

Pumpkin Pie

-- Servings

Cookbook: Margot's Recipes	Preheat: 350°
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Lucille Babler (by way of Margot)	Difficulty: Semi Easy
	Rating:

Margot's pumpkin pie

Ingredients

One unbaked pie shell

- 2 eggs
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. nutmeg
- 1 cup pumpkin
- 1 cup half and half

Whipping cream

Note: one can pumpkin is two cups

Directions

Puree pumpkin first if from garden

Mix up all ingredients (they mix easily in a food processor)
Pour into an unbaked pie shell and bake for 1 hour at 350 degrees

Serve with whipping cream

Double recipe makes one 9" and one 8" pie

2 1/2 recipe makes two 9" pies

1 1/2 recipe makes one 10" pie

2 1/2 recipe

5 eggs

1 1/4 c. white sugar

1 1/4 c. brown sugar

1 1/4 t. salt

2 1/2 t. cinnamon

1 1/4 t. ginger

1 1/4 t. nutmeg

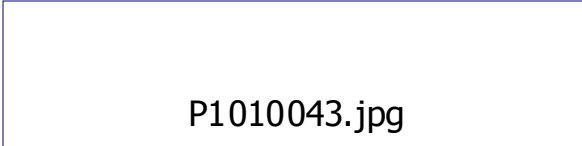
2 1/2 c. pumpkin

2 1/2 c. half and half

Pink Salad

-- Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient:	Inactive Prep. Time:
Course: Side Dish	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Lucille Babler's Aunt Aggie's Bibles	Rating:



Ingredients

- 1 lb. cranberries, ground**
- 1 lb. marshmallows (small OK, large and cut up is better)**
- 1 cup sugar**
- 1 two pound can of pineapple, drained**
- 1 cup cream, whipped**

Directions

- Fold ingredients together
- This dish is best if made the night before

Basic Roll Dough

2 doz Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Bread
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time: 2 3/4 hrs
 Prep Time:
 Cook Time: 12 min
 Total Time: 2 hrs 57 min
 Difficulty: Involved
 Rating:

Ingredients

1 pkg. active dry yeast

1/4 cup warm water

1 cup milk, scalded (heated to at least 110 degrees)

1/4 cup sugar

1/4 cup butter, softened

1 teaspoon salt

3 1/2 cups flour

1 egg

Directions

Soften the yeast in warm (110 degree) water

In Kitchenaid with flat beater (not hook) combine the milk, sugar, butter, and salt. Add 1 1/2 cups flour, beat well. Add softened yeast and egg, mix.

Add remaining flour, beat well (Forms a soft dough.) Place in a greased bowl, turn over once to grease surface, let rise.

After double in bulk (1 1/2 - 2 hours) turn out onto lightly floured board and shape as desired.

Cover and let rise 30-45 minutes.

Bake at 400 degrees for 12 to 15 minutes. Makes about 2 dozen rolls.

Refrigerator Rolls

Prepare basic dough. Do NOT let rise. Chill at least 2 hours or up to 4 or 5 days.

About 2-3 hours before, shape dough as desired. Let rise until double (1 1/4 hours or more). Follow baking times above.

Brownies From Margot's Childhood

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient: Chocolate
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 325°
 Inactive Prep. Time:
 Prep Time: 20 min
 Cook Time: 30 min
 Total Time: 50 min
 Difficulty: Easy
 Rating:

Ingredients

5 ounces (squares) bitter chocolate
1 cup butter
1 cup brown sugar
1 cup white sugar
4 eggs
1 ½ cups flour
1 teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla
1 cup pecans or walnuts, optional
1 cup mini chocolate chips, optional

Directions

Melt chocolate and butter in the microwave, using a large bowl. Add eggs one at a time, beating well after each egg. Mix in sugar and then add flour mixture and finally vanilla. Fold in optional ingredients. Bake in a greased 9 x 13 pan, preferably an air cushion pan, for 25 minutes. Time carefully. Slightly underbaked is great. Overbaked is a disappointment.

Sift powdered sugar on top to gussy things up.

Half of this recipe makes a 8 x 8 (or 9 x 9) pan. One and a half times the above amounts can be baked in a cake roll pan (15 ½ x 10 ½) for 25 minutes.

Mom says, "I have no idea where this recipe came from. Katie used to make them, I started doing so when I was 13."

In the summer of 1994, Margot invited my children to swim at Terry's house. It was a beautiful day. Our eight children ranged in age from teenagers to three months. They had a great time and made MUCH noise. (If you have been swimming at the mansion, you will remember that the noise level could be huge.) After the kids had something healthy to eat (grapes and cheese cubes, I think), Margot brought out a pan of the best brownies I have ever had. These brownies have become a staple in my family. Both of my daughters asked for the recipe when they moved away. In a recent conversation about that day, Toni recalled that she loved the brownies and was very pleased that Margot cut them in pieces that were at least three inch squares!

~Sandy Ryder

Tuna Macaroni Salad

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient: Fish/Seafood
 Course: Main Course
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty: Easy
 Rating:

Ingredients

2 cups elbow macaroni
2 6-ounce cans tuna, drained
1 cup mayonnaise, or combination of mayonnaise and sour cream
1 ½ cups cheddar cheese, cut into cubes
1 cup frozen petite peas
1 teaspoon celery seed
1 teaspoon onion salt

Directions

Cook macaroni until tender, rinse in cold water.

Mix mayonnaise with seasonings. Add tuna and cheese, mix in macaroni. Add frozen peas at the end. They act as tiny ice cubes to chill the salad.

This recipe is easily halved. The recipe originally came from the back of a creamettes box. I lost the recipe but remembered enough of it to put it together. The basic foundation is one cup dry macaroni and one can of tuna. The rest of the ingredients are approximate and can be altered to suit tastes.

It became a standing tradition to make this salad every time we got together. We'd go through bowls of this stuff -- like a form of 'comfort food.' I sent Margot an e-mail on July 17th of this year:

At Nathan's request, I just put together a whole selection of various recipes for him to make this summer. One of these recipes was for Tuna Macaroni Salad. So I sent these to Nate --- who shared them with Laura --- who in turn shared them with Julie. (Laura has already made it.) Anyway, it made me think of you and all the bowls of this we devoured 'in our day.'

~Suzi Pounds

Peanut Kisses

-- Servings

Cookbook: Margot's Recipes
Main Ingredient:
Course: Dessert
Region:
Beverage:
Recipe Source: Margot

Preheat: 375°
Inactive Prep. Time:
Prep Time:
Cook Time: 10 min
Total Time: 10 min
Difficulty:
Rating:

Ingredients

- 1/2 c. white sugar**
- 1/2 c. brown sugar**
- 1/2 c. shortening (oleo) - softened**
- 1/2 c. creamy peanut butter**
- 1 egg**
- 2 T. milk**
- 1 tsp. vanilla**

- 1 3/4 cup flour**
- 1 tsp. soda**
- 1/2 tsp. salt**

Hershey's Kisses

Directions

- Mix together the wet ingredients
- Add in the dry ingredients
- Bake 8-10 minutes at 375.
- Then place a Hershey's Kiss in the center of each cookie

This is absolutely my son's favorite cookie in the whole world!! The recipe card is in Margot's handwriting ----and slightly yellowed from 'over use.'
~Suzi Pounds

Fettuccine

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient: Pasta
 Course: Main Course
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

1 c. heavy cream

3 T. butter

Salt

Fettuccine noodles

2/3 c. freshly grated parmesan cheese

Pepper and tiny bit of nutmeg

Directions

Put in 2/3 c. of cream & all the butter -- and simmer over medium heat for less than a minute (until butter and cream have thickened). Turn off heat.

Cook fettuccini (a little firmer than usual). Drain immediately and thoroughly --- and transfer to the pan containing butter and cream. Turn burner heat to low and toss fettuccine, coating with sauce. Add rest of cream, all grated cheese, 1/2 teas. salt, pepper and nutmeg. Toss briefly until cream has thickened and fettuccine is well coated. Taste and correct for salt. Possibly put more cheese on top and place under broiler briefly before serving.

It's true that Margot was never afraid to use cream or real butter in her recipes. This one proves it! When I'm not caring at all about calories or losing weight, this recipe is amazing. It also gets even better when tossed with baby shrimp and LOTS of freshly grated parmesan cheese.
 ~Suzi Pounds

Manicotti Or Lasagna

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Main Course
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

2 jars spaghetti sauce (Prego)
1-2 lb hamburger
garlic
oregano
basil
1 Tbsp molasses
9-12 lasagna noodles
1 lb ricotta
2 eggs
1 cup parmesan cheese
1 lb mozzarella

Directions

Brown the hamburger, add sauce. Season to taste with garlic, oregano, basil, salt and pepper, molasses.

Cook the noodles until soft

Mix the ricotta, eggs, and parmesan cheese

For manicotti, stuff the noodles with the ricotta sauce and arrange in a pan. Pour the sauce over the top. Bake at 375 degrees for 30-45 minutes. Put mozzarella on top for the last 15 minutes of baking or cover with foil.

For lasagna, wetten the bottom of the pan with sauce, in layers, add noodles, ricotta, sauce, mozzarella, and repeat. End with mozzarella. Bake as the manicotti instructions above.

Banana Bread

-- Servings

Cookbook: Margot's Recipes	Preheat: 325°
Main Ingredient:	Inactive Prep. Time:
Course: Bread	Prep Time:
Region:	Cook Time: 1 hr
Beverage:	Total Time: 1 hr
Recipe Source: Margot (from Lorraine Davis)	Difficulty:
	Rating:

Ingredients

½ cup butter, softened
½ cup brown sugar
½ cup white sugar
2 eggs
3 Tablespoons buttermilk*
2 or 3 very ripe bananas
2 cups flour
1 teaspoon baking soda
1/8 teaspoon salt
1 cup chopped pecans, optional
1 cup mini-chocolate chips, optional and decadent (regular size chips will sink to the bottom)

Directions

Cream butter, add sugar and eggs. Beat very well. Add buttermilk. Bananas can be mashed separately or added whole and beaten very well. Gently mix in dry ingredients. Add optional ingredients.

Bake in a loaf pan in a 325 oven for one hour. Check center of loaf with a toothpick; may need to bake another 5+ minutes. Center should not be gooey.

This recipe is from Alma Bergmann (1885-1966), sister of my grandfather Henry Bergmann. I got it from my mom.

The loaf pan I use measures 8 ½ x 4 ½ x 2 5/8 and makes a well-proportioned loaf. Recipe can easily be doubled.

Brown Coffee Cake

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 375°
 Inactive Prep. Time:
 Prep Time:
 Cook Time: 40 min
 Total Time: 40 min
 Difficulty:
 Rating:

Ingredients

2 cups brown sugar
2 cups flour
1 cup butter
1 teaspoon baking powder
1 teaspoon cinnamon

1 cup buttermilk or coffee
1 scant teaspoon baking soda
1 egg
1 teaspoon vanilla

Directions

Mix the first set of ingredients together and set aside one cup for streusel topping.

Into the remaining mixture, add the buttermilk or coffee, baking soda, egg, and vanilla.

Pour into buttered 13 x 9 inch pan and sprinkle with streusel topping. Bake at 375 degrees for 35 to 40 minutes.

Mom says, "I clipped this recipe from the Sunday paper Parade section when I was first married. It was touted as a war/depression recipe and originally called for oleo or lard. Use butter. The end result is quite different if you use warm coffee—it melts the butter. It's very good either way."

Buttermilk Corn Bread

-- Servings

Cookbook: Margot's Recipes	Preheat: 425°
Main Ingredient:	Inactive Prep. Time:
Course: Bread	Prep Time:
Region:	Cook Time: 25 min
Beverage:	Total Time: 25 min
Recipe Source: Margot (The Joy of Cooking)	Difficulty:
	Rating:

Ingredients

1 cup flour
½ teaspoon baking soda
1½ teaspoons baking powder
1 Tablespoon sugar
¼ teaspoon salt
¾ cup yellow cornmeal
1 cup buttermilk
2 eggs
¼ cup vegetable oil or melted butter

Directions

Mix dry ingredients in a medium mixing bowl. Mix wet ingredients together (a two cup liquid measuring cups works well). Add wet ingredients to dry ingredients in the mixing bowl, stir by hand very gently until not quite completely mixed.

Spoon into a buttered 8 inch square pan, bake in a preheated oven at 425 for 20 to 25 minutes.

This recipe is direct from the Joy of Cooking.

Celery Or Poppy Seed Dressing

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Salad
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

2/3 cup sugar
1 tsp dry mustard
1 tsp paprika
1 tsp celery seed or poppy seed
1/4 tsp salt
1/3 cup honey
1/3 cup vinegar (raspberry vinegar is good, balsamic works well, too)
1 Tbsp lemon juice
1 tsp grated onion
1 cup oil (olive oil preferred, other vegetable oil okay)

Directions

Mix all ingredients well. If you use a blender, add the seeds at the end and mix by hand. I use the Tupperware gravy mixer. Makes 2 cups.

This dressing is very good on a salad made of alternating grapefruit and avocado sections.

Spinach Strawberry Salad

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Salad
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

1 10 ounce bag fresh spinach
1 pint fresh strawberries
1/2 cup pecan halves or slivered almonds

Directions

In a small cast iron frying pan, toast nuts in a small amount of butter. Hull and slice berries. Remove stems from spinach as desired, wash and dry, tear into bite size pieces. Arrange berries and nuts on top, add dressing. Beautiful and delicious.

Cheesecake

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 300°
 Inactive Prep. Time: 3 hrs
 Prep Time:
 Cook Time: 2 hrs
 Total Time: 5 hrs
 Difficulty:
 Rating:

Ingredients

For the cake

**1/3 cup graham cracker crumbs or
 ground almonds**

**4 8-ounce packages cream cheese (2
 pounds)**

1/2 cup heavy cream

4 eggs

1 3/4 cups sugar

1 teaspoon vanilla

For topping

16 ounces sour cream

1/4 cup sugar

1/4 teaspoon vanilla

1/4 teaspoon almond extract

Directions

Preheat oven to 300°. Butter inside of a spring form pan. Sprinkle inside with graham cracker crumbs or ground nutmeats.

In a mixer or food processor, blend softened cream cheese. Add sugar, eggs and vanilla. Blend well. Gently stir in cream. Do not whip. Pour batter gently into prepared pan. Wrap spring form pan in a large sheet of tin foil. Place pan in a slightly larger pan and fill larger pan with boiling water.

Bake 2 hours. Mix ingredients for topping and pour on top of cheesecake. Turn off oven and allow to set in oven for 1 hour or longer. Lift out of water bath and leave undisturbed for 2 hours. Chill thoroughly before serving. Tastes even better the second day.

This recipe came from Terry's cousin Linda Sicotte. The topping came from the cheesecake recipe from Suzi Pounds.

Chocolate Icing I

-- Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient: Chocolate	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Margot (from the Mother's Kitchen)	Difficulty:
	Rating:

Ingredients

4 squares (ounces) unsweetened chocolate
2 Tbsp hot water
1 cup sifted confectioners (powdered) sugar
2 eggs
6 Tbsp chopped butter

Directions

In a pan, melt 4 squares (ounces) unsweetened chocolate and 2 Tablespoon hot water. Stir as little as possible; adding water to melted chocolate makes it thicken. Watch carefully so it doesn't burn.

Remove from stove and add 1 cup sifted confectioners (powdered) sugar, 2 eggs and 6 Tablespoons chopped butter. Beat vigorously until smooth.

This is super good but needs to be treated with respect...I'm not sure how much the hot mixture actually cooks the raw eggs. Cakes should probably be refrigerated. Excellent on chocolate éclairs, or you can dip a cupcake in the frosting. Also fabulous as a fake fondue—dip strawberries or bananas or pieces of pound cake.

Chocolate Pixies

-- Servings

Cookbook:
Main Ingredient:
Course:
Region:
Beverage:
Recipe Source:

Preheat:
Inactive Prep. Time:
Prep Time:
Cook Time:
Total Time:
Difficulty:
Rating:

Ingredients

2 ½ cup flour
2 tsp baking powder
½ tsp salt (or less)
½ cup vegetable oil or melted butter
4 oz (4 squares) unsweetened chocolate, melted
2 cup granulated (white) sugar
4 eggs
2 tsp vanilla

Optional:

Confectioners sugar
Walnuts
Pecans
Mint extract

Directions

Melt chocolate. Add oil (or butter) and sugar. Add eggs, one at a time and beat well after each addition. Add vanilla. Add dry ingredients (sifted if desired) to chocolate mixture and blend well.

The quick and easy way to bake is to drop teaspoonsful onto a cookie sheet and bake at 350 for 10 to 12 minutes. They are also very good with a nut placed in the center, either a walnut or a pecan.

The fancy way to bake is to refrigerate the dough for several hours. Then take a rounded teaspoonful of dough and roll it in confectioners sugar and place it on the cookie sheet. These come out very pretty with a “crackled” effect. They also taste great with ¼ teaspoon of mint extract added to the dough.

Mom says, "This recipe originally came from my mom as “Chocolate Quickies”. The vegetable oil insures they stay soft. I also cut out a recipe from the Wisconsin State Journal recipe contest when I was first married."

Cuba Club Shrimp Cocktail Sauce

-- Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient:	Inactive Prep. Time:
Course: Appetizer	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Margot (from the Cuba Club)	Difficulty:
	Rating:

Ingredients

Two pounds of shell-on shrimp

1/2 cup Heinz ketchup

1/2 cup Heinz Chili Sauce

1 tablespoon sugar

**2 teaspoons Silver Spring horseradish
(from the grocery refrigerator case)**

1 teaspoon Lea & Perrins

Worcestershire sauce

Directions

Dear Catherine Murray,

I'm a 53 year old who grew up in Beloit and moved to Madison in 1977. I always enjoy reading your column (since two of my interests are history and cooking) and I've always wanted to share this story and recipe with you.

In 1979 I had dinner at the Cuba Club on University Avenue and ordered a shrimp cocktail, as did my dining companion. We loved the cocktail sauce. My companion asked the waiter for the recipe, and my poor, law abiding, conventional soul froze at the thought of the stories about the recipe arriving along with a very large bill. Happily, the recipe arrived (with no charge) on the back of the menu for Friday, January 12, 1979.

Back in those days, one could get a London Broil Steak for \$3.40, Lobster Newburg for \$3.95, English Beef Tips for \$3.35 or Baked Ham for \$3.35. Hmmm, no wonder I think fast food prices are high.

Anyway, here is the Shrimp Cocktail Sauce exactly as it was given to me.

3 #10 can ketchup
 1 #10 can chili sauce
 1 qt sugar
 1 qt horseradish
 1 bottle worces. sauce

Makes 3.5 gallons.

I called the UW Extension to find out how much was in a #10 can (answer: 12-13 cups, or about 3 quarts) and pared the recipe down to a more usable size. This is the quantity I use when buying two pounds of shell-on shrimp for decadant snacking.

Over the years I've become convinced that food tastes good in direct relation to the quality of its ingredients.

Elegant Chocolate Frosting

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient: Chocolate
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

1 ¼ cups sugar
1 cup heavy cream
5 squares (ounces) unsweetened chocolate
½ cup (1 stick) butter
1 teaspoon vanilla

Directions

Combine sugar and milk in heavy saucepan. Bring to a boil, stirring constantly. Reduce heat, simmer six minutes without stirring. Remove from heat. Add chocolate, stir to blend. Stir in butter and vanilla. Chill until mixture begins to thicken. Beat until thick and creamy. Makes enough to frost and fill a cake with two 8 or 9 inch layers (thinly—a separate filling works better.)

Notes from Mom:

This recipe is from a box of unsweetened chocolate. Boiling the cream and sugar is basically a candy making procedure...I wish I knew which temperature it should be boiled to. The stirring/not stirring directions are designed to keep the mixture from “sugaring”.

For Joe’s 18th birthday, I used raspberry preserves straight from the jar for a filling and the frosting recipe did an excellent job on the rest of the 8” two layer cake.

Enchilada Casserole

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Main Course
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 350°
 Inactive Prep. Time:
 Prep Time:
 Cook Time: 30 min
 Total Time: 30 min
 Difficulty:
 Rating:

Ingredients

Casserole

1 ½ to 2 pounds ground beef

1 medium onion, chopped

1 15-ounce can refried beans

½ teaspoon salt

¼ teaspoon pepper

Grated cheddar cheese

Grated monterey jack or mozzarella cheese

1 package corn tortillas

½ cup vegetable oil

Cheese Sauce

¼ cup butter

¼ cup flour

½ teaspoon salt

¼ teaspoon paprika

2 cups milk or half & half

1 11-ounce can enchilada sauce

4 drops hot pepper sauce (Tabasco)

(¾ cup sliced pitted ripe olives—optional)

1 ½ cup shredded natural Cheddar cheese

Directions

Casserole

Cook and stir ground beef and onion until meat is brown and onion is tender. Stir in beans, salt and pepper.

In another skillet, heat oil until hot enough to sizzle. Quickly dip each tortilla in hot oil just enough to soften. Place both shredded cheeses and about 1/3 cup meat mixture on top of tortilla; roll tightly. Place in 9 x 13 casserole dish. Repeat for all tortillas—there are usually 12 in a package. Pour cheese sauce over the top. Bake at 350° for about 30 minutes or until cheese is bubbly in the center. If the casserole is prepared ahead of time and refrigerated it will take about 1 hour to heat.

Cheese Sauce

Melt butter over low heat in a heavy saucepan. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk and enchilada sauce. Heat to boiling, stirring constantly. Add olives and cheese, stir until cheese melts.

English Muffin Bread

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Bread
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

**5 ½ to 6 cups flour, measured by
 spooning lightly into cup**
2 packages active dry yeast
1 Tablespoon sugar
2 teaspoons salt
¼ teaspoon baking soda
2 cups milk
½ cup water
cornmeal

Directions

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (120 to 130 F.) Add to dry mixture; beat well. Stir in enough more flour to make a stiff batter. Spoon into two 8 ½ x 4 ½ inch pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover and let rise in warm place for 45 minutes. Bake at 400 F. for 25 minutes. Remove from pan immediately and cool.

Makes two loaves.

Slice and toast. Makes 16 slices per loaf.

From an ad for Fleischmanns Active Dry Yeast, Family Circle magazine, February 2, 1982.

For a reliable warm place, heat oven to lowest temperature. TURN OVEN OFF. Put covered loaves in the oven for 45 minutes. Remove loaves, heat to 400, and bake.

Hollandaise Sauce

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Sauces/Condiments
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

**2 Tablespoons white wine or tarragon
 vinegar**
¼ teaspoon salt
a few grinds white pepper
3 large egg yolks, beaten lightly
**2 sticks (1 cup) butter at room
 temperature, cut into 12 pieces**
fresh lemon juice
cayenne pepper to taste

Directions

In a small heavy stainless steel or enameled saucepan combine the vinegar, 2 tablespoons water, the salt, and the white pepper and reduce the liquid over moderately high heat to about 2 tablespoons. Remove the pan from the heat and add 1 tablespoon cold water. Add the egg yolks and cook the mixture over very low heat, whisking, until it is thick. Whisk in the butter, 1 piece at a time, over low heat, lifting the pan occasionally to cool the mixture and making certain that each piece is melted before adding the next. Cook the sauce, whisking, until it is thick and add the lemon juice, the cayenne, and salt to taste. The sauce may be kept warm, covered with buttered wax paper, in a pan of warm water. Makes about 1 ½ cups.

This recipe is from Gourmet Magazine and works very well. I use the small spring-style whisk. The recipe actually calls for unsalted butter, but I never have that in the house. The sauce can be made even if you don't have fresh lemon juice in the house. Butter can be brought to "room temperature" in the microwave by zapping at 50% power for about 8 seconds and then flipping the stick to another side and repeating.

This is actually fairly easy to make, but does require about 10 minutes of undivided attention. This is difficult with small children around. Helps to have another adult run interference.

Jambalaya

4-6 Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Main Course
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

1 box Zatarain's Jambalaya mix (8 oz.)
1 15 oz. can tomato sauce
1 heaping tablespoon Better than Bullion chicken base
2 cups water
2 tablespoons olive oil
1 pound andouille sausage
1 pound cooked chicken
1 pound shelled or 1½ pounds unshelled, uncooked shrimp (16-20 count)

Directions

In a large Dutch Oven pan, bring water, tomato sauce and olive oil to a boil. Add chicken base and jambalaya mix, mix thoroughly. Add sausage and chicken, cover, simmer for 10 minutes.

To prepare chicken, purchase a 14 oz. package of chicken breast tenders. Heat oven to 425. In a glass pie pan, put 1 tablespoon of olive oil. Separate chicken tenders in a single layer. Cook in oven about 20 minutes, or until cooked through the center. Add chicken and pan drippings to jambalaya mixture.

Add uncooked shrimp, return to a simmer, and cook for an additional 15 to 20 minutes. Test rice to make sure it is completely cooked.

Serve with cornbread. Will feed 5 to 6 hungry adults.

Jambalaya is a great leftover dish. Used cooked turkey or leftover ham. Figure about ½ pound of meat per person for a hearty meal.

Potato Salad

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient: Potatoes
 Course: Salad
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

4 cups cooked red potatoes
1 cup mayonnaise
1 teaspoon salt
2 tablespoons grated onion
1 rib chopped celery
2 tablespoons celery seed

Directions

Boil potatoes and refrigerate. When chilled, slice into thin slices.

In a bowl, mix mayonnaise and seasonings. All quantities are very approximate. Add potatoes and mix lightly. Chill.

Margot says, "This is the way my mother made potato salad and is my favorite. This recipe came from the Sunday, May 13, 1990 Wisconsin State Journal from Genevieve Whitford."

Pound Cake

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 325°
 Inactive Prep. Time:
 Prep Time:
 Cook Time: 1 1/4 hrs
 Total Time: 1 hr 15 min
 Difficulty:
 Rating:

Ingredients

1 cup melted butter
2 cups sugar
6 eggs
½ teaspoon salt
1 ½ teaspoon vanilla
3 cups flour
1 cup buttermilk or sour cream or unflavored, unsweetened yogurt
Pinch of baking soda
Powdered sugar for decoration

Directions

Heat oven to 325°. Grease and flour a 10 inch bundt pan.

Mix ingredients in order given, alternating flour and buttermilk at last. Pour into bundt pan. Bake for at least 1 ¼ hours. Check with a toothpick for doneness. Let stand for 10 minutes, then invert on cake rack. When cool, sprinkle generously with powdered sugar.

Can use as a base for peach or strawberry shortcake. Or cut up pieces and use in chocolate fondue. Or smear slices with Nutella. Or just schnarf down unadorned.

Tapioca Pudding

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

¾ cup Minute Tapioca
¾ cup sugar
4 egg yolks
½ tsp salt
8 cup milk (preferably whole milk)

4 egg whites
½ cup sugar

1 Tbsp vanilla

Directions

Put Tapioca, sugar, egg yolks, salt, and milk in a large pan. Let sit at least 5 minutes (according to the package) or 30 minutes (according to mommy). Cook to a full boil, stirring regularly.

Beat egg whites until foamy, slowly add sugar until they form firm, glossy peaks.

Fold cooked pudding and egg whites together very gently. It helps if the pudding has cooled off a little bit. If they are folded together when the pudding is very hot it tends to cook the egg whites.

Add 1 tablespoon vanilla. Cool 20 minutes. Stir lightly again.

Serve warm (Terry's preference) or chilled (Kim's preference).

Ultimate Chocolate Cake

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

1 cup boiling water
4 squares (ounces) unsweetened chocolate
½ cup (1 stick) chopped butter

2 cup granulated (white) sugar
2 cup flour
1 tsp soda

½ cup milk to which 1 teaspoon vinegar has been added
OR
½ cup buttermilk
OR
½ cup unflavored yogurt
OR
½ cup sour cream

1 teaspoon vanilla

Directions

Stir the boiling water, chocolate, and butter until melted, heating if necessary

Pour over the sugar, flour, and soda
 Add the milk/yogurt/sour cream and the vanilla

Best to use an electric hand mixer; whisks and egg beaters tend to leave the batter lumpy. Also a good idea to mix the flour and sugar together thoroughly before adding liquid to avoid lumps.

This can be baked a number of ways. Betsy's recipe calls for a 9 x 13 pan at 350 for 20 minutes. The Mother's Almanac two greased and floured cake pans for 40 minutes at 375. If you want to make layers, it is very important to flour the cake pans or better yet line with buttered waxed paper, or they won't come out neatly. I use 8" round cake pans, 9" would also work but not be as grand looking.

Frost with Elegant Chocolate Frosting or Mother's Almanac Chocolate Icing I.

For Joe's 18th birthday I used sour cream, baked in two 8" pans for 40 minutes at 350. This can also be baked in a square pan and a round pan, then cut the baked round cake in half and put on two sides of the square to make a heart.

Egg Nog

2 Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient:	Inactive Prep. Time:
Course: Beverage	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Margot (from the Betty Crocker)	Difficulty:
	Rating:

Ingredients

1 egg, well beaten
1 Tbsp sugar
1 pinch salt
1 cup milk
1/4 tsp vanilla
1c. cracked ice
nutmeg

Directions

Beat the egg, sugar, and salt well. Add the milk, vanilla, and (optional) ice. Sprinkle with nutmeg..

Mom made this recipe as a child for an after-school snack.

Dutch Baby

-- Servings

Cookbook: Margot's Recipes	Preheat: 425°
Main Ingredient:	Inactive Prep. Time:
Course: Main Course	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Margot	Difficulty:
	Rating:

Ingredients

5 or 6 apples, peeled and cut
3 eggs
2/3 c. milk
2/3 c. flour
1/2 c. butter

Directions

Cook the apples in a bit of water until they are soft but not sauce. Sprinkle with cinnamon if you'd like.
 Mix the eggs very well add milk and then the flour. Put a stick of butter into a 10" pie plate and melt it in the oven. When the butter is melted, pour the batter into the melted butter (do not stir).
 Cook for 20 minutes at 425 degrees.
 Tastes great with sausage patties.

Schaum Torte

-- Servings

Cookbook: Margot's Recipes	Preheat: 275°
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Margot (from Tekla Loeb)	Difficulty:
	Rating:

Ingredients

1 cup egg white (preferably room temp)
2 cup sugar
1 Tbsp vinegar
2 tsp vanilla
Heavy whipping cream
sugar
Fresh strawberries

Directions

Beat the egg whites with mix master until foamy but not firm. SLOWLY add two cups sugar. Then add the vinegar and vanilla. When very stiff, turn onto an ungreased spring form pan. Bake at 275 degrees for 1 hour
OR
gas oven: preheat to 500 degrees. Put torte in overn, close door. After one minute, turn off oven, leave door closed, and torte in oven for 3 to 8 hours.
electric oven: preheat to 400 degrees. Turn off after 10 minutes, leave in 3 to 8 hours.

Fill with whipped cream and sliced, sweetened strawberries.

Mom says, "This was my Grandma Bergmann's favorite thing to serve for special occasions).

The mirangue always falls somewhat after baking and it is edible no matter how flat it gets.

Apple Cake with Rum Sauce

-- Servings

Cookbook: Margot's Recipes	Preheat: 350°
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time: 1 hr
Beverage:	Total Time: 1 hr
Recipe Source: Margot (from Marcia Hall)	Difficulty:
	Rating:

Ingredients

1/2 cup butter
2 cup sugar
2 eggs
7 or 8 apples, peeled and chopped fine
2 cup flour
2 tsp baking soda
1 tsp nutmeg
1/2 tsp cinnamon
1/2 cup nuts

Directions

Preheat oven to 350 degrees. Grease and flour a bundt pan.
 Cream together the butter and sugar. Add eggs and apples. Add all the dry ingredients and the nuts.
 Bake for 60 minutes.
 Before serving, pour rum sauce over each serving.

Rum Sauce

-- Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient:	Inactive Prep. Time:
Course: Sauces/Condiments	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Margot	Difficulty:
	Rating:

Ingredients

1/2 cup butter
1/2 cup cream
1 cup sugar
1 teaspoon vanilla
1/2 teaspoon rum flavoring

Directions

Bring the butter, cream, and sugar to a boil. Remove from heat. Add the vanilla and rum flavoring. Pour over apple cake.

Peach Pound Cake

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source:

Preheat: 350°
 Inactive Prep. Time:
 Prep Time:
 Cook Time: 1 1/4 hrs
 Total Time: 1 hr 15 min
 Difficulty:
 Rating:

Ingredients

1 cup butter, softened
3 cups sugar
6 eggs
3 cups flour
1/4 tsp. baking soda
1/4 tsp. salt
1/2 cup sour cream
2 cups medium ripe fresh peaches,
peeled and chopped
1 teaspoon vanilla
1 teaspoon almond extract

Directions

Cream butter and sugar. Add eggs, one at a time. Combine flour, salt, and soda. Combine sour cream and peaches. Alternate adding the flour and the peaches into the creamed mixture. Add extracts.
 Pour batter into prepared 10" tube or or bunt pan.
 Bake at 350 degrees for 75 to 80 minutes.
 Cool slightly and remove from pan.

Malt-O-Meal Muffins

1 doz Servings

Cookbook: Margot's Recipes	Preheat: 400°
Main Ingredient:	Inactive Prep. Time:
Course: Bread	Prep Time:
Region:	Cook Time: 20 min
Beverage:	Total Time: 20 min
Recipe Source: Margot (Malt-o-meal bo	Difficulty:
	Rating:

Ingredients

1 1/4 cup flour
3/4 cup malt-o-meal
1/2 cup sugar
3/4 cup milk
1/4 cup vegetable oil
1 egg
1 Tbsp baking powder
1/2 tsp salt
1 tsp vanilla

Directions

Preheat the oven to 400 degrees. Prepare muffin tins.
 Mix all ingredients. Pour the batter into muffin pan, filling cups 3/4 full. Make 18-20 minutes.
 Makes 12 muffins.

Baking Powder Biscuits

4 Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 425°
 Inactive Prep. Time:
 Prep Time:
 Cook Time: 15 min
 Total Time: 15 min
 Difficulty: Involved
 Rating:

Ingredients

2 cup flour

2 1/2 tsp baking powder

2 Tbsp sugar

1/2 tsp salt

1/2 tsp baking soda

1/3 cup cold butter

3/4 cup sour cream or buttermilk

melted butter for dipping

peaches

sugar

heavy cream

Directions

Peel peaches before you begin with the biscuits. Add sugar.

Mix the dry ingredients. Blend in butter, stir in buttermilk. Knead lightly. Pat flat 1/2" thick.

Makes six biscuits. Cut biscuits, dip in melted butter.

Bake at 425 degrees for 12-15 minutes.

Serve the biscuits with peaches and cream.

Lemon Bars

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source:

Preheat: 350°
 Inactive Prep. Time:
 Prep Time:
 Cook Time: 40 min
 Total Time: 40 min
 Difficulty:
 Rating:

Ingredients

2 cup flour
1 cup butter
1 cup sugar
4 eggs
2 cup sugar
1 tsp baking power
1/2 tsp salt
1/4 to 1/2 cup lemon juice

Directions

Mix the flour, butter, and sugar together. press into a 9x13 pan. Bake for 20 minutes at 350 degrees.
 Beat the eggs, sugar, baking power, salt, and lemon juice together. Pour over the baked crust. Bake another 20 minutes.
 Wiggle the pan to test for doneness. The center should be set and not runny (but don't overbake).
 When cool, sprinkle with confectioners sugar.

Gingerbread

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 350°
 Inactive Prep. Time:
 Prep Time:
 Cook Time: 30 min
 Total Time: 30 min
 Difficulty:
 Rating:

Ingredients

2 1/2 cup flour
1 cup sugar
2 tsp baking soda
1 egg
1 cup buttermilk (room temp)
1 cup molasses
2 tsp ginger
1 tsp cinnamon
1 tsp cloves
1/2 cup butter

cream cheese
 sugar

Directions

Cream the butter and sugar, add the egg. Mix the buttermilk, molasses, and baking soda (which will foam up). Alternately add the dry ingredients and buttermilk mixture (dry, liquid, dry, liquid, dry).
 Bake in a greased 9x13 pan for 30 minutes at 350 degrees.
 Serve with sweetened cream cheese (fake it!) and warm lemon sauce.

Lemon Sauce

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source:

Preheat:
 Inactive Prep. Time:
 Prep Time:
 Cook Time:
 Total Time:
 Difficulty:
 Rating:

Ingredients

1 cup sugar
2 cup boiling water
2 Tbsp butter
2 Tbsp corn starch
1 lemon (rind and juice)

Directions

Mix the sugar and corn starch in a pan. Boil water in tea kettle and pour over the white stuff.
 Cook for 8-10 minutes over medium heat. After thick, remove from heat, add lemon juice, rind, and butter. Pour over gingerbread and sweetened cream cheese. Eat immediately.

Chocolate Chip Cookies

4 doz Servings

Cookbook: Margot's Recipes	Preheat: 375°
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time: 10 min
Beverage:	Total Time: 10 min
Recipe Source: Margot (Nestle bag)	Difficulty:
	Rating:

Ingredients

1 cup (two sticks) butter
3/4 cup brown sugar
3/4 cup white sugar
1 tsp vanilla
2 eggs
2 1/4 cup flour
1 tsp baking soda
1 tsp salt
2 cup (1 12 oz package) semisweet chocolate chips

Directions

Cream the butter and sugar, add the vanilla and eggs, beating between each addition. Mix the flour, baking soda, and salt together. Gradually add to the batter. Stir in chocolate chips. Spoon onto ungreased cookie sheets. Bake at 375 degrees for 9-11 minutes (until golden brown). Let stand for 2 minutes. Remove to wire racks to cool.

Noodles and Special Sauce

-- Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient:	Inactive Prep. Time:
Course: Main Course	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source:	Difficulty:
	Rating:

Ingredients

1 1/2 lb hamburger
garlic
2 cans cream of mushroom soup
1/3 cup sour cream
wide egg noodles
butter

Directions

Brown the hamburger
 Add minced fresh garlic or garlic powder. Stir in two cans of cream of mushroom soup. then add some sour cream.
 Serve over hot buttered noodles.

Spritz Cookies

-- Servings

Cookbook: Margot's Recipes	Preheat: 400°
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time: 10 min
Beverage:	Total Time: 10 min
Recipe Source: Margot (from Jan Tuccinelli)	Difficulty:
	Rating:

Ingredients

1 1/3 cup soft butter
1 1/3 cup sugar
2 eggs
2 tsp vanilla
4 cup flour
1/2 tsp salt

Directions

Cream the butter and sugar. Add eggs and vanilla. Mix in flour and salt. Chill for 30 minutes. Use a cookie press and air bake cookie sheets. Cook at 400 degrees for 8-10 minutes.

Tater Tot Casserole

-- Servings

Cookbook: Margot's Recipes	Preheat: 350°
Main Ingredient:	Inactive Prep. Time:
Course: Main Course	Prep Time:
Region:	Cook Time: 1 1/2 hrs
Beverage:	Total Time: 1 hr 30 min
Recipe Source: Margot (from Luiclle Bader)	Difficulty:
	Rating:

Ingredients

1 1/2 lb unooked hamburger
chopped onion
frozen tater tots
1 can cream of mushroom soup
milk

Directions

Arrange about 1 1/2 lbs uncooked hamburger loosely in casserole dish. Add chopped onion if desired.

Arrange frozen tater tots over meat. Mix the cream of mushroom soup with 1/2 can of milk. Pour over the top.

Bake 1 1/2 hours at 350 until bubbles near center.

Basic Sugar Cookie Dough

-- Servings

Cookbook: Margot's Recipes
 Main Ingredient:
 Course: Dessert
 Region:
 Beverage:
 Recipe Source: Margot

Preheat: 375°
 Inactive Prep. Time: 30 min
 Prep Time:
 Cook Time: 12 min
 Total Time: 42 min
 Difficulty:
 Rating:

Ingredients

1 lb butter softened (4 sticks)
2 cup sugar
2 cans almond paste (8 oz each)
4 eggs
1 1/2 tsp vanilla
6 1/2-ish cup flour (sifted)
1 1/4 tsp salt

Directions

Beat the butter and sugar. Crumble in almond paste. Beat until very smooth. Add the eggs and vanilla. Mix in the flour and salt.

Break into four falls. Cover in plastic wrap and refrigerate for one hour. Roll out, cut out, chilling intermittently if necessary.

Bake for 10-12 minutes at 375 degrees.

To turn this recipe into Linzer Squares:

Use a jelly roll pan. Wax the pan, put down wax paper, wax the wax paper. Take 1/4 of the dough and press into the pan.

Spread about one cup of raspberry jam (with seeds) over the dough.

Take another 1/4 of the dough and make strip with roller pinning sheers. Lay the strips down to create a weave pattern.

Brush with beaten egg if you want.

Bake at 375 for 12-15 minutes.

From Family Circle 11-1-1980

Buttermilk Cake

-- Servings

Cookbook: Margot's Recipes	Preheat: 350°
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time: 30 min
Beverage:	Total Time: 30 min
Recipe Source: Margot (the Settlement Cookbook)	Rating:

Ingredients

2 cup cake flour
2/3 tsp salt
2 tsp baking powder
2/3 tsp soda
1 cup buttermilk
1/2 cup shortening
1 1/4 cup sugar
2 eggs, separated
1 1/2 tsp vanilla or 2 tsp nutmeg

Directions

Preheat oven to 350°. Sift flour. Add salt and baking powder and sift again. Add soda to buttermilk and allow to stand while cake is being mixed. Cream shortening, add sugar and beat until fluffy. Add yolks, well beaten, and vanilla. Add the flour mixture alternatively with the buttermilk, continue beating. Fold in the stiffly beaten egg whites. Pour into two greased and floured 9-inch layer cake pans. Bake about 30 minutes. Frost.

Makes more than 18 cupcakes (6/28/1979)

Sliced each layer in half, filled with Beard's cream cheese butter cream frosting and sliced strawberries 6/24/1987

Maretta's sixth birthday cake (6/1991)

Double batch in cupcakes for Joseph's kindergarten Halloween 1993.

Pineapple Upside -Down Cake

-- Servings

Cookbook: Margot's Recipes	Preheat: 350°
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time: 30 min
Beverage:	Total Time: 30 min
Recipe Source: Margot (the Settlement Cookbook)	Difficulty:
	Rating:

Ingredients

1/2 cup butter
2 cup brown sugar
1 can (1 lb, 12 oz) sliced pineapple
walnut meats
candied cherries
4 eggs, separated
1 cup sugar
1 cup flour
1 tsp baking powder

Directions

Preheat oven to 350°. Melt butter in a heavy 10 inch skillet; cover with brown sugar, spreading it evenly. Place 1 slice of pine-apple in center on top of sugar; cut rest of the slices in half; arrange these in a circle around the center slice like the spokes of a wheel, rounded edges facing the same way. Fill spaces with walnut meats and candied cherries. Cover with Sponge Cake batter: Beat yolks and sugar until light; sift flour and baking powder and fold into egg mixture 1/3 cup at a time. Fold in stiffly beaten whites. Bake about 30 minutes. Turn upside down. Serve with whipped cream.

Made by Margot on Sept. 30, 2006.

Chocolate Carmels

-- Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient:	Inactive Prep. Time:
Course: Dessert	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source:	Difficulty:
	Rating:

Ingredients

2 cup white sugar
1 cup brown sugar, packed
1 cup dark or light corn syrup
1/2 cup cream
1/2 cup butter
4 squares unsweetened chocolate
1/8 tsp salt
1 tsp vanilla

Directions

Place all ingredients except vanilla in a heavy saucepan. Cover and boil for 5 minutes. Uncover, boil to firm-ball stage, 247°. Remove from heat, add vanilla. Pour into buttered 10-by 6-inch pan. When cold, cut into 1-inch squares. Wrap in waxed paper.

Notes from Mom:

"10/25/1999 best caramels I ever made"

"10/31/2005 made with Lisa and Josh"

Butterscotch Sauce

-- Servings

Cookbook: Margot's Recipes	Preheat:
Main Ingredient:	Inactive Prep. Time:
Course: Sauces/Condiments	Prep Time:
Region:	Cook Time:
Beverage:	Total Time:
Recipe Source: Margot (the Settlement Cookbook)	Rating:

Ingredients

2 cup brown sugar

1/4 lb butter

1/2 cup light cream

Directions

Mix well. Boil rapidly, without stirring, for 5 minutes. Serve hot or cold.