

Heat oven to 350F. Pulse almonds and 2 T sugar in food processor until ground fine but not into butter. Beat egg whites until foamy. Gradually beat in 3 c sugar and beat until stiff peaks form. Set aside. Beat egg yolks (no need to wash beaters) with remaining 10 T of sugar until thick and pale. Beat juice, peel and cinnamon into yolk mixture; stir in almonds until well blended. Fold whites into nut mixture just until blended. Pour into ungreased 13x9x2" baking pan. Bake 40-45 minutes until tester inserted into cake comes out clean. Cool in pan on rack. Cake will puff up while baking but sink while cooling. Run sharp knife around edge to loosen; cut into rectangles to serve. Serves 12.

WCG Women's Club Boise, ID

Cheese Blintzes

Butter

1 2 c milk	3 T powdered sugar
2/3 c all-purpose flour	: t vanilla
2 t salt	4 eggs
2 8-oz pkgs cream cheese	1 3 c pie filling or jam
1 8-oz container cottage cheese	crème fraîche
2 t grated lemon peel	

EARLY IN DAY: Beat 2 T melted butter with milk, flour, salt, and 3 eggs in a bowl. Refrigerate 2 hours to allow flour to absorb liquid for a tender crepe. In separate bowl, beat cheeses, sugar, vanilla, and 1 egg until smooth. Cover and refrigerate. Brush 7" crepe pan with melted butter, heat to medium heat. Pour in scant 3 c batter. Swirl to cover pan. Cook 1 minute until top is set and bottom is browned when lifted with a turner. Invert onto waxed paper. Repeat with waxed paper between each crepe.

ABOUT 30 MINUTES BEFORE SERVING: Heat pie filling or whole fruit preserves/jam with lemon peel. Keep warm. Place 3 c cheese mixture in center of each browned side of crepe; fold to make a package. Melt 1 T butter in 10-in skillet over medium heat; cook blintzes until golden. Serve hot with fruit sauce, and, if you like, crème fraîche. Makes about 12 blintzes.

WCG Women's Club Boise, ID

Lindy's Famous Cheesecake

CRUST:

1 Cup All Purpose Flour	1/4 Cup Sugar
1 1/2 t Lemon Peel, Grated	1 Egg Yolk
1/4 Cup Butter	1/4 t Vanilla

Mix flour and oil with a pastry blender or two knives until mixture resembles large crumbs. Add water, mix with fork until water is absorbed. Gather into a ball with hands and place on floured pastry cloth. Cover rolling pin with a pastry sock and roll in flour; shake off excess. Roll and turn pastry, turning over and dusting cloth and pin sock

Make the crust first: Combine the flour, sugar, lemon peel and vanilla in a medium bowl. Make a well in the center. Add the egg yolk and butter. Use your fingertips to mix until a dough forms and cleans the sides of the bowl. Form the dough into a ball. Wrap in wax paper. Refrigerate for 1 hour or more. Preheat the oven to 400F. Grease the sides and bottom of a 9" springform pan. Remove the side from the pan. Roll 1/3 of the dough on the bottom of the springform pan. Trim the edge of the dough to fit the pan. Bake until golden (8-10 minutes). Divide the rest of the dough into 3 parts. Roll each part into a strip 2 1/2" wide and about 10" long. Put the springform pan together with the baked crust on the bottom. Fit the 3 dough strips to the side of the pan, joining the ends inside to completely line the inside of the pan. Trim the dough so that it only comes 3/4 of the way up the side of the pan. Refrigerate the dough-lined pan until you are ready to fill it.

FILLING:

1 1/2 t Orange Peel, Grated	1 t Lemon Peel, Grated
1/2 t Vanilla	5 Eggs + 2 Egg Yolks
1/4 Cup Heavy Cream	40 oz Soft Cream Cheese
3 T Flour sifted	1 3/4 c sugar

sour cream for garnish

Increase the oven temperature to 500F.

Prepare the filling: Use the large bowl of an electric mixer to combine the cheese, sugar, flour, lemon and orange peels and vanilla extract. Beat at high speed just until blended. Beat the eggs and egg yolks in one at a time. Add the cream. Beat until just well combined. Pour the mixture into the springform pan prepared with crust. Bake 10 minutes. Reduce the oven temperature to 250F. Bake 1 hour longer. Cool in the pan on a wire rack. Refrigerate at least 3 hours. Loosen the pastry from the side of the pan with a spatula. Remove the side of the springform pan. Cover with sour cream. Cut into wedges. You can serve fruit filling, jams or fresh fruit with this cheesecake. Enjoy!

Good Housekeeping Cookbook, 1973

Pastry for Pies for a 9" pie shell

1 1/3 c unbleached flour	1/3 c oil
2 t salt	2 T cold water (you may need more water depending upon the moisture content of your flour and the humidity of the day)

with more flour to keep from sticking. Try to keep pastry as round as possible. Lift pastry and fold gently into fourths. Place in pie pan, unfold and trim and crimp or flute as desired. Keep pastry trimmings to use for decorations on top if desired (e.g., mince pie, or a meat pie). Put pie chain or dried beans or pie marbles onto

crust while baking as a pre-baked shell to keep from puffing too much. Bake at 475°F. Or pour in filling and bake according to pie recipe.

Impossible Pie

4 eggs	2 c sugar
2 c butter	1 c coconut flaked
2 c flour	2 t vanilla
2 c milk	

Blend all ingredients in blender for a few seconds. Pour into a 10" glass or pottery pie pan. Bake at 350°F for 1 hour or until center tests firm. The flour settles to form a crust, the coconut rises to become the topping, and the center is an egg-custard filling. The use of an electric blender is a must in this recipe.

Intercontinental Church of God Ladies Group, Vienna, IL

Chocolate Delight

Whipped cream can be substituted for Cool Whip

1 stick butter	1 c flour
2 c <i>Cool Whip</i>	2 small pkgs instant chocolate pudding (can substitute cool homemade chocolate pudding)
1 c chopped pecans/walnuts	3 c milk
1 8-oz pkg cream cheese	
1 c powdered sugar	

Mix butter, flour and nuts together; pat into 9x13" pan for crust. Bake at 350°F for 15-20 minutes. Cool completely. Mix cream cheese, powdered sugar and 1 c *Cool Whip* or whipped cream and pour over cooled crust. Mix pudding mix and milk to package directions or use homemade chocolate pudding and pour over cream cheese mixture in pan. Spread remaining *Cool Whip* or whipped cream over top and garnish with chocolate curls. Refrigerate until serving time. This can also be frozen and then allowed to thaw a short while before serving.

Intercontinental Church of God Ladies Group, Vienna, IL

Russian Teacakes or Mexican Wedding Cakes

1 c butter softened	2 c powdered sugar
1 t vanilla	2 3 c unbleached flour
: c finely chopped nuts	3 t salt
Extra powdered sugar for rolling	

Heat oven to 400°F. Mix butter, 2 c powdered sugar and vanilla. Stir in flour, nuts and salt until dough holds

together. Shape into 1" balls. Place on ungreased baking sheet about 1" apart. Bake 10-12 minutes or until set but not brown. Roll in powdered sugar while warm. Cool, roll in powdered sugar again. Makes 4 doz. Cookies.

Betty Crocker's 40th Anniversary Edition Cookbook, p.118

Raspberry-Chocolate Bars

1 2 c all-purpose flour	: c sugar
: c butter, softened	3 c orange juice
1 pkg (10 oz) frozen raspberries, thawed and undrained	
1 T cornstarch	
: c miniature semisweet chocolate chips	

Heat oven to 350°F. mix flour, sugar and butter. Press in ungreased 13x9x2" pan. Bake 15 minutes.

Mix raspberries, orange juice and cornstarch in small saucepan. Boil and stir 1 minute. Cool 10 minutes. Sprinkle chocolate chips over crust. Spoon raspberry mixture over chocolate chips. Bake about 20 minutes or until raspberry mixture is set. Refrigerate until chocolate is firm. Drizzle with additional chocolate if desired. Cut into 48 2x1" bars.

Betty Crocker's 40th Anniversary Edition Cookbook, p.113

French Lace Cookies

2 c light corn syrup	2 c butter
2/3 c packed brown sugar	1 c flour
1 c finely chopped pecans	

Heat oven to 375°F. Grease cookie sheet lightly. Heat corn syrup, butter and brown sugar to boiling in saucepan over medium heat, stirring constantly. Gradually stir in flour and pecans. Drop batter by teaspoonfuls about 3 inches apart on cookie sheets. (Keep batter warm by placing saucepan over hot water; bake only 8 or 9 cookies at a time.) Bake about 5 minutes or until set. Cool 3-5 minutes; remove from cookie sheet drizzle with melted chocolate. While cookies are still warm can roll around the handle of a wood spoon or over cone-shaped form. Fill with sweetened whipped cream or mixed with a bit of jam or shaved chocolate. Delicious with after dinner coffee.

Betty Crocker's 40th Anniversary Edition Cookbook, p. 112.

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