

Uno's DEEP DISH PIZZA DOUGH

2 CUPS LUKEWARM WATER (110°)
2 PKG YEAST (YOU MAY USE QUICK RISING)
1/2 CUP SALAD OIL
4 TABLESPOONS OLIVE OIL
1/2 CUP CORNMEAL
5 1/2 CUPS ALL PURPOSE FLOUR

DISSOLVE YEAST IN WATER. ADD THE OILS, CORNMEAL, AND 3 CUPS OF FLOUR. BEAT 10 MINUTES WITH MIXER. IF USING A BREADMAKER/KITCHENAID, CHANGE TO DOUGH HOOK, ADD REST OF FLOUR AND KNEAD FOR SEVERAL MINUTES. IF KNEADING BY HAND BE WARNED THAT THE DOUGH IS VERY MOIST. LET RISE UNTIL DOUBLED IN BULK. PUNCH DOWN. LET RISE AGAIN. PUNCH DOWN. USING OILED FINGERS, PUSH DOUGH INTO A GREASED ROUND PAN UNTIL 1/8 INCH THICK. ADD FAVORITE TOPPINGS. BAKE @ 475 FOR 35-40 MINUTES.

TRADITIONAL TOPPINGS

LAYER MOZZARELLA CHEESE SLICES ON CRUST. ON TOP OF THAT PUT DRAINED, SQUISHED & CRUSHED DUM TOMATOES. NEXT SPINKLE WITH SALT IF TOMATOES WERE UNSALTED, CHOPPED GARLIC, CRUSHED BASIL & OREGANO. IF DESIRED ON TOP OF THAT ADD ITALIAN SAUSAGE, PEPPERONI, VEGGIES ETC... FINALLY SPINKLE WITH FRESH PARMESAN OR ROMANO BEFORE BAKING.

I USE CANNED DICED & HALVED TOMATOES FOR THE TOMATOE BASE - BE SURE THEY ARE DRAINED WELL.

Oriental Chicken Salad

1 head of cabbage (shredded) or prepared slaw mix

1 cup slivered almonds

3 tbs. sesame seeds

2 bunch green onions (chopped)

2 cup cooked chicken (chopped)

2-3 oz. pkg. Top Ramen Chicken Flavored Noodles

DRESSING:

Top Ramen Chicken Seasoning

1/2 cup sugar

1/4 cup tarragon vinegar

1/4 cup vegetable oil

1/2 tsp. pepper

2 tbs. soy sauce

Toast almonds and sesame seeds in skillet with no-stick spray until golden brown. Break noodles into small pieces. DO NOT ADD SEASONING PACKET. Reserve for use in the dressing. Mix cabbage (or slaw mix), cooked chicken, green onions, noodles, and toasted almonds and seeds.

DRESSING: Top Ramen Chicken Seasoning 1/2 cup sugar 1/4 cup tarragon vinegar 1/4 cup vegetable oil 1/2 tsp. pepper 2 tbs. soy sauce Combine above ingredients into salad jar. Shake. Add dressing to slaw mixture. Toss well. Chill until serving.

CLASSIFICATION: DESSERT

RECIPIENTNAME: MINI CHEESECAKES

INGREDIENTS: CREAM CHEESE, SUGAR, EGGS, VANILLA, VANILLA WAFERS, PAPER CUP-CAKE HOLDERS, PIE FILLING (CHERRY OR CHOICE).

OVENTEMP: 350 TIMETOBAKE: 15 MIN.

RECIPE: CRUST: PLACE 1 VANILLA WAFER (FLAT SIDE DOWN) INTO CUPCAKE PAPER.
FILLING: 2 - 8OZ. CREAM CHEESE, 3/4 C. SUGAR, 2 EGGS, 1 TEAS. VANILLA. MIX.
BAKE. **TOPPING:** CHERRY PIE FILLING OR CHOICE.

CLASSIFICATION: LUNCH/DINNER

RECIPE NAME: SAUSAGE/SPINICH PIE

INGREDIENTS: ITALIAN SAUSAGE, FROZED CHOPPED SPINICH, PIMENTOS, MUSHROOMS, TOMATO SAUCE, SEASONED BREAD CRUMBS, FROZED BREAD DOUGH.

OVENTEMP: 375

TIMETOBAKE: 30-35 MIN.

RECIPE: FILLING: BROWN 1 LB. SAUSAGE, ADD 1 - 10OZ. PKG. CHOPPED SPINICH, 1 - 2OZ. JAR PIMENTOS, 1 - 4OZ. CAN SLICED MUSHROOMS, 1 - 6OZ. CAN TOMATO SAUCE 1/2 CUP FINELY CRUSHED BREAD CRUMBS. SET ASIDE.

CRUST: ROLL OUT DOUGH FOR BOTTOM - USE BUTTER TO GREASE PAN AND BAKE ABOUT 10-15 MIN. ADD FILLING, APPLY TOP CRUST - MAKE 4 SMALL SLITS ON TOP CRUST AND BAKE.

CLASSIFICATION: MEXICAN

RECIPE NAME: TORTIA SHELLS

INGREDIENTS: EGGS, WATER, FLOUR, CORN MEAL, SALT

OVEN TEMP: HOT SKILLET TIME TO BAKE: TILL BROWN

RECIPE: MIX: 2 EGGS, 3 C. WATER, 1 1/2 C. FLOUR, 1 1/2 C. CORN MEAL, 1/2 TEAS. SALT. POUR ONTO GREASED SKILLET AND FLIP WHEN GOLDEN BROWN.

CLASSIFICATION: DESSERT

RECIPENAME: MICROWAVE FUDGE

INGREDIENTS: CHOCOLATE CHIPS, BUTTER, POWDER SUGAR, EGGS, VANILLA, WALNUTS

OVENTEMP: MICROWAVE TIMETOBAKE:

RECIPE: 1 PKG. CHOC. CHIPS, 1 CUBE BUTTER, MELT IN MICROWAVE. 1 BOX POWDER SUGAR, 2 BEATEN EGGS, 1 TEAS. VANILLA, WALNUTS. MIX INTO CHOC. POUR INTO PAN AND LET COOL.

CLASSIFICATION: LUNCH/DINNER

RECIPENAME: SEAFOOD FETTACHINI

INGREDIENTS: MUSHROOMS, ZUCHINI, ONIONS, GARLIC, ORAGAN, LEMON PEPPER, SEASON SALT, BUTTER, PRAWNS, SCALLOPS, PASTA & INGREDIANTS FOR FETTACHINI.

OVENTEMP: STOVE TOP **TIMETOBAKE:** SAUTE/SIMMER

RECIPE: SAUTE: SLICED MUSHROOMS, SLICED ZUCHINI, CHOPPED ONIONS, GARLIC ORAGAN, LEMON PEPPER, SEASON SALT, BUTTER. ADD: PRAWNS, SCALLOPS. MAKE FETTACHINI AS RECIPE ON BACK OF PACKAGE AND MIX ALL TOGETHER.

CLASSIFICATION: MEXICAN

RECIPENAME: TACO BAKE PIE

INGREDIENTS: GROUND BEEF, ONIONS, TACO SEASONING, WATER, CHEDDAR CHEESE, LETTUCE, TOMATOES, FLOUR, YEAST, SUGAR, SALT, OIL, CORN CHIPS, TACO SAUCE.

OVENTEMP: 375

TIMETOBAKE: 30-35 MIN.

RECIPE: TACO MEAT FILLING: BROWN 1 LB. OF HAMBURGER WITH 1/2 CUT OF CHOPPED ONIONS. ADD 1 PKG. TACO SEASONING & 3/4 C. WATER, MIX & SIMMER 25 MIN.

TOPPING: 1 C. SHREDDED CHEDDAR CHEESE, 1 C. SHREDDED LETTUCE, 1 1/2 CHOPPED TOMATOES. TACO CRUST: 1 3/4 - 2 C. FLOUR, 1 PKG. QUICK RISE YEAST, 1 TABLE. SUGAR, 2 TEAS. FINELY CHOPPED ONIONS, 3/4 TEAS. SALT, 2/3 C. WARM WATER, 2 TABLE. OIL, 1/2 C. CRUSHED CORN CHIPS.

IN MIXING BOWL, COMBINE 1 C. FLOUR, YEAST, SUGAR, ONION, AND SALT; MIX WELL. ADD VERY WARM WATER AND OIL TO FLOUR MIXTURE. MIX BY HAND UNTIL ALMOST SMOOTH. STIR IN CORN CHIPS AND ENOUGH REMAINING FLOUR TO MAKE A STIFF BATTER. SPREAD IN WELL-GREASED 10 INCH PIE PAN. COVER AND LET RISE IN WARM PLACE 10 MIN. SPREAD MEAT FILLING OVER DOUGH; BAKE. SPINKLE TOPPING MIX OVER TOP WHILE HOT AND SERVE.

CLASSIFICATION: DESSERT

RECIPE NAME: FRUIT CAKE

INGREDIENTS: DATES, RAISINS, WALNUTS, PECANS, RADIANT MIX, MOLASSES OR HONEY, LIQUEUR, BUTTER, BROWN SUGAR, EGGS, FLOUR, SALT, SODA, CINNAMON, CLOVES, MACE,
OVENTEMP: 275

TIMETOBAKE: 2 1/2 HOURS

RECIPE: CUT 3 C. (1 LB) SEDED DATES, 3 C. (1 LB.) RAISINS, 2 C. WALNUTS & PECANS, 1 LB. RADIANT MIX, 1/4 C. MOLASSES OR HONEY, 1/4 C. LIQUEUR, 1 C. BUTTER, 1 1/4 PACKED BROWN SUGAR, 4 EGGS, 2 C. SIFTED FLOUR, 1/2 TEAS. SALT, 1/4 TEAS. SODA, 1 TEAS. CINNAMON, 1/2 TEAS. CLOVES & MACE. MIX: ALL FRUIT, HONEY, NUTS, AND LIQUEUR. CREAM: BUTTER, SUGAR, EGGS. POUR OVER FRUIT MIX AND ADD FLOUR. BAKE IN GREASED BREAD PAN. WRAP IN CHEESE CLOTH SOAKED IN LIQUEUR AND LET SET WELL SEALED FOR 2 WEEKS.

CLASSIFICATION: BEVERAGES

RECIPIENT NAME: MULVANEY'S IRISH CREAM

INGREDIENTS: SWEETENED CONDENSED MILK, CREAM, EGGS, COCONUT EXTRACT, CHOCOLATE SYRUP, IRISH WHISKEY OR EQUIV.

OVENTEMP: BLENDER TIMETOBAKE: N/A

**RECIPE: MIX IN BLENDER: 1 - 14 OZ. CAN SWEET CNDSD. MILK, 12 OZ. CREAM, 3 EGGS
1 C. WHISKEY, 1/4 TEAS. EXTRACT, 1 1/2 TABLE. SYRUP. CHILL.**

CLASSIFICATION: BEVERAGES

RECIPIENTNAME: CRANBERRY SPITZER

INGREDIENTS: FROZEN CONCENTRATED CRANBERRY JUICE, DRY WHITE WINE, CLEAR POP (SWEET LIKE 7-UP)

RECIPE: MIX IN CONTAINER: 2 CANS FROZEN CONC. CRANBERRY JUICE, 1 LITER WINE, 7-UP, STIR AND CHILL.

CLASSIFICATION: DINNER

RECIPE NAME: CHICKEN A LA MARIA

INGREDIENTS: ITALIAN SEASONED BREAD CRUMBS, PARMESAN CHEESE, CHICKEN BREASTS, GREEN ONIONS, BUTTER, FLOUR, MILK, SPINACH, BOILED HAM

OVEN TEMP: 350

TIME TO BAKE: 45-50 MIN

RECIPE: COMBINE 3/4 C. GROUND BREAD CRUMBS & CHEESE, DIP 6 BONED/SKINNED CHICKEN BREASTS-HALVED INTO CRUMB MIXTURE (SAVE REST OF MIXTURE FOR LATER) IN SAUCE PAN SAUTE 2 TBLS BUTTER, 1/2 SLICED GREEN ONION. ADD 2 TBLS. FLOUR & 1 C. MILK DISSOLVED. STIR TILL THICK. STIR IN 1-10OZ. PKG. FROZEN CHOPPED SPINACH & 1 SM. PKG. HAM SLICES-DICED. PLACE CHICKEN IN BAKING DISH AND SPOON MIXTURE OVER CHICKEN. SPRINKLE REMAINING CRUMB MIX ON TOP. BAKE UNCOVERED.

Subject: lefse

Date: Mon, 13 Dec 1999 09:55:31 -0800

From: Steve Colbeth <scolbeth@horizonsoft.com>

To: "scolbeth@accessone.com" <scolbeth@accessone.com>

JUELIE'S NORWEGIAN LEFSE

Cook enough potatoes to make 6 cups of mashed potatoes. Potatoes must be well cooked without lumps.

ADD: 1 cube (1/2 cup) melted butter or margarine, 1 TBSP salt, 1 TBSP sugar

ADD: 1/2 cup half and half. Beat again until mixture is very light and fluffy. Cool

When cool, add 1 cup flour: mix well and roll into individual balls the size of a sm covered with Saran Wrap and back into the frig. Take out 5-6 at a time and roll.

I recommend using a pastry cloth if you don't have a Norwegian rolling pin. (I use a pin.) Use a lefse grill if possible because you need it heated from 475 to 500 degré cloth so that the lefse won't stick when rolling out. Roll out as thin as possible. across your grill. Bake lightly on both sides until brown spots appear and then stac Refrigerate or Freeze.

My family likes to spread them with butter, sprinkle on sugar and roll up to eat. So

SantaLady

**The flat turning stick my grandmother used was the slat from the bottom of her win stored it there. She sanded the edge down so that she could scoop under the lefse wh from the cloth onto the grill, I scoop under the middle with the stick and gently li you turn it over after it has browned for about 30-45 seconds, it flips without tear sticks for myself, but you can buy them at kitchen stores that handle such items. Th pin with grooves all the way across so that it can pick up flour. By adding only 1 c flour that you will pick up when rolling. If you add all your flour before you roll, sides and makes for easier rolling over of the lefse when cooking. It also allows fo lefse. These items are not necessary, but hey do make it easier and more successful.

JUELIE'S OLDE NORWEGIAN LEFSE RECIPE

Yew tak yust ten big potatoes. Den yew cook dem til dar done. Yew add to dis sum sve Ven den yew steal tree oonces of booter, ond mit two fingers, pinch sum salt. Yew be own fault. Den yew roll dis tin, vit flour. Light brown on stove yer bake, now. Call make. Try dis recipe at yer own risk!

CLASSIFICATION: DINNER

RECIPIENAME: CHICKEN ENCHILADAS

INGREDIENTS: TORTILLA, TOMATILLO GREEN SAUCE, SOUR CREAM, MATURED JACK CHEESE, AVOCADOS, BLACK OLIVES, GREEN ONIONS, GREEN CHILES, TOMATOES, CHICKEN BREAST, CHICKEN BOUILLION, BASIL, MINCED GARLIC.

OVENTEMP: 400 TIMETOBAKE: 20-30 MIN.

RECIPE: BOIL 4 LARGE BREASTS IN 1 CAN BOUILLION, 1 TBL BASIL, 1 TBL GARLIC, AND ENOUGH WATER TO COVER CHICKEN. COOL. SHRED.

HEAT 8 OZ. GREEN SAUCE & 1 CUP SOUR CREAM - SET ASIDE.

SPREAD ENOUGH SAUCE TO LINE BOTTOM OF 9X13 BAKING PAN.

DIVIDE CHICKEN, 2-3 AVACADOS CHOPPED, 2 BUNCHES CHOPPED GREEN ONIONS, 1 SMALL CAN MILD GREEN CHILES, 2-3 TOMATOES CHOPPED, 1 LARGE CAN SLICED BLACK OLIVES, SHREDDED MONTERAY JACK CHEESE, ONTO CENTER OF FLOUR TORTILLAS AND ROLL.

PLACE ROLLED-FILLED TORTILLAS IN PAN UNTIL FULL AND POUR REST OF SAUCE ALL OVER. COVER WITH CHEESE AND BAKE.

SERVE WITH GUACAMOLE, SOUR CREAM, AND SALSA.

CLASSIFICATION: DESSERT

RECIPE NAME: CHOCOLATE CHIP CHEESECAKE

INGREDIENTS: CREME FILLED CHOCOLATE SANDWICH COOKIES, BUTTER, CREAM CHEESE, SWEETENED CONDENSED MILK, EGGS, VANILLA, MINI CHOCOLATE CHIPS, FLOUR.

OVEN TEMP: 300

TIME TO BAKE: 1 HOUR

RECIPE: COMBINE 1 1/2 CUPS FINELY CRUSHED COOKIES & 1/4 CUP MELTED BUTTER-PAT FIRMLY ON BOTTOM OF 9IN. SPRINGFORM PAN. IN A LARGE MIXING BOWEL BEAT: 3-8 OZ. SOFTENED CREAM CHEESE UNTIL FLUFFY, ADD 1-14 OZ. CAN OF SWEETENED CONDENSED MILK MIX UNTIL SMOOTH, ADD 3 EGGS & 2 TSP. VANILLA-MIX WELL.

IN SMALL BOWL: TOSS TOGETHER 1/2 CUP CHOC. CHIPS WITH 1 TSP. FLOUR TO COAT. STIR INTO CHEESE MIXTURE. POUR INTO PAN. SPRINKLE REMAINING 1/2 CUP CHOC. CHIPS EVENLY OVER TOP. BAKE 1 HOUR OR UNTIL CAKE SPRINGS BACK WHEN TOUCHED LIGHTLY. COOL TO ROOM TEMP. CHILL. REMOVE SIDE OF PAN. GARNISH AS DESIRED. KEEP REFRIGERATED.

CLASSIFICATION: dessert

RECIPIENTNAME: chocolate peanut treats

INGREDIENTS: choc. chips, peanut butter chips, peanuts

RECIPE: In glass mixing bowl melt choc. chips and p-nut butter chips in microwave. Add peanuts and drop on wax paper.

CLASSIFICATION: dessert

RECIPE NAME: no bake fudge

INGREDIENTS: choc. chips, walnuts, salt, sweet. condense milk

OVENTEMP: n/a

TIMETOBAKE: n/a

RECIPE: in glass mixing bowl: melt choc. chips (18oz) and sweet. cond. milk (14oz). add a dash of salt, 1 t. vanilla, and nuts as desired.

ROASTED-PEPPER HUMMUS

Serve this creamy chickpea spread with pita triangles or offer celery sticks for a low-cal crunch.



M E N U

DEVILED EGGS

ROASTED-PEPPER HUMMUS



GRILLED LEMON CHICKEN

LEMON-DILL CHOPPED SALAD

JUMBO CORN MUFFINS



BERRY-TOPPED BROWNIES

roasted-pepper hummus

MAKES: about 3 cups.

PREP: 10 minutes. MICROWAVE: 3 minutes.

- 1 whole head garlic
- 2 teaspoons vegetable oil
- 2 cans (16 ounces each) chickpeas, drained and rinsed
- ½ cup roasted red peppers, drained
- Juice of 2 lemons (about 5 tablespoons)
- ¼ cup tahini (see Note)
- 2 teaspoons hot pepper sauce
- ½ teaspoon salt
- Pinch ground cumin
- Chopped parsley, to garnish (optional)
- Pita wedges, for serving

1. Cut the top off of the head of garlic, exposing the cloves. Place in a small microwave-safe bowl and drizzle with oil. Add 1 tablespoon water to the bowl, then cover with plastic wrap. Microwave on HIGH for 2½ to 3 minutes, depending on size of garlic. Let stand at room temperature for 5 minutes, then uncover and squeeze soft cloves of garlic from papery skin.

2. In a food processor, combine garlic cloves, chickpeas, roasted peppers, lemon juice, tahini, hot pepper sauce, salt, cumin and $\frac{1}{4}$ cup water. Process until very smooth and mixture has an even texture. Add more water for a creamier dip. Refrigerate until serving, then garnish with chopped parsley. Serve with pita wedges.

Note: Tahini (sesame seed paste) is sold in supermarkets or health food stores near other Middle Eastern foods.

PER $\frac{1}{4}$ CUP: 114 calories; 5 g fat (0 g sat.); 4 g protein; 14 g carbohydrate; 3 g fiber; 273 mg sodium; 0 mg cholesterol.

✓ Eileen Stuffing

2 c celery

2 c onion

1/3 c parsley

Brown till tender

1/2 c butter

1 c long grain rice

brown $\frac{1}{2}$ c butter

3 cans sliced mush
- room

2 c ^{To everything there is a season} ~~pecans~~
^{A time for every purpose under Heaven.} ~~walnuts~~

Ecclesiastes 3:1

16 c torn bread
1/2 c

3-4 liquid turkey
broth/chicken
water

1 t poultry seasoning

1/2 t salt & pepper

1/2 t dried thyme

350° for 1 hrs. &

cross egg beignets 3 ft.
2-3 times

Here's what's cookin'

Serves:

Cheese Sauce

$\frac{1}{4}$ cup butter or margarine
 $\frac{1}{3}$ cup flour
 $\frac{3}{4}$ tsp dry mustard
3 cups milk
1 tsp salt
 $\frac{1}{4}$ tsp worcester sauce
2 tbs minced parsley
 $\frac{1}{2}$ cup shredded cheddar
cheese

Melt butter or a blend
flour in, add mustard.
Gradually add milk,
stirring constantly over med
heat until mixture comes
to a boil. Add salt, whisk
sauce, pour over a cheese cook
a side until cheese melts.
To make a white sauce
for eggs & meat, leave out cheese.

Recipe from the kitchen of: over

for baked potatoes

add ham, sautéed mushrooms,
green onions, cheese sauce



Double Chocolate Cookie Bars

2 cups finely crushed creme-filled chocolate sandwich cookies (24 cookies)
1/4 cup margarine or butter, melted
2 cups (12 ounces) semi-sweet chocolate chips
1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
1 teaspoon vanilla extract
1 cup chopped nuts

Preheat oven to 350°. Combine crumbs and margarine; press firmly on bottom of 13 x 9-inch baking pan. In medium saucepan, over medium heat, melt 1 cup chips with sweetened condensed milk and vanilla. Pour evenly over prepared crust; top with nuts and remaining chips. Bake 20 minutes or until set. Cool. Chill if desired. Cut into bars. Store tightly covered at room temperature. Makes 24 to 36 bars.

Foolproof Dark Chocolate Fudge

3 cups (18 ounces) semi-sweet chocolate chips
1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
Dash salt
1/2 to 1 cup chopped nuts
1 1/2 teaspoons vanilla extract

In heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in nuts and vanilla. Spread evenly into aluminum foil-lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature. Makes about 2 pounds.

MICROWAVE*: In 1-quart glass measure with handle, combine chips with sweetened condensed milk and salt. Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1 1/2 minutes. Stir in remaining ingredients. Proceed as above.

*Microwave ovens vary in wattage and power output; cooking times may need to be adjusted.

No Milk, No Egg Cake

3 cups Flour

Gladys Holmes

2 cups Sugar

10 - 1984

3/4 cup oil

1/3 cup Cocoa

2 Tea Soda

1 Tea Salt

2 Cups WATER

2 Tbs Lemon juice

1 Tea Vanilla

Put all ingredients in Bowl, (Lemon juice last) Mix till smooth

Bake in 9 x 13 pan @ 350°

Excellent Banana Bread

This is the best banana bread recipe I've ever tasted. This also tastes great with pineapple cream cheese.

3 ripe or overripe bananas (4 if small)
1 cup sugar
1 egg
1 1/2 cups flour
1/4 cup butter, melted
1 teaspoon baking soda
1 teaspoon salt
1/2 cup walnuts, chopped (optional)

Preheat oven to 325°F. Butter a loaf pan. (Omit buttering pan if using pan with non-stick surface.)

Mash bananas with fork. Stir in remaining ingredients. Pour into prepared loaf pan. Bake for 1 hour or until done when tester inserted near center comes out clean.

*Laura Padfield
Columbus*

Cheesy Corn Muffins

Carol's State Fair winner!

1 cup all-purpose flour, sifted
1/4 cup sugar
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup cornmeal
1 cup milk
1/4 cup cooking salad oil
1 egg, well beaten
3 ounces sharp process American cheese, shredded (3/4 cup)
Poppy seeds

Preheat oven to 425°F. Grease muffin tins or line with paper liners.

Sift together first 4 ingredients; stir in cornmeal. Add remaining ingredients, stirring just till cornmeal mixture is moistened. Fill muffin pans two-thirds full and sprinkle with poppy seeds. Bake for 15 minutes. Makes 12 muffins.

*Carol Lumsden
Indianapolis*



ISSUE ONE YEAST IN WATER 30-45 MINUTES.

1 CUP OF FLOUR. BEAT 10 MINUTES WITH MIXER. IF USING A BREADMAKER/KITCHENAID, CHANGE TO DOUGH HOOK, ADD REST OF FLOUR AND KNEAD FOR SEVERAL MINUTES. IF KNEADING BY HAND BE WARNED THAT THE DOUGH IS VERY MOIST. LET RISE UNTIL DOUBLED IN BULK. PUNCH DOWN. LET RISE AGAIN. PUNCH DOWN. USING OILED FINGERS, PUSH DOUGH INTO A GREASED ROUND PAN UNTIL $\frac{1}{8}$ INCH THICK. ADD FAVORITE TOPPINGS. BAKE @ 475 FOR 35-40 MINUTES.

TRADITIONAL TOPPINGS

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I USE CANNED DICED & HALVED TOMATOES FOR THE TOMATOE BASE - BE SURE THEY ARE DRAINED WELL.

Uno's DEEP DISH PIZZA DOUGH

2 CUPS LUKEWARM WATER (110°)
2 PKG YEAST (YOU MAY USE QUICK RISING)
1/2 CUP SALAD OIL
4 TABLESPOONS OLIVE OIL
1/2 CUP CORNMEAL
5 1/2 CUPS ALL PURPOSE FLOUR

DISSOLVE YEAST IN WATER. ADD THE OILS, CORNMEAL, AND 3 CUPS OF FLOUR. BEAT 10 MINUTES WITH MIXER. IF USING A BREADMAKER/KITCHENAID, CHANGE TO DOUGH HOOK, ADD REST OF FLOUR AND KNEAD FOR SEVERAL MINUTES. IF KNEADING BY HAND BE WARNED THAT THE DOUGH IS VERY MOIST. LET RISE UNTIL DOUBLED IN BULK. PUNCH DOWN. LET RISE AGAIN. PUNCH DOWN. USING OILED FINGERS, PUSH DOUGH INTO A GREASED ROUND PAN UNTIL 1/8 INCH THICK. ADD FAVORITE TOPPINGS. BAKE @ 475 FOR 35-40 MINUTES.

TRADITIONAL TOPPINGS

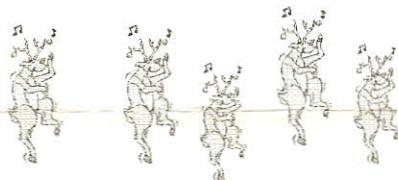
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Peanut Butter Temptations

$\frac{1}{2}$ c margarine
 $\frac{1}{2}$ c peanut butter
 $\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c brown sugar
40 mini peanut butter cups
unwrapped and chilled
1 egg
1 tsp. vanilla
 $1 \frac{1}{4}$ c flour
 $\frac{3}{4}$ tsp. soda
 $\frac{1}{2}$ tsp. salt

Cream margarine, peanut butter and sugars. Beat in egg and vanilla; mix well. Sift dry ingredients and blend in. Shape into 1-inch balls and place in ungreased small muffin tins. Bake 8 to 10 minutes at 350. Remove immediately and press a peanut butter cup into each, until only the top shows. Let stand a few mintues, then remove from tins. Yield: 40.



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Holiday Dough Ornaments

The most precious ornaments on the tree are based on meaning and experience. The fun and enjoyment of making your own salt dough ornaments will provide memories for a lifetime. So have fun, creating your own!

Bake and no-bake recipes for regular and cinnamon dough ornaments.

Get in the Mood	Shop Online	Warm Greetings
Holiday Candles German Glass Ornaments	Christmas Party Supplies Lionel Train Sets	Seasonal Flowers Holiday Flags

Dough Ornament Recipes:**Classic Salt Dough Ornament Recipe****Ingredients:**

2 cups flour
1 cup salt
1 cup water

Directions:

1. Mix salt and flour.
2. Add in half the water, then gradually add the remaining water.
3. Knead until the dough is smooth, this can take up to 10 minutes.
4. For flat dough ornaments roll out the dough on baking paper
Or be creative and make odd shapes and wreaths (takes longer to bake)

Create:

Use cookie cutters, cut-out templates, or just use your hands.

Dust dough with flour and begin to add details to the ornaments with a toothpick, popsicle stick, and knife.

Don't Forget:

Use a straw to make a hole so you can hang the ornament.

Baking: Time varies based on thickness of ornament

Temperature: 325 degrees

Time: 1 1/2 hours - or until dry

Decorate: Let cool before you begin

Paint with acrylic paints

Glue on beads, buttons, or any fun accessory

Preservation: Making them last a long time

Coat with acrylic varnish when everything is dry

***** Color Variation Notes from our Visitors*****

- Substitute coffee for water - great for gingerbread people - Thanks, Shelly
- Add food coloring to make dough a unique color - white, blue, red, etc...

No-Bake Dough Ornament Recipe**Holidays:****[Thanksgiving](#)****[Christmas Gifts](#)**

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Ingredients:

3 1/2 cups flour
1 1/2 cups corn starch
1/2 cup salt
1 1/2 cups very hot water
1 T glycerine or vaseline

Directions:

1. Mix flour and corn starch
2. Combine water, salt and glycerine until salt is dissolved
3. Add flour and starch mixture to liquid mixture, mix until it clumps
4. Form into a ball, then knead for 5-10 minutes until smooth

Note: Once complete, place dough plastic bag so it doesn't dry out.

Create:

Form ornaments - when connecting, braiding, layering pieces, coat them with water - this will act as a glue.
Insert hanging hook or ribbon while dough is soft
Let dry 2-3 hours before coating, adding decorations, or painting.

Preservation: Making them last a long time

Coat with acrylic varnish when everything is dry

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Cinnamon Dough Ornament Recipe

Ingredients:

2 cups flour
1 cup salt
5 tsp cinnamon
3/4 to 1 cup water

Directions:

1. Combine dry ingredients in a bowl
2. Stir in water gradually to make dough

Tip: If it sticks to your hands - add more flour, If it crumbles - add water

3. Knead for 5-10 minutes until smooth
4. Refrigerate for 30 minutes
5. Roll out dough to desired thickness can range from 1/4 - 3/4 inch thick

Note: The thicker the longer it will take to bake.

Create:

Use cookie cutters to create teddy bears, gingerbread people, and holiday shapes. Use a straw to make a hole so you can hang the ornament.

Baking: - Check After :45 minutes - 1 hour

Temperature: 325 degrees

Time: 1 1/2 hours - varies based on thickness, bake till dry

Decorate: Let cool before you begin

Paint with acrylic paints

Glue on fun eyes, buttons, ribbon, or any fun accessory

Preservation: Making them last a long time

Coat with acrylic varnish when everything is dry, this is optional.

No-Bake Cinnamon Dough Ornament Recipe

Ingredients:

1 1/2 cups ground cinnamon
1 cup applesauce
1/4 cup white school glue - like Elmer's

Directions:

1. Mix cinnamon, applesauce, and glue together in a bowl
2. Mixture should have a consistency of cookie dough

Tip: If it seems hard - add a little water

3. Knead dough for 5-10 minutes, place in bowl, cover with plastic wrap so it doesn't dry out, and let sit for 30-45 minutes
4. Knead dough again until smooth
5. Roll out dough between waxed paper until thickness is 1/8 to 1/4 inch

Create:

Use cookie cutters to create teddy bears, gingerbread people, gingerbread house panels, and holiday shapes. Use a straw to make a hole so you can hang the ornament.

Place ornaments on wax paper for drying. Drying will take 3-5 days, turn ornaments over a few times a day in order for them to dry flat and prevent curling of the edges. Ornaments will shrink a little while drying.

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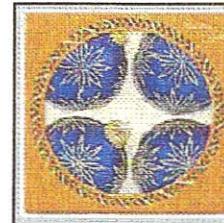
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Fantastic Focaccia Bread

1 package (10 ounces) refrigerated pizza crust
2 garlic cloves, minced
2/3 cup (approximately 2 ounces) Romano cheese, grated and divided
2 cups shredded mozzarella cheese, divided
2 teaspoons oregano
2 firm plum tomatoes

Preheat oven to 375°F. Roll dough with the *Dough and Pizza Roller* into a 12-inch circle on 13" *Baking Stone*. Press garlic with the *Garlic Press*. Spread evenly over crust with *Super Scraper*. Grate Romano cheese (2/3 cup) with *Grater-Slicer*. Sprinkle 1/3 cup Romano cheese, 1 cup mozzarella, and 1 teaspoon oregano over crust. Slice tomatoes thinly with *Grater-Slicer*. Layer tomatoes in a single layer over cheese. Sprinkle remaining Romano, mozzarella, and oregano over tomatoes. Bake 30-35 minutes. Cut into squares with *Pizza Cutter* and serve hot with *Mini-Serving Spatula*.

Yield: 8 servings

Curly Cheese Potatoes

4 medium potatoes
1/4 cup butter or margarine
1 clove garlic
1/3 cup grate parmesan cheese
2 green onions, sliced

Preheat oven to 400°F. Peel, core, and slice potatoes to create long spirals. Slice "cores" into 1/4-inch rounds. Place in a shallow 2-quart baking dish. Melt butter with garlic. Drizzle mixture over potatoes. Sprinkle with Parmesan cheese and onions. Bake for 35-45 minutes or until potatoes are lightly browned and tender.

Yield: 4 servings

Frozen Strawberry Salad

1 package (3 ounces) cream cheese, softened
1/2 cup sugar
1/4 cup crushed pineapple, drained
1 package (10 ounces) frozen strawberries with juice, thawed
1 banana, sliced and quartered
1 cup frozen whipped topping thawed
Combine cream cheese and sugar in large bowl. Add pineapple, strawberries, and banana; fold in whipped topping. Fold 15-inch square sheet of Parchment Paper into fourths. Place Parchment Paper between bottom of *Valtrompia Bread Tube* and cap. Tape loose ends of Parchment around tube. Completely fill Bread Tube with mixture.* Place lid on top of Bread Tube. Place in freezer standing upright. Freeze 6 hours or until firm. Remove Bread Tube from freezer. Wrap warm cloth around tube for 1-2 minutes to loosen. Slide mixture onto Cutting board and slice. Serve immediately.

Yield 16 servings

*Note: Remove 1 cup of mixture to fit into Star Bread Tube.



CLASSIFICATION: DESSERT

RECIPE NAME: CHEESECAKE BARS

INGREDIENTS: GRAHAM CRACKERS, SUGAR, BUTTER, CREAM CHEESE, SUGAR, SWEETENED - CONDENSED MILK, LEMON JUICE, VANILLA

RECIPE: CRUST: GRAMAM CRACKERS, 1/4 SUGAR, 1/4 MELTED BUTTER, PAT INTO PAN AND BAKE. FILLING: 8 OZ. CREAM CHEESE, 1 CAN SWEET CNDSD. MILK, 1/3 C. LEMON JUICE, 1 TEAS. VANILLA. MIX WELL AND POUR OVER COOLED CRUST. TOPPING: 1 CAN CHERRY PIE FILLING. REFRIDGERATE.