt

2 teaspoons baking powder

SYRUP

2 cups sugar

2 cups water

2 tablespoons honey

1/2 lemon squeezed

1 teaspoon vanilla

Beat eggs well

Add melted butter to egg mixture a little at a time mix well

Add sugar to butter and egg mixture a little at a time mix well

Mix dry ingredients together and add to butter, egg, sugar mixture mix well

Mix in finely chopped walnuts (1/4 cup to 1 cup to your taste)

Pour in greased pan

Bake for 35 + minutes until done

SYRUP INSTRUCTIONS

Boil sugar, water, and honey

Add 1/2 squeezed lemon and vanilla

Pour mixture over hot cake

Dessert

Baklava

Servings: -1

1 pound Phyllo pastry sheets defrosted according to package directions

1/2 pound sweet butter

1/2 pound walnuts chopped

4 ounces blanched almonds

4 ounces sesame seeds

Preheat oven to 325 degrees

Fry almonds until lightly brown

Grind almonds and walnuts

Fry sesame seeds and add to almonds and walnuts

Add cinnamon

Melt butter over low heat

Butter 11 x 16 inch pan

Place 6 sheets brushing butter on each of the sheets placing on bottom of pan

Save 6 sheets for the top

Layer sheets and butter and sprinkle each with nuts

Place 6 sheets brushing each with butter on the top

Pour Baklava syrup over top

Bake in oven for about an hour or until lightly brown

and Desserts, Cakes, Pastries

Baklava Syrup

Servings: -1

3 cups sugar

4 cups water

Juice of 1/4 of lemon

1 orange peel

1 lemon peel, freshly grated

Boil sugar, water, and peel in saucepan until thickened

Add lemon juice

When baklava is fully baked cut into diamond shape pieces

Pour syrup over all while both are warm

and Desserts, Cakes, Pastries

Bean Soup

Servings: -1

4 cups water

1 package Northern White Beans

1 onion chopped

1 teaspoon paprika

1 can stewed tomatoes

1 red bell pepper seeded & cut into 1/4-inch cubes

olive oil

Saute onion red pepper in olive oil

Add paprika when onions and peppers are done

Rinse and boil beans in 4 - 5 cups water add 1 tablespoon of olive oil

Add stewed tomatoes (smash with fork just a little) cook with beans for about 15 - 20 minutes

Add sauteed mixture to cooked beans and water mixture

Bring to boil

Serve

Soups

Cheesecake

Servings: -1

1 package cream cheese, softened
1 cup sugar
1 lg package lemon jello mix with 1 1/2 cup water
1 package graham cracker crumbs (crushed)
2 tablespoons butter (no substitutes), melted
1 can evaporated milk

Cold utensils in fridge bowls

Can of milk in fridge overnight to get cold

Melt butter mix crushed graham crackers pat on bottom of glass 13 x 9 pan

Reserve 2 T. graham crackers for top of cheesecake

Mix jello with 1 c. boiling water with 1 1/2 cups water put in fridge until wiggly not firm

Mix cream cheese with sugar add 2 T. jello slowly

Evaporated milk in a bowl beat until firm peaks

Mix cream cheese to evaporated milk slowly

Mix jello mixture to cream cheese milk mixture very slowly (make sure jello is cool)

Pour mixture on top of graham cracker crust

Sprinkle remaining graham cracker crumbs on top and put in fridge

Dessert

Cherry Pretzel Dessert

Servings: -1

2 1/2 cups pretzels crushed (not powdery)

2 sticks margarine melted

1/4 cup sugar

8 ounces cream cheese, softened

1 cup powdered sugar

1 can cherry pie filling

Mix pretzels, margarine, and sugar (first three ingredients)

Pat mixture into bottom of greased 13 x 9 pan

Bake at 350 for 7 minutes

Beat 1 package of dream whip

Cream together cream cheese and powdered sugar

Add the dream whip to the cream cheese, powdered sugar mixture

Spread the mixture on top of the cooled pretzel crust

Top with cherry pie filling and refrigerate

and Desserts, Cakes, Pastries

Cherry Strudel

Servings: -1

2/3 cup lukewarm milk
2 tablespoons sugar
1 package dry yeast
2 sticks butter or margarine
2 eggs
4 cups flour
2 cans cherry pie filling

Add yeast to lukewarm milk let stand to raise

Add butter, flour, sugar and mix like pie crust

Beat eggs add to butter flour mixture

Add yeast work like pie dough

Will be very sticky divide in 2 balls reserve a generous handful for the top

Lightly grease bottom of pan roll out 1 ball and put in bottom of 13 x 9 pan

Spread cherries on top of dough

Roll 2nd ball for top tear holes to see cherry filling

Use crumbs on top like dutch apple pie

Let rise to double in size

Bake 325 degrees 15 - 20 minutes

Keep checking should be light golden

Yield: 13 x 9 pan

and Desserts, Cakes, Pastries

Chicken and Onion Manja

Servings: -1

1 whole chicken cut up
4 onions sliced lengthwise
1 tablespoon flour
1/2 teaspoon paprika
1 cup chicken broth
salt
pepper
olive oil

Boil cut up chicken in 5 cups water with salt skim scum off top

Saute onions in olive oil until brown not burned

Add paprika to onions

Add 1 tablespoon flour to onions

Add mixture to chicken and water

Boil for 20 minutes and serve

LENTEN MANJA

No chicken or chicken broth use vegetable broth

Add 1/2 cup carrots, 1/ cup peppers, 4 potatoes cut in half lengthwise

Main Dish

Chicken and Rice

Servings: -1

5 pieces Chicken - about (3 lbs)

1/2 cup butter

2 cups rice

1 teaspoon pepper

4 1/2 cup water

2 teaspoons Chicken bouillon; instant

1 teaspoon salt

Wash and boil chicken remove scum from top while boiling

Warm water and put chicken bouillon, salt, pepper in water mix well

Melt butter in pan and add rice and fry for 10 minutes on low heat

Put rice in roasting pan add broth mixture

Place chicken on top

Bake in oven about 20 minutes until rice is done

OPTIONAL:

Onions may be added before frying rice then add 1/2 teaspoon of paprika

Main Dish

Christmas Tree Cookies

Servings: -1

1 cup shortening

3/4 cup sugar

1 egg

2 1/4 cups all purpose flour

1/8 teaspoon salt

1/4 teaspoon baking powder

1 teaspoon almond extract

Green food coloring

Cream shortening adding sugar gradually

Add unbeaten egg, sifted dry ingredients, flavoring, and a few drops of food color mix well

Fill cookie press use tree plate on cookie press

Bake 10 - 12 minutes

Cookies

Fruit Cocktail Cake

Servings: -1

1 1/2 cups flour
1 1/2 cups sugar
1 1/2 teaspoon baking soda
1 teaspoon salt
2 eggs
2 cups fruit cocktail w/juice
1/2 cup mazola
TOPPING
1 cup coconut
1 cup walnuts chopped
1/2 cup brown sugar

Mix all ingredients together and put in 13 x 9 pan

Add topping and bake in oven for 35 - 40 minutes

and Desserts, Cakes, Pastries

Greek Braided Cookies

Servings: -1

1 pound butter
4 tablespoons powdered sugar
2 egg yolks
1 teaspoon vanilla
1 shot whisky
4 cups flour
1 teaspoon anise
1 cup ground almonds

Beat butter for 10 minutes

Add powdered sugar, egg yolks, vanilla, whisky mix well

Add flour mixing well the add almonds

Divide dough into strips and braid, length of cookies should be about 3 inches

Bake for about 30 minutes

Cookies

Green Jello

Servings: -1

1 package cream cheese, softened
1 package lime jello
1 can (15 oz) crushed pineapple, drained (save juice)
1/2 cup walnuts finely chopped
2 tablespoons cool whip

Mix jello to directions use pineapple juice for cold liquid

Beat cream cheese an jello slowly put in fridge to thicken

Mix cool whip in slowly

Add pineapple and nuts

Spray pan with pam

Put in mold pan and then in fridge to thicken

Dessert

Holly Wreath Cookies

Servings: -1

1/2 can butter

1/4 cup sugar

1/2 teaspoon vanilla

1 cup all purpose flour

Cream the butter and cream cheese

Add the sugar and cream well

Add vanilla cream well

Slowly add the sifted flour mix well

Fill cookie press and form wreaths on ungreased cookie sheet

Gently press ends of dough together to form wreaths

Bake 8 - 10 minutes

Cookies

Hummus

Servings: -1

1 16 oz can chick peas drained
1/3 cup lemon juice, freshly squeezed
1 garlic clove, minced
1/2 teaspoon salt
1/3 cup tahini paste
3 tablespoons water
1 tablespoon olive oil

Drain chick peas

In blender mix chick peas lemon juice, garlic, salt, tahini paste and half of water

Add rest of water to desired thickness

Add 1 tablespoon olive oil and garnish with parsley

Serve with pita bread cut in triangles

Appetizer

Jewel Swirls

Servings: -1

2 cups flour

1/2 teaspoon baking soda

3/4 cup butter

1/2 cup sugar

1/2 cup sour cream

3 tablespoons jello any flavor

Sift together flour, baking soda, salt

Cream together butter, sugar in a separate large bowl

Blend in sour cream to butter and sugar mixture then add the dry ingredients blend well chill 1 - 2 hours

Roll out on floured surface half at a time to a 14 x 7 inch rectangle

Sprinkle 3 tablespoons of jello (dry) any flavor

Roll up starting with 14 inch side

Chill 1 - 2 hours cut into 1/8 inch slices

Bake on ungreased cookie sheet 10 - 12 minutes until lightly browned

Cookies

Kouzinack

Servings: -1

Cooking Time: 1 hour

5 packages yeast

2 tablespoons sugar

1 cup milk

2 dozen eggs

1 quart milk

1 1/4 pounds butter

7 grated lemon rind

8 cups sugar

10 pounds flour

Prepare yeast with sugar and milk and let yeast rise

Warm eggs in shell in hot water in a pan so they are warmer than room temperature.

In 4 quart pan add milk sugar and butter warm ingredients

In separate bowl beat eggs well

Add eggs to milk, sugar, butter mixture and stir well

Add flour and yeast mixture mix well

Knead dough in large bowl and let rise until doubled

Punch down and let rise again

Divide dough according to your pans (4 or 5)

Bake at 350 degrees for 15 minutes

Reduce heat to 300 degrees bake 40 - 50 more minutes until done

Yield: 4 -5 loaves

Yeast Breads and Quick Breads

Lemon Loaf Cake

Servings: -1

4 1/2 cups softsilk flour
2 cups sugar
4 teaspoons baking powder
1 teaspoon salt
6 eggs
1/2 cup margarine
1/2 cup shortening
1 1/2 cups milk
2 teaspoons vanilla
2 tablespoons grated lemon peel
ORANGE GLAZE
1 1/2 cups powdered sugar
1 tablespoon grated orange peel
1 tablespoon grated lemon peel
2 tablespoons orange juice

Grease and flour 13 x 9 pan

Mix flour, sugar, baking powder, salt

Add margarine, shortening, milk, vanilla, grated lemon peel, and egg yolks

Beat at medium speed for 2 minutes

Pour mixture in pan and bake until knife inserted comes out clean

ORANGE GLAZE

Mix all ingredients for orange glaze and frost cooled cake

and Desserts, Cakes, Pastries

Lemon Lush

Servings: -1

First Layer

1 1/2 cups flour

3/4 cup margarine

1/2 cup chopped nuts

Second Layer

1 8 oz cream cheese

1 cup powdered sugar

1/2 larger tub cool whip

Third Layer

4 packages instant lemon pudding

4 1/3 cups milk

First Layer

Blend with fork like pastry dough

Put into bottom of 13 x 9 pan

Bake at 350 for 30 minutes

Second Layer

Mix well cream cheese and powdered sugar

Fold in cool whip

Spread on cooled crust

Third Layer

Mix pudding and milk and put in fridge until thickened

Spread in pan

Spread remainder of cool whip on top

and Desserts, Cakes, Pastries

Lima Beans

Servings: -1

1 package lima beans

3 diced tomatoes

1 teaspoon paprika

1/2 teaspoon oregano

1/4 teaspoon pepper

2 tablespoons margarine or olive oil

Boil beans in 3 cups of water until tender - Drain - reserve 1/2 cup of liquid

Saute onion in margarine or olive oil

Add diced tomatoes, paprika oregano, salt, and pepper.

Add drained beans

Put in 11 x 7 dish

Bake in the oven until boils and starts to brown

If it is dry while baking add some of the reserved liquid.

Side Dish

Manja

Servings: 5

1 pound stewing beef
4 tablespoons butter
3 onions chopped
2 carrots peeled and sliced
3 potatoes peeled and cut into bite size
4 cups boiling water
1 bell pepper, chopped
1/2 cup celery chopped
2 tomato, diced
1 teaspoon salt
1 teaspoon pepper
2 teaspoons paprika
1/2 teaspoon mint
1/2 teaspoon oregano

Fry meat in butter until brown then simmer for 1/2 hour

Add onions and peppers and fry and stir for 10 minutes

Add remaining ingredients and cook to low heat for about 1 hour or longer until meat is tender

Stir occasionally

Main Dish

Onion Casserole

Servings: -1

2 large sweet onion chopped
1 12 oz bag potato chips
1 8 oz sharp cheddar cheese, shredded
1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can milk

One layer of onions

One layer of chips

1 layer of cheese

Then repeat the layers

Mix together 1 can of cream of mushroom soup, 1 can cream of chicken soup, 1 can of milk

Pour over top of onion, chip and cheese layers

Can be made the day before

Bake for 1 hour

Main Dish, Side Dish

Phyllo Dough

Servings: -1

5 cup flour

1 1/4 cups hot water

1/4 cup warm water (115-120°F)

1/4 teaspoon quick yeast

1/2 teaspoon salt

1/2 teaspoon sugar

1 egg

Mix the 1/4 cup warm water and 1/4 teaspoon quick yeast in a bowl and set aside

Mix dry ingredients in a large bowl flour, salt, sugar

Beat egg in separate bowl

Have your 1 1/4 cups of hot water ready

Make a well in the center of the flour mixture in the bowl

Pour yeast mixture in the center of well and swirl around mixing some flour from the sides

Pour the rest of the liquid mixture and knead until elastic

If needed add more flour to make dry

Let dough rest about 10 minutes

Cover table top with large cotton tablecloth

Stretch dough over the tabletop using your fingertips under dough

Dough should be paper thin enough to see through

Fold dough over lengthwise 1/3 grease with melted butter

Fold dough over lengthwise 1/3 over the greased part grease again

Fold ends in about 6 inches fill phyllo with banitza filling and roll

This should make about 3 or 4 banitza's

Yeast Breads and Quick Breads

Pickled Peppers

Servings: -1

3 quarts boiled water

1 quart white vinegar

1 bunch celery chopped 3 per jar

carrots, cut into 3-inch lengths

1/2 jalapeno pepper

4 cloves garlic per jar

cauliflower florets

peppers seeded and sliced

Boil brine (water and vinegar)

Pack jars with 1 tabelspoon salt per jar peppers ,carrots, celery, garlic, jalapeno, cauliflower

Boil lids and seals for jars

Pour hot brine over packed jars fill to top

Put seals and screw lids on top of jars

Turn upside down for 24 hours

Vegetables

Pie Crust

Servings: -1

1 1/3 cups flour

1/2 teaspoon salt

1/2 cup crisco

3 tablespoons water

Mix flour and salt in large bowl

Cut crisco into flour

Blend mixture until it is uniform and very fine

Pies

Pita Dough

Servings: -1

5 cups flour

1/2 teaspoon salt

1 1/3 cup lukewarm water

1/2 package dry yeast prepared with 1/4 cup warm water

1/2 pound butter melted

1 egg

Sift flour in large bowl make a well in the middle put yeast and 1/4 cup warm water and salt

Mixing by hand and taking flour from sides while mixing

Mixing by hand and add lukewarm water a little at a time mix with your hand

Knead well until dough leaves sides of bowl

Divide in 2 balls and place in floured pan

Cove and let stand for 10 minutes

Roll out 1 ball on floured table as large as possible

Sprinkle with melted butter fold quarter part over sprinkle with butter

Fold again and sprinkle until a piece about 8 x 8 is obtained

Set aside for 10 minutes

Prepare second ball the same as the first

Stretch first piece with hands to a size a little larger than the pan (11 x 16)

Fill with desired filling

Top with second piece

Roll edges to seal and bake for 45 minutes or until light brown

and Desserts, Cakes, Pastries

Pita Filling - Cheese and Pross (Chopped Leaks)

Servings: -1

1 cups chopped leeks

1 tablespoon butter

2 eggs

1/2 teaspoon salt

1 pound cottage cheese

2/3 cup Feta cheese crumbled

Chop leeks and simmer butter in pan

Add salt cottage cheese, feta cheese and eggs

Stir well remove from heat

Cool before using in pita dough

Fillings

Potato Soup

Servings: -1

5 potatoes diced

2 tablespoons flour

1 tablespoon mazola

4 cups hot water

1/2 cup onion chopped

1/2 cup celery chopped

Add raw onion, and celery saute in mazola

Lightly brown flour in mazola 3 minutes with the onion and celery

Add raw potatoes to flour mixture and stir

Add 4 cups hot water and stir

Add salt and pepper to taste

Boil until raw vegetables are cooked

Soups

Scotchy Peanut Bars

Servings: -1

2/3 cup butter
1/2 cup brown sugar firmly packed
1 1/3 cup flour
1 cup sugar
1 cup light corn syrup
1 6 oz butterscotch morsels
1 1/4 cup peanut butter
3 cups corn flakes
Chocolate Frosting
1 tablespoon butter
1 envelope Nestle's Choco-Bake
1 teaspoon vanilla

Cream butter, add brown sugar cream well

Blend in flour

Mixture will be crumbly. Press into bottom of ungreased 13 x 9 pan

Bake at 350 for 15 - 20 minutes

Combine sugar and corn syrup in saucepan Bring to a boil

Remove from heat add to butterscotch morsels and peanut butter

Stir until melted

Stir in corn flakes

Spread over base

Chocolate frosting for top recipe

Melt butter and add choco bake, powdered sugar and vanilla

Stir in 1 to 2 tablespoons milk until of spreading consistency

Frost and cut into diamond shape bars just like Baba use to do.

Cookies

SnowBall Cookies

Servings: -1

1 pound sweet butter softened

3/4 cup powdered sugar

4 cups flour

1 cup walnuts

Cream butter and add sugar a little at a time until very fluffy

Sift in flour slowly with a spatula and add walnuts by hand

Roll in balls

Bake 7 - 10 minutes

Roll in powdered sugar

Makes 8 1/2 dozen

Cookies

Sugar Cutout Cookies

Servings: -1

1/2 cup butter

1/2 cup shortening

1 cup sugar

3 eggs

3 1/2 cups flour

1 teaspoon baking soda

2 teaspoons cream of tartar

1 1/2 teaspoons vanilla

Cream together the butter, shortening, and sugar

Add eggs and blend well

Sift together the flour, soda, and cream of tartar

Add flour mixture gradually to creamed mixture

Add vanilla and chill the dough

Roll on floured surface 1/4 inch thickness cut with cookie cutter

Bake 6 - 8 minutes

Cookies

Sweet Breads (poupcha)

Servings: -1

1/2 cup milk

1/2 cup sugar

1 teaspoon salt

1/2 cup margarine or shortening

1/2 cup warm water about 105 - 115°F

2 packages active dry yeast

2 eggs beaten

4 1/2 cups flour

Scald milk, stir in sugar, salt, margarine cool to lukewarm

Measure warm water into large warm bowl

Sprinkle in yeast stir until dissolved

Stir in lukewarm milk mix beaten eggs & 1 cup of flour

Beat until smooth

Add enough additional flour to make soft dough

Turn onto a lightly floured board knead about 8 minutes

Place in a greased bowl turning to grease top

Cover and let rise in warm place free from draft until doubled in size about 1 hour

Punch down let rise again about 30 minutes

Turn dough on lightly floured board

Divide and roll into a strip and roll into spiral and tuck loose end under

Brush with beaten egg wash

Yeast Breads and Quick Breads

Sweet Pita

Servings: -1

1 box Phyllo pastry sheets defrosted according to package directions

1 large container cottage cheese

1/2 cup Feta cheese crumbled

4 eggs

1 cup sugar

2 cups water

In a pan mix water and sugar and bring to boil

Mix cottage cheese, crumbled feta cheese, eggs

Use one sheet of phyllo spread out and spoon on phyllo the length of the sheet

Roll dough starting with the filling side roll thin making one long strip

Place one end in the center of the round pan and form circle

Continue same process with phyllo and cheese mixture and continue placing in pan in circles until pan is full

Pour boiled sugar and water mixture over top and bake until golden brown

and Desserts, Cakes, Pastries

Walnut Cookies

Servings: -1

2 cups mazola oil
1 cup orange juice
1/4 cup crisco melted
4 tablespoons sugar
1 teaspoon allspice
1 teaspoon ground cloves
1 tablespoon baking soda
4 cups pastry flour
3 cups all purpose flour
1 tablespoon baking powder
1/2 pound walnuts finely chopped
SYRUP
2 cups sugar
2 cups water
2/3 cup honey

Mix your liquid ingredients and sugar well

Add flour, baking powder, baking soda, allspice, ground cloves

Take about a tablespoon of dough and roll flat and shape in half moon shapes

Bake 20 - 25 minutes

Boil the sugar water and honey for 5 minutes

After cookies are baked and are warm dip in the hot sugar , honey, and water mixture

Sprinkle the chopped walnuts on top of cookies after they are dipped

Cookies

Yogurt

Servings: -1

1 quart whole milk

3 tablespoons mia (vulgaris basilius)

Mia is the finished product, so in order to make Yogurt you must have this.

Always save 1/2 cup of Yogurt whenever you make it.

Boil milk, lower heat and continue boil for 10 minutes, stirring constantly.

Allow to cool to 115 degrees or, until you count to ten when you test with your baby finger.

Pour a little milk into the mia in a small cup.

Stir and pour this into the milk stirring well.

Pour into earthenware dish, cover with a dish and wrap with a towel

Place in a warm place for about 3 - 4 hours until set.

Place in refrigerator

Breakfast Foods

Yugoslavia Kolachky Cookie Dough

Servings: -1

8 cups flour

1 pound butter (no substitutes)

1 pound margarine

6 teaspoons baking powder

3 tablespoons sugar

part of one can evaporated milk

6 eggs

Mix dry ingredients together

Add margarine and butter to dry ingredients work like a pie crust

Add eggs and milk slowly knead dough slightly don't overwork dough

Shape in 8 round balls cover in plastic wrap

Refridgerate overnight

Roll dough in powdered sugar and roll out in 9" circles

Cut with pizza cutter in to wedges

Place a teaspoon of filling at the wide end of the triangle and roll into crescent shape

Place on baking sheet and bake until slightly brown on the edges

Yield: Approx. 6 dozen

and Desserts, Cakes, Pastries

Zucchini Bread

Servings: -1

3 cups all purpose flour sifted
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 tablespoon ground cinnamon
3 eggs
1 3/4 cup sugar
1 cup vegetable oil
2 cups zucchini shredded and drained
1 tablespoon grated lemon rind
2 teaspoons vanilla
1/2 cup coarsely chopped walnuts

Sift flour, salt, baking powder, baking soda, and cinnamon onto wax paper

Beat eggs slightly in large bowl, stir in sugar oil, zucchini, lemon rind, and vanilla

Add flour mixture blending well

Stir in walnuts

Spoon batter in a well greased 8 1/2 x 4 1/2 x 2 1/2 in loaf pan

Bake for 50 minutes

and Desserts, Cakes, Pastries
