

METROPOLITAN EDISON COMPANY

DESSERT TIME

Chocolate Cake

350° - 45 minutes

1/4 lb. (1/2 cup) butter  
1 cup sugar  
4 eggs

1 1/4 cup sifted Self-Rising Cake  
flour  
1 lb. can Hershey's chocolate syrup  
1 teaspoon vanilla

Cream butter and sugar. Add eggs one at a time. Blend with cake flour. Add can of Hershey's syrup and vanilla. Bake in 9 inch pan - 3 inches deep.

Peach Upside-Down Cake

350° - 35 minutes

1/2 cup butter or margarine  
2/3 cup brown sugar  
5 medium sized peaches (fresh or canned)  
1/2 cup granulated sugar  
1 egg  
1 1/2 cups sifted cake flour  
2 teaspoon baking powder

1/4 teaspoon salt  
1/3 cup milk  
1/2 teaspoon vanilla  
1/2 teaspoon lemon extract

Melt 3 tablespoons butter in 9" x 9" x 2" pan. Add brown sugar and blend. Place peach halves cut side down in sugar mixture. Cream remaining butter with granulated sugar. Add egg and beat well. Sift together flour, baking powder and salt and add alternately with milk.

One-Two-Three-Four Cake

30-35 minutes - 350°

1 cup butter  
2 cups sugar  
3 cups cake flour  
4 eggs

4 teaspoons baking powder  
few grains salt  
1 cup milk  
1 teaspoon vanilla ) combine

Sift flour, measure and sift again with baking powder and salt. Cream the butter thoroughly using high (8) speed; add the sugar gradually and cream until almost white in color. Add the eggs, one at a time, and continue to cream. Mixture should be the consistency of whipped cream. Add the dry ingredients alternately with the milk dividing the dry ingredients into thirds and the milk into half. Use low (1) speed. Flavoring can be added to the milk when measuring ingredients. Divide the batter evenly into two well-greased cake pans. Use 8" square or 9" round pans. Bake in preheated oven.

Whipped Cream Cake

325° - 25-30 minutes

$\frac{1}{2}$ cup egg whites	2 teaspoons baking powder
1 cup sugar	$\frac{1}{4}$ teaspoon salt
1 cup whipping cream	1 teaspoon vanilla
$1\frac{1}{2}$ cups sifted cake flour	

Beat egg whites until stiff. Whip cream and fold into egg white mixture. Sift dry ingredients together and fold into mixture. Add vanilla. Pour batter into two greased 8 inch layer cake pans. Bake in 325°F. oven for 25 to 30 minutes. Cool. Put layers together with filling in between. Cover top and sides with seven minute or other desired icing.

Whipped Cream Cake Filling

1 cup drained crushed pineapple	$\frac{1}{4}$ egg yolks, unbeaten
$\frac{1}{2}$ cup finely chopped nuts	$\frac{1}{2}$ cup brown sugar

Combine all ingredients in saucepan. Cook on LOW heat until thick, stirring constantly. Cool and put between layers of cake.

(Nuts may be omitted)

Apple Crisp

350° - 1 hour

6-8 apples (quartered)	$\frac{3}{4}$ cup flour
1 cup sugar	1 teaspoon cinnamon
$\frac{1}{4}$ cup butter	

Place apples in buttered 2 quart baking dish. Mix sugar, flour and cinnamon. Cut in butter with pastry blender and pack closely over the apples. Add water if apples seem dry. Serve warm with cream or hard sauce.

### Big Apple Dumplings

375° - 35 minutes

1 $\frac{1}{4}$ cups sugar	2 cups flour
1 $\frac{1}{2}$ cups water	1 teaspoon salt
$\frac{1}{2}$ teaspoon cinnamon	$\frac{2}{3}$ cups shortening
$\frac{1}{4}$ cup butter	$\frac{1}{3}$ cup light cream or top milk
4 apples	
2 teaspoon chopped raisins	
2 teaspoons walnuts	
1 tablespoon honey	

Combine sugar, water and cinnamon. Cook 5 minutes. Add butter. Pare and core apples. Fill with mixture of raisins, nuts, and honey. Place apples on squares of pastry. Sift flour and salt into bowl; cut in shortening. Add cream a tablespoon at a time. Mix and press together. Roll  $\frac{1}{4}$  inch thick; cut in squares. Place apple in each square. Sprinkle with additional sugar and spices. Dot with butter; fold corners and pinch edges. Place in greased baking pan. Pour over sauce.

### Frozen Lemon Pie

Combine and cook  
until thick

{ 3 egg yolks, well beaten  
 $\frac{1}{4}$  cup lemon juice  
 $\frac{1}{2}$  lemon rind, grated  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{2}$  cup + 1 tablespoon sugar

Fold in 3 egg whites beaten and 1 cup whipped cream. Crush  $\frac{3}{4}$  cup vanilla wafers and place half in the bottom of freezing tray. Pour in lemon mixture and sprinkle the rest of the cookie crumbs over the top. Freeze.

### Pecan Pie

350° - 50-60 minutes

1 cup whole pecans	$\frac{1}{8}$ teaspoon salt
3 eggs	$\frac{1}{8}$ teaspoon vanilla
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup melted butter
1 cup dark corn syrup	

Lay nuts on the bottom of an unbaked crust. Beat eggs, add sugar, salt, syrup, vanilla and melted fat. Pour into crust. Bake.

## Cherry Pie

425° - 10 minutes  
350° - 15-20 minutes

### Pastry

2 cups sifted flour  
1 tablespoon sugar  
1 teaspoon salt  
3/4 cup Crisco

1 egg yolk  
1 tablespoon lemon juice  
1/4 cup milk

Mix dry ingredients together. Add shortening and blend with a pastry blender. Mix egg yolk, lemon juice, and milk together by beating with a fork. Stir this mixture into the dry ingredients to make a soft dough. Turn the dough onto a floured pastry cloth and invert the bowl over it; allow to stand for ten minutes while you make the cherry filling.

Then divide the dough in half. Roll one piece out and fit into pie pan. Brush this crust completely with egg white. Add cooked filling. Roll out pastry for the top, making air vents in the center. Place the pastry over the filled crust. Trim off any surplus pastry. Flute the edges to seal. Brush the top with milk. Bake in a hot oven 425° F. for 10 minutes. Then reduce the temperature to 350° for fifteen to twenty minutes.

### Cherry Filling

1 cup sugar  
1/4 teaspoon salt  
3 tablespoons corn starch  
1/4 cup cherry juice

1 No. 2 can and 1/2 cup cherries  
1 tablespoon butter  
4 drops Red Food coloring

Place sugar, salt, cornstarch and cherry juice into a saucepan. Stir. Cook until it begins to boil rapidly. Then add drained cherries carefully, continue cooking until the desired thickness is reached. Remove from unit. Add butter and red food coloring. Cool.

Kisses

275° - 20-25 minutes

3 egg whites  
1 $\frac{1}{4}$  cups sugar

1 teaspoon vanilla  
chopped coconut and chopped nuts

Beat egg whites until quite stiff. Fold in sugar gradually. Add vanilla. Drop by teaspoonsful and sprinkle with nuts and coconut. Bake on brown paper.

Pecan Puffs

300° - 12-15 minutes

2 egg whites, unbeaten  
2 cups sifted confectioners sugar  
1 teaspoon vinegar

1 teaspoon vanilla extract  
2 cups pecan halves

With electric mixer at high speed, beat egg whites until stiff but not dry. Gradually add sugar, beating constantly. Stir in remaining ingredients. Drop by teaspoonsful two inches apart onto greased cookie sheets.

Tutti - Fruitti Cookies

375° - 8-10 minutes

$\frac{1}{2}$  cup butter  
1 cup brown sugar  
1 egg  
1  $\frac{3}{4}$  cups sifted flour  
 $\frac{1}{2}$  teaspoon salt

2 teaspoons baking powder  
 $\frac{1}{4}$  cup milk  
 $\frac{3}{4}$  cup coarsely chopped pecans  
1 cup chopped candied cherries  
1 cup chopped dates

Cream butter, add sugar gradually, and cream thoroughly. Add egg and beat into creamed mixture. Sift together the dry ingredients. Add dry ingredients alternately with milk to creamed mixture and beat until smooth after each addition. Stir in nuts, cherries and dates. Chill dough. Drop by teaspoonfuls on lightly greased baking sheet. Bake and remove from sheet immediately. Yields 4 - 5 dozen.

Chocolate Canasta Chews

400° - 12 minutes

1 square unsweetened chocolate  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  cup sugar  
1 egg, unbeaten

$\frac{1}{4}$  cup sifted flour  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon vanilla  
 $\frac{1}{4}$  cup finely chopped nuts

Melt chocolate and butter in a one quart saucepan on simmer position. Turn unit off and add sugar, flour, salt, vanilla and egg, beating vigorously until thoroughly blended. Spread mixture evenly in greased 8" x 10" x 2" pan. Sprinkle with nut meats. Bake and cut while warm into squares. Makes about 18 squares.

### Dark Fruit Cake

Temperature: 250° F.

Time: 3-4 hours

Small portion citron, sliced thin	1	cup white or brown sugar
$\frac{1}{4}$ lb. dates, pitted and halved	$\frac{1}{2}$	cup Brer Rabbit molasses
lb. currants, whole	$\frac{1}{2}$	cup butter
lb. seeded raisins, whole	2	eggs
lb. candied cherries, halved	$2\frac{1}{2}$	cups flour
$\frac{1}{4}$ lb. candied pineapple, cut in small wedges	1	teaspoon alspice
$\frac{1}{4}$ lb. blanched almonds, halved	1	teaspoon cloves
$\frac{1}{4}$ lb. pecan nutmeats, broken	1	teaspoon cinnamon
$\frac{1}{4}$ lb. gumdrops	1	teaspoon nutmeg
1 glass strawberry preserves	1	teaspoon baking soda dissolved in hot water
	1	cup hot water

1. Cut fruit with scissors or sharp knife dipped in hot water.
2. Mix prepared fruits and nuts with 1 cup of above measured flour.
3. Cream shortening and sugar thoroughly. Add eggs and beat well.
4. Sift flour, spices, and salt together and add alternately with liquid to first mixture.
5. Pour batter over floured fruits and nuts. Mix thoroughly.
6. Fill pans lined with double thickness brown paper well greased,  $\frac{3}{4}$  full. Bake in very slow oven. 250° F.
7. Place shallow pan of water on bottom rack of oven. The moisture will glaze cake slightly.
8. Nuts or fruits to be used on top of cake for garnish should be dipped in egg white or corn syrup before placing on cake midway in baking process.

### White Fruit Cake

Temperature: 250° F.

Time: 3 hours

$2\frac{1}{2}$ cups sifted cake flour	$\frac{1}{2}$ cup finely cut citron
1 teaspoon baking powder	1 cup thinly sliced candied cherries
1 teaspoon salt	$1\frac{1}{2}$ cups chopped blanched almonds
$\frac{3}{4}$ cup butter or margarine	3 cups white raisins
1 cup sugar	2 teaspoons grated lemon rind
6 egg whites stiffly beaten	$\frac{1}{2}$ lb. candied orange peel
3 egg yolks	$\frac{1}{2}$ lb. gumdrops
2 tablespoons lemon juice	$\frac{1}{2}$ lb. candied pineapple

1. Sift flour once, measure, add baking powder and salt and sift together 3 times. Sift  $\frac{1}{2}$  cup of this mixture over the fruits and nuts and blend thoroughly.
2. Add lemon rind to butter or margarine and blend. Cream with sugar until the mixture is light and fluffy. Add three egg yolks beating well.
3. Add the lemon juice, then the flour mixture alternately with the egg whites. Add fruits and mix well. Line an 8 x 4 x 3" pan with heavy brown paper, greasing both pan and paper well. Pour in cake batter and smooth down top. Decorate with whole almonds, cherries and citron, if desired. Bake in a 250° F. oven for about three hours, or until done.

### CREAMY WHITE ICING

3 tblsp. light cream  
1 tsp. vanilla  
4 oz. cream cheese  
2 tblsp. butter  
 $\frac{1}{2}$  tsp. salt  
3 cups confectioners' sugar

Have all ingredients room temperature. Put all ingredients except confectioners' sugar in blender container; cover and blend on high speed until smooth. Add 1 cup confectioners' sugar; cover, start on low speed, then blend on high speed until smooth. Pour into a med. bowl; add remaining confectioners' sugar and mix with a spoon or electric mixer until smooth.

Frosts 8-inch layer cake

### BANANA DROP COOKIES

2 $\frac{1}{2}$ cups sifted flour	2/3 cup soft shortening
2 tsp. baking powder	1 cup sugar
$\frac{1}{4}$ tsp. soda	2 med. bananas, cut in 2-in. pieces
$\frac{1}{2}$ tsp. salt	3/4 tsp. vanilla
2 eggs	

Have all ingredients room temperature. Preheat oven to 400°. Grease cooky sheets. Sift flour, baking powder, soda and salt together into a mixing bowl; set aside. Put remaining ingredients in blender container in order listed; cover and blend on high speed until smooth. Add blended mixture to flour and mix well with spoon. Drop by teaspoonsfuls on greased cooky sheets. Bake 10-12 minutes or until done. Makes 5 doz.

### FLAKY BLENDER PASTRY

1 cup sifted flour	$\frac{1}{2}$ cup soft shortening
$\frac{1}{2}$ tsp salt	3 tablespoons cold water

Put half the flour, salt and shortening, in order listed in blender container; cover and blend on low speed until combined. Empty into a bowl. Repeat process with remaining flour, salt and shortening; add to bowl. Sprinkle water over flour mixture and mix lightly with fork. Roll out and fit into a 9-inch pie pan; crimp edges. To bake shell prick bottom with sharp-tined fork, bake 10 minutes or until browned in oven preheated to 450°. Makes 1 9-inch pie shell.