

Cakes, Frostings,
Cookies, Bars
& Brownies



The six immigrant Zeissets and their families all lived in the area around Leonardville and Riley until the Swart family moved to Nemaha County. Sundays were often spent visiting the relatives and the visits usually started with Sunday dinner after church. Much of the meal preparation must have taken place the day before. The local weekly newspaper, the Leonardville Monitor, would report gatherings of the families. In this photo are George Weller, Sr., Marie Nelson Weller holding baby Ralph Weller, Henry Zeisset and Perseda, Carol Zeisset behind Harold Weller, George Weller, Jr. and Carl Weller behind their mother, Elizabeth Zeisset Weller.

Cakes, Frostings, Cookies, Bars & Brownies

Cakes & Frostings

Angel Food Cake

Jeanette Cott Kosarski,
G-Granddaughter of Bettie

1 1/2 c. egg whites
1/2 egg shell of water
2 level tsp. cream of tartar
1 1/2 c. sugar

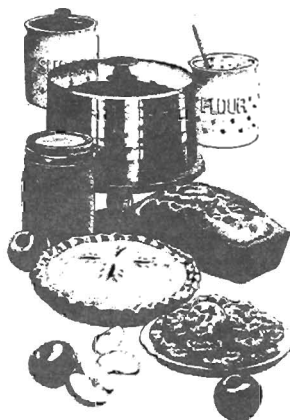
1 c. cake flour
1/4 tsp. salt
1 tsp. vanilla

Beat egg whites and water until frothy. Add cream of tartar and salt. Beat until stiff. Sift sugar. Add half of it slowly to beaten egg whites, beating constantly. Sift other half of sugar with flour 4 or 5 times. Add to whites. Add flavoring and bake in angel food pan slowly at 300° for about 1 hour.

Variation: For chocolate angel food, take out 2 tablespoons flour and add 2 tablespoons Hershey's cocoa.

As I recall, this was cooled upside-down, suspended, then sides loosened with a thin knife, so it would release.

Can be used plain with fruit toppings, etc. Or frosted with very soft frosting, since surface will be very delicate.



Apple Coffeecake

Nadine Weller Fisher,
G-Granddaughter of Lizzie

1/4 c. shortening	2 tsp. baking powder
3/4 c. sugar	1 tsp. salt
1 egg, beaten fluffy	1 tsp. vanilla
1/2 c. milk	1 or 2 apples, sliced
1 1/2 c. sifted flour	

Cream shortening and sugar. Add dry ingredients alternately with milk. Place sliced apples in a row on the top, then cover with:

1/2 c. sugar	1 tsp. cinnamon
2 T. oleo or butter	

Bake in a 9x13-inch pan at 350° for 35 minutes, or until done.

I usually double this recipe and put in a 9x13-inch cake pan. Serve it with Cool Whip on the top.

When I make this recipe in the fall it reminds me of the little boy who gave me the recipe. I was teaching second grade and on our playground were several apple trees. We used to gather them up at recess and eat them for afternoon snack. I would also take them home and bake things. One little boy said his mom made the best apple cake. I told him if he brought me the recipe I would make some for the class. He did and I have been making it ever since.

Applesauce Fruit Cake

Diane Potts,
G-Granddaughter of Jacob

1 1/2 c. applesauce	1 c. white granulated sugar
1/2 c. butter or good-quality margarine	1/2 tsp. cinnamon
1 c. raisins	1/2 tsp. cloves
1/2 c. citron	1/2 tsp. nutmeg
1 1/2 c. chopped nuts	1/2 tsp. salt
2 tsp. baking soda	1/2 c. chopped dates
	3 c. flour

Cream shortening into applesauce and add sugar. Mix together dry ingredients. Add to applesauce mix. Add fruits and nuts last. Mix well. Bake slowly.

Grandma always had this at Christmas, I still make it today. Grandma always made a cooked brown sugar frosting for it, which Mom used to do for me, but we've now started leaving off the frosting. It's pretty good without frosting, too!

Banana Cake

In Memory of Zula Gilkerson Swart,
Daughter-in-Law of Louise

1 1/2 c. sugar
1/2 c. shortening
2 eggs
4 T. sour milk
2 1/4 c. all-purpose flour

1 tsp. baking soda
1 tsp. vanilla extract
1/2 c. hot water
2 or 3 ripe bananas

Combine sugar, shortening and eggs and beat well. Add baking soda to flour and sift. Combine all ingredients, adding bananas last. Pour into greased cake pan and bake at 350° for 45 minutes.

This recipe is from the 1950 Grinnell Methodist Church WSCS Cookbook.

Boiled Spice Cake

Ruth Smith Swart,
Granddaughter-in-Law of Louise

2 c. raisins
2 c. water
1 c. shortening
2 c. sugar

2 tsp. cinnamon
1 tsp. cloves
1 short tsp. salt

Put all of the above in a saucepan and boil for 1 minute. Stir, then cool to just warm.

2 tsp. baking soda

3 c. flour

Mix together and stir into cooked mixture. Bake in a 9x13-inch pan at 350° for 30 to 40 minutes, or until a toothpick comes out clean.

This recipe is over 100 years old. By adding candied fruits and white raisins, it makes a wonderful fruit cake.

Butter Coffeecake

Linda Nelson King,
G-Granddaughter of Lizzie

1 pkg. yellow cake mix with pudding
mix
4 eggs
3/4 c. Crisco oil

3/4 c. water
1 tsp. butter extract
1 tsp. vanilla

Grease tube pan heavy and sprinkle with 1/2 cup chopped nuts. Put all cake ingredients into large mixing bowl. Beat at high speed for 8 minutes. Alternate batter and filler into thirds into angel food pan or loaf pan.

FILLER:

1/4 c. sugar
2 tsp. cinnamon

1/4 c. nuts

Bake at 350° for 45 to 55 minutes. Cool in pan 8 minutes. Remove from pan and cool thoroughly.

Caramel Apple Crisp

Gwen Nanninga Waddell,

G-Granddaughter of Bertha

1/2 c. flour
 1/4 c. sugar
 1/4 c. brown sugar
 1/4 c. butter or margarine, cut into
 small pieces

1/2 c. coarsely-broken peanut brittle
 3 1/2 c. sliced peeled Granny Smith
 apples
 3 1/2 c. sliced peeled Rome apples
 1/3 c. fat-free caramel sundae syrup

Preheat oven to 375°. Combine flour and sugars in bowl. Cut butter with a pastry blender or 2 knives until mixture is crumbly. Add peanut brittle; toss well. Combine apples and syrup in a bowl. Spoon apple mixture into an 8-inch square baking dish or 1 1/2-quart casserole. Sprinkle with crumb mixture. Bake at 375° for 45 minutes, or until golden brown. Yield: 9 servings.

Carrot Cake

In Memory of Linda Morris,
 Granddaughter-in-Law of Lizzie

2 c. sugar
 1 1/2 c. oil
 4 eggs, beaten
 2 c. flour
 2 tsp. baking soda

2 tsp. cinnamon
 1 tsp. salt
 1/2 c. walnuts (opt.)
 3 c. grated carrots

FROSTING:

8 oz. cream cheese
 1/2 stick butter, soft
 1 (1 lb.) box powdered sugar

1 tsp. vanilla
 3/4 c. black walnuts

Bake at 350° for 40 to 45 minutes. Let cool and add frosting.

Cherry Chocolate Cake

Minnie Nelson,

Granddaughter-in-Law of Lizzie

1 chocolate cake mix
 1 can cherry pie mix

3 eggs

Use juice to rinse can. Grease and flour 9x13-inch pan. Bake at 350° until center is done.

FROSTING:

1 c. sugar
 5 T. oleo

1/3 c. milk

Boil this and add 6 ounces chocolate chips.

Cherry-Pineapple Dessert

Karen Park Gilpin,
G-Granddaughter of Louise

1 can cherry pie filling
1 (15 oz.) can crushed pineapple with juice

1/2 pkg. white cake mix
1 stick butter or margarine
1 1/2 c. granola or nuts

Pour pie filling and pineapple into 10x13-inch baking dish. Top with half package white cake mix. Cover with thin slices of butter or margarine. Top with granola or chopped nuts and bake for 1 hour at 350°, until cake is firm and top is brown.

Chocolate Harvest Cake

Debbie Rowley Mercer,
G-Granddaughter of Louise

ONE-BOWL CAKE:

1 c. buttermilk
1 c. water
2/3 c. cooking oil
2 c. sugar

2 eggs
1 tsp. baking soda
2 c. all-purpose flour
3/4 c. unsweetened cocoa powder

PUMPKIN CREAM FILLING:

1 (8 oz.) pkg. cream cheese, softened
1/3 c. canned pumpkin

1/4 c. sugar
1/4 tsp. ground cinnamon

CHOCOLATE GLAZE:

1/2 c. whipping cream

4 oz. semi-sweet chocolate, chopped

CAKE TOPPERS:

Seedless red grapes, whole
blackberries, raspberries, toasted
hazelnuts or pine nuts and/or
shredded orange peel

Prepare oven and pans. Preheat oven to 350°. Grease and flour 2 (9 x 1 1/2-inch) round baking pans; set aside. In an extra-large bowl, combine buttermilk, water, oil, sugar, eggs and baking soda. Using a large wire whisk (or electric mixer), whisk until well combined. Add flour and cocoa powder. Whisk vigorously until smooth. Divide batter between prepared pans. Bake for 30 to 35 minutes until top springs back when lightly touched in the center. Cool in pans on a wire rack for 10 minutes. Remove from pans and cool completely.

Pumpkin Cream Filling: In medium bowl, whisk together (or use electric mixer) the cream cheese, pumpkin, sugar and cinnamon until thickened.

Place one cake layer on plate. Spread filling over top. Top with second cake layer.

Chocolate Glaze: In saucepan, bring whipping cream just to boiling over medium-high heat. Remove from heat. Add chocolate (do not stir). Let stand 5 minutes. Stir until smooth. Cool 15 minutes, or until slightly thickened. Pour over cake, allowing glaze to drop down sides.

Chill until set, about 30 minutes. Top with desired toppers.

Chocolate Mayonnaise Cake

Elizabeth (Lizzie) Sipes Morris,
Granddaughter-in-Law of Lizzie

2 c. flour	1 tsp. baking soda
1 tsp. baking powder	1 tsp. vanilla extract
1 c. water	1/2 c. cocoa powder
1 c. sugar	1 c. mayonnaise

Preheat oven to 350°. Grease and flour 9x13-inch pan. Sift together flour, sugar, cocoa, baking powder and baking soda. Add mayonnaise, water and vanilla. Beat 2 minutes. Pour into prepared pan. Bake at 350° for 40 to 45 minutes, checking with toothpick, starting around 35 minutes as ovens vary. (If a 7x11x2-inch pan is used, bake for 30 to 35 minutes.) Frost, if desired. Sprinkle with powdered sugar when completely cooled or top with whipped cream or Cool Whip.

Variation: Miracle Whip salad dressing may be substituted for mayonnaise.

Chocolate Sheet Cake

Helen Weller,
Granddaughter-in-Law of Lizzie

2 c. flour	2 c. sugar
Mix together.	
Boil:	
4 T. cocoa	1 stick oleo
1 c. cold water	1/2 c. Wesson oil

Pour over top of flour and sugar.

Mix:

1 c. sour milk	2 eggs
1 tsp. baking soda	1 tsp. cinnamon (opt.)

Add above 2 mixtures to this and bake 18 minutes in sheet cake pan at 400°.

ICING:

1 stick oleo	1 box powdered sugar
4 T. cocoa	Salt
6 T. milk	1 tsp. vanilla

Put on cake while still warm.

Cake stays moist and freezes well.

Classic Carrot Cake

Elizabeth Smoots, M.D.,
G-Granddaughter of Louise

CAKE:

1 1/2 c. whole wheat pastry flour
1 1/2 c. unbleached white flour
2 tsp. baking powder
1/2 tsp. baking soda
1 1/2 tsp. ground cinnamon
1/4 tsp. ground mace
1/4 tsp. ground allspice
3 eggs

1 c. honey, warmed
1 c. olive oil
2 c. finely-grated carrots, tightly packed
1 c. currants, plumped in warm water
1/2 c. chopped pecans
1 tsp. vanilla extract

FROSTING:

8 oz. cream cheese, softened
1/2 c. honey

1 tsp. vanilla

CANDIED CARROT STRIPS:

2 sm. carrots
1/4 c. honey

1/2 c. water

FINAL TOUCH:

2 T. chopped pecans, for decoration

Cake: Plump currants in warm water. Sift together whole wheat pastry flour, unbleached white flour, baking powder, baking soda, cinnamon, mace and allspice into large bowl. Set aside. In large bowl, beat eggs. Gradually add honey and oil; beat until well blended. Add carrots, pecans and vanilla. Stir in well-drained currants tossed with 2 teaspoons flour. Stir in flour mixture, about 1 cup at a time, blending well after each addition. Pour into 9x13-inch Pyrex baking dish sprayed with vegetable cooking spray. Bake at 350° for 40 to 50 minutes, or until cake tests done. Remove to wire rack and cool completely.

Frosting: In a medium-size bowl, cream together all 3 ingredients, until smooth, about 5 minutes.

Candied Carrot Strips: Using a vegetable peeler, cut thin strips from carrot, 1/8-inch thick by 1/2- to 1-inch long.

Frost cake; decorate with candied carrot strips and chopped pecans.

For 24 cupcakes, bake at 325° for 20 minutes, or until done.

Crock-Pot Hot Fudge Chocolate Cake

Janet Stapleton Trulson,
G-Granddaughter of Lizzie

- | | |
|--|-------------------|
| 3 c. skim milk | 1 1/3 c. water |
| 1 (15 oz.) pkg. chocolate cook & serve
pudding, dry | 1/2 c. applesauce |
| 1 pkg. SuperMoist chocolate fudge
cake mix | 6 egg whites |

Spray 3 1/2-quart crock-pot with nonfat cooking spray. Mix milk with dry pudding in crock-pot until dissolved. Mix in medium bowl the cake mix, water, applesauce and egg whites until well blended. Very gently, pour cake batter into uncooked pudding mixture in crock-pot. **DO NOT STIR.** Cover and cook on high for 2 1/2 hours. Turn crock-pot off. Cake will stay nice and warm for hours.

Serve hot with a dollop of Cool Whip.

For Weight Watchers, only 3 points for 1/2 cup.

Dump Cake

Minnie Nelson,
Granddaughter-in-Law of Lizzie

- | | |
|--------------------------|-----------------------------|
| 20 oz. crushed pineapple | 1 1/2 sticks butter or oleo |
| 1 can cherry pie mix | |

In 9x13-inch cake pan, put the pineapple and cherry pie mix. Sprinkle yellow cake mix on top of the fruit and mix slightly. Dot the butter on top of the cake mix and bake 30 minutes at 350°.



Earthquake Cake

Addelene Hageman Jones,
Granddaughter of Jacob

On 10x15x2-inch pan, spread butter on bottom and sides. Sprinkle 1 cup chopped pecans and 1 cup coconut on bottom. Over this, pour batter of any brand of German chocolate cake mix, mixed according to directions on package.

Over the raw batter, spread this "frosting" (make sure you get the sides covered as well as the center of the batter). Mix thoroughly:

1 (8 oz.) pkg. softened cream cheese	1 tsp. vanilla
2 c. powdered sugar	2 T. milk
1 stick butter, room temp.	

Bake in 350° oven for 30 minutes. Turn heat to 325° and bake additional 20 minutes.

Easy Chocolate Cake

Karen Morris Ebert,
G-Granddaughter of Lizzie

1 pkg. chocolate fudge cake mix	2 eggs
1 c. cherry pie filling	1 tsp. vanilla or almond extract

Mix all together and bake at 350° for 35 to 40 minutes.

GLAZE:

1 c. sugar	1/3 c. butter
1/3 c. milk	

Melt over medium heat. When it starts to boil, stir and cook for 1 minute. Remove from heat and add 1 cup semi-sweet chocolate chips. Stir until smooth. Pour over warm cake.

Easy Red Velvet Cake

Ruth Swart,

Granddaughter-in-Law of Louise

1 pkg. fudge marble cake mix
1 tsp. baking soda
2 eggs

1 1/2 c. buttermilk
1 tsp. vanilla
1 btl. red food coloring

Combine all ingredients in large mixing bowl. Mix on medium speed for 2 minutes. Pour into 2 greased and floured 9-inch cake pans. Bake at 350° for 30 minutes.

FROSTING:

5 T. flour
1 c. milk
1 c. butter, softened

1 c. sugar
2 tsp. vanilla

Mix flour and milk in saucepan over low heat, stirring constantly, until thickened. Set aside to cool. In mixing bowl, cream together butter, sugar and vanilla. Slowly add the cooked flour and milk mixture; beat until fluffy. Frost cake and refrigerate.

You may split the layers.

This cake was official birthday cake of our children.

Fresh Apple Cake

Minnie Nelson,

Granddaughter-in-Law of Lizzie

2 c. sugar
3 c. flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1 1/8 c. salad oil
1/2 c. nuts or coconut

1 tsp. baking soda
2 tsp. vanilla
2 eggs, slightly beaten
4 c. peeled chopped apples
1 tsp. salt

Mix dry ingredients together by hand. Add chopped apples, stir and add nuts. Mix until well blended. Add oil and eggs. Blend well, will be a thick batter. Bake in an ungreased 9x12-inch pan at 350° for 1 hour, or until done.

German Apple Cake

Addelene Hageman Jones,
Granddaughter of Jacob

2 eggs
1 c. sugar
1 tsp. vanilla
1 c. salad oil
2 c. sifted flour

2 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. salt
1/2 to 1 c. chopped English walnuts
4 c. apples, thinly sliced

Beat eggs lightly. Add sugar, vanilla and oil; blend thoroughly. Add dry ingredients and stir, then add chopped nuts and thinly-sliced apples. Batter will be stiff. Do NOT use a mixer. Spread into a greased and floured 9x13x2-inch pan. Bake at 350° for 45 to 60 minutes.

Serve cake with whipped cream or frost with icing.

ICING:

2 (3 oz.) pkg. cream cheese
3 T. melted butter

1 tsp. vanilla
1 1/2 c. powdered sugar

Blend ingredients together and frost cake.

German Chocolate Cake (Easy Holiday Buffet Dessert)

Ethel Swart Smoots,
Granddaughter of Louise

2 German chocolate cakes
2 c. chopped pecans
2 c. Baker's Angel Flake coconut
1 pkg. holiday M&M's (red & green)
4 ctn. Dryer's ice cream (slow-
churned light, spearmint, mint
chocolate chip, vanilla & cookie
dough)

1 Hershey's chocolate syrup
1 can Reddi-Wip (opt.)
4 ice cream scoops
24 to 36 lg. ice cream bowls

Buy German chocolate cakes at your favorite bakery or bake Betty Crocker chocolate cakes and frost in two 9x13-inch Pyrex baking dishes. Serve chopped pecans, coconut and M&M's in 3 ice cream bowls with serving spoons in a counter-top arrangement that also includes the cake, ice cream and scoops, chocolate syrup, Reddi-Wip and the ice cream bowls and spoons (or dessert plates and forks).

This is definitely a serve-it-yourself holiday dessert, which premiered at the 2008 Smoots Family and Friends Christmas Smorgasbord. The inspiration came from a post-reunion-trip to Cold Stone Creamery near Kansas State University, Manhattan, Kansas, with my niece, Linda Swart Childress and her son Spencer, after the 2008 Zeisset Family Reunion in Leonardville, Riley County, Kansas.

Hillbilly Cake

Sue Carlat Morris,

Granddaughter-in-Law of Lizzie

1 1/2 c. sugar
 2 eggs
 1 stick melted butter
 2 c. plain flour

2 tsp. baking soda
 1 (20 oz.) can crushed pineapple, with
 juice

Mix all ingredients and pour into a greased 9x13-inch pan. Top with 1 cup brown sugar, 1/2 cup coconut and 1/2 cup nuts. Bake at 350° for 40 minutes.

Hummingbird Cake

Addelene Hageman Jones,

Granddaughter of Jacob

3 c. all-purpose flour
 2 c. sugar
 1 tsp. baking soda
 1 tsp. salt
 1 tsp. cinnamon
 3 eggs, beaten

1 c. vegetable oil
 1 1/2 tsp. vanilla
 1 (8 oz.) can crushed pineapple, juice
 included
 1 c. chopped pecans
 2 c. banana

Combine flour, sugar, baking soda, salt and cinnamon in large mixing bowl. Add eggs and oil. Stir until dry ingredients are moist (do NOT beat). Stir in vanilla, pineapple, pecans and banana. Spoon batter into 3 greased and floured round cake pans. Bake at 350° for 25 to 30 minutes. Cool in pan before removing. Frost between layers, top and sides with basic cream cheese icing. Refrigerate.

Jack Frosted Apple Cake

Bettie Swart Burns,

Granddaughter of Louise

2 c. sugar
 1 1/2 c. oil (substitute 3/4 c.
 applesauce + 3/4 c. oil)*
 2 eggs
 3 c. apples, peeled & chopped

3 c. flour
 1/2 tsp. salt
 1/2 tsp. baking soda
 1/2 tsp. nutmeg
 1 c. chopped pecans

ICING:

1 c. powdered sugar

1 tsp. lemon juice

*Your taste buds will not notice the substitution but your heart will.

Hand mix sugar, oil and eggs. Add apples. Sift remaining dry ingredients and add to apple mixture. Stir in pecans. Pour batter into well-greased with shortening and floured bundt pan. Bake 1 hour at 325°.

Icing: Mix together powdered sugar and lemon juice and pour onto hot cake.

Justin Timberlake's Granny Sadie's Blueberry Crunch

Karen Morris Ebert,
G-Granddaughter of Lizzie

1 lg. can crushed pineapple	1 c. chopped pecans
3 c. blueberries (I use frozen whole berries, let thaw part way)	1 stick melted butter
3/4 c. sugar	1/4 c. sugar
	1 yellow cake mix

Butter a 9x13-inch pan. Pour pineapple into pan. Coat blueberries with 3/4 cup sugar and pour over pineapple. (Optional: May add 1 tablespoon melted butter to blueberry/sugar to help sugar stick.) Sprinkle dry yellow cake mix on top. (May add 1/4 cup pecans to mix, if you wish.) Drizzle melted butter on top of cake. Add 1/4 cup sugar and 1 cup pecans on top. (Optional: Also, may add 1 tablespoon melted butter to help sugar stick to pecans.) Bake 1 hour at 350°.

Excellent for brunch, after church or Christmas morning coffeecake.

Moist Banana Cake

Linda Nelson King,
G-Granddaughter of Lizzie

1 3/4 c. flour	1 tsp. baking powder
1 tsp. baking soda	1/2 tsp. salt
1/2 c. shortening	1 1/2 c. sugar
1 c. bananas	1/4 c. sour milk or buttermilk
1 tsp. vanilla	1 egg + 1 egg yolk, beaten

Sift flour once, measure. Add baking powder, baking soda and salt. Sift together 3 times. Cream shortening thoroughly. Add sugar gradually and cream together until light and fluffy. Add egg and egg yolk to this mixture, then the bananas. Add flour to the creamed mixture alternately with the milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in 2 greased 8x8x2-inch pans at 375° for 25 minutes. Ice with cream cheese frosting.

Peach Cobbler

Karen Morris Ebert,
G-Granddaughter of Lizzie

Mix following ingredients and press into greased 9x13-inch pan (save 1 cup for topping):

1 c. coconut	1 box white cake mix
1 c. pecans, chopped	1/3 c. butter or margarine

Pour 1 large can peaches (drained) and 1 can peach pie filling over crust. Crumble 1 cup topping on top. Bake at 325° for 1 hour. Top while warm with vanilla ice cream or whipped topping.

Peach Cobbler

Sue Carlat Morris,

Granddaughter-in-Law of Lizzie

3/4 c. flour

1/2 tsp. salt

3/4 c. sugar

3/4 c. milk

2 tsp. baking powder

Melt 1/2 cup butter or margarine in an 8x8- or 9x9-inch square pan. Mix flour, sugar, baking powder and salt well in bowl. Add milk and blend until smooth. Pour over butter. Add about 3 cups of sliced fresh peaches. Bake at 425° for 30 to 40 minutes, or until golden on top. Serve warm with whipped cream. Yield: 6 to 8 servings.

Equally good with blueberries, raspberries or blackberries.

Peanut Butter Sheet Cake

Ilene Swart Enneking,

G-Granddaughter of Louise

CAKE:

2 c. flour

1/2 c. creamy peanut butter

1 tsp. baking soda

1 c. water

2 c. sugar

2 eggs, beaten

1/2 tsp. salt

1 1/2 tsp. vanilla

1/2 c. cooking oil

1/2 c. buttermilk

1 1/2 sticks butter

Mix together flour, sugar, baking soda and salt. Set aside. Bring oil, butter, peanut butter and water to a boil. Pour over flour mixture and mix. Add eggs, vanilla and buttermilk; blend well. Pour batter into greased and floured 11x15-inch sheet cake pan. Bake in 350° oven for 15 to 18 minutes.

ICING:

1/2 c. evaporated milk

1 tsp. vanilla

1 c. sugar

1/2 c. mini marshmallows

1/2 c. peanut butter

Combine milk, sugar and butter. Bring to a boil; cook for 2 minutes. Remove from heat and add peanut butter, marshmallows and vanilla. Stir until melted. Pour over warm cake; spread to cover.

Pumpkin Crunch Cake

Emily Leihsing,
GG-Granddaughter of Louise

1 (29 oz.) can pumpkin	4 eggs
1 (13 oz.) can evaporated milk	1 1/2 c. granulated sugar
1/2 c. margarine, melted	2 tsp. cinnamon
1 tsp. ginger	1/2 tsp. nutmeg
1 box yellow or white cake mix	1 c. chopped nuts

Mix all ingredients, except cake mix, margarine and nuts. Pour in ungreased 9x13-inch cake pan. Sprinkle with cake mix. Drizzle with melted margarine and top with nuts. Bake at 350° for 1 hour, or until toothpick comes out clean.

Can serve with whipped cream or ice cream.

Pumpkin Roll

Linda Nelson King,
G-Granddaughter of Lizzie

3 eggs, beaten	1/2 tsp. nutmeg
2/3 c. pumpkin	1/2 tsp. salt
3/4 c. flour	1 c. sugar
2 tsp. cinnamon	1 tsp. lemon juice
1 tsp. baking powder	1 tsp. ginger

FROSTING:

4 T. butter	1 c. powdered sugar
8 oz. cream cheese	1/2 tsp. vanilla

Beat ingredients and beat well. Pour into greased and floured jellyroll pan. Bake at 375° for 15 minutes. Remove from oven, loosen edges and invert on a powdered sugar tea towel. Roll from long edge. Cool. Spread with frosting and roll. Chill and slice.



Recipe for Methodist Cake

Ethel Swart Smoots,
Granddaughter of Louise

1 lb. seeded raisins, stewed in 2 c. water for 15 minutes	1 tsp. baking soda
1 c. cold water	1 tsp. cloves
2 c. sugar	1 tsp. cinnamon
4 c. flour	1 tsp. nutmeg
1/2 c. Crisco (Ruth uses canola oil)	1 tsp. salt

Mix all of the dry ingredients together, then add the mixture to the stewed raisins a little at a time, along with the cup of cold water. Grease and flour pan. Bake at 350° for 55 to 60 minutes. Test with toothpick in middle of cake.

Along with her 2003 Christmas greetings, an old Arizona friend of mine, Ruth Thomas Young, sent her mother's recipe for Methodist Cake. Her mother was Esther Krost Thomas of Bloomington, Indiana.

If my memory is correct, my grandparents, Louise Zeisset and John Martin Swart, met at the Evangelical German Church in Leonardville. In 1946, the Evangelical Church merged with the United Brethren Church, then in 1968, the Evangelical United Brethren Church and the Methodist Church merged to form the United Methodist Church. During the 2008 Zeisset Family Reunion in Leonardville, we attended Sunday Services at the United Methodist Church and met in the Fellowship Hall named in honor of our cousins, The Reverend Merton Schreiber Zeisset and his lovely wife, Ina Bell Hubbard Zeisset.

Rich Coffeecake

Barbara Trump Rundquist,
Granddaughter of Bertha Zeisset

1 stick butter	3 eggs, well beaten
1 c. milk	1 c. sugar
1 c. flour	

Melt butter in a pan. Add milk, flour and eggs. Pour batter in cookie sheet. Frost with powdered sugar.

Can use nuts and maraschino cherries as decoration.

Rum Cake

Ruth Smith Swart,
Granddaughter-in-Law of Louise

CAKE:

1 pkg. yellow cake mix with pudding	1/2 c. water
4 eggs	1/2 c. rum
1/2 c. oil	1/2 c. (or more) pecans, chopped

Beat the eggs. Add cake mix, oil, water and rum. Grease a bundt cake pan; sprinkle pecans in bottom of pan. Pour in cake batter. Bake 1 hour at 325°.

ICING:

1 c. sugar	1 stick butter
1/4 c. water	1/2 c. rum

Bring sugar, water and butter to a boil for several minutes. Add the rum and stir. Pour half of icing over cake in pan. Remove cake from pan and pour the remaining icing on cake.

Sock-It-To-Me Cake

Sheila Morris Mollere,
G-Granddaughter of Lizzie

STREUSEL FILLING:

1 pkg. Duncan Hines Moist Deluxe butter recipe golden cake mix, divided	2 T. brown sugar
	2 tsp. ground cinnamon
	1 c. chopped pecans

CAKE:

4 lg. eggs	1/4 c. water
1 c. sour cream	1/4 c. sugar
1/3 c. vegetable oil	

GLAZE:

1 c. powdered sugar	1 to 2 T. milk
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Preheat oven to 375°. Grease and flour 10-inch tube pan.

Streusel Filling: Combine 2 tablespoons dry cake mix, brown sugar and cinnamon in medium bowl. Stir in pecans; set aside.

Cake: Combine remaining cake mix, eggs, sour cream, oil, water and sugar in large bowl. Beat at medium speed with electric mixer for 2 minutes. Pour 2/3 of batter into pan. Sprinkle with streusel filling. Spoon remaining batter evenly over filling. Bake at 375° for 45 to 55 minutes, or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert onto heat-resistant serving plate. Cool completely.

Glaze: Combine powdered sugar and milk in small bowl; stir until smooth. Drizzle over cake.

I usually make it in a 9x13-inch pan. It is delicious as a dessert or a coffeecake.

S'More Cheesecake

Janet Nelson Hill,
G-Granddaughter of Lizzie

2 1/4 c. graham cracker crumbs
1/3 c. sugar

1/2 c. butter or margarine, melted

FILLING:

2 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can sweetened condensed
milk
2 tsp. vanilla

3 eggs
1 c. mini semi-sweet chocolate chips
1 c. mini marshmallows

TOPPING:

1 c. mini marshmallows
1/2 c. semi-sweet chocolate chips

1 T. shortening

In small bowl, combine cracker crumbs and sugar; stir in the butter. Press into the bottom and 1 3/4-inch up sides of greased 10-inch springform pan. Set aside.

Filling: In a mixing bowl, beat the cream cheese, milk and vanilla until smooth. Add eggs; beat on low just until combined. Stir in chocolate chips and marshmallows. Pour over crust.

Bake at 325° for 40 to 45 minutes, or until center is almost set. Sprinkle with marshmallows. Bake 4 to 6 minutes longer, or until marshmallows are puffed.

Topping: Melt chocolate chips and shortening; stir until smooth. Drizzle over marshmallows.

Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. Cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Yield: 12 servings.



Tangy Lemon Cheesecake

Janet Nelson Hill,
G-Granddaughter of Lizzie

2 1/2 c. crushed gingersnaps

1/3 c. butter or margarine, melted

FILLING:

3 (8 oz.) pkg. cream cheese, softened

1 T. lemon juice

1 c. sugar

1 T. vanilla

3 eggs

SAUCE:

1/2 c. sugar

2 T. butter or margarine

2 T. cornstarch

1/4 c. lemon juice

3/4 c. water

1 T. grated lemon peel

In small bowl, combine cookie crumbs and butter; mix well. Press into the bottom and 2 inches up sides of a greased 9-inch springform pan; set aside.

Filling: In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low just until combined. Add lemon juice and vanilla; beat just until blended. Pour into crust.

Bake at 350° for 35 to 40 minutes, or until center is almost set. Cool on wire rack for 10 minutes. Carefully run a knife around the edges of pan to loosen and cool 1 hour longer.

Sauce: In saucepan, combine sugar and cornstarch. Stir in water until smooth and bring to a boil. Reduce heat, cook and stir over medium heat for 2 minutes, or until thickened. Remove from the heat and stir in butter, lemon juice and peel.

Refrigerate cheesecake and sauce overnight. Serve sauce over cheesecake. Yield: 12 servings.



Texas Sheet Cake

Lee Swart,
Grandson of Louise

2 c. sugar	1/2 c. buttermilk
2 c. all-purpose flour	1/4 tsp. salt
1/4 c. cocoa	2 eggs
1 stick margarine	1 tsp. baking soda
1/2 c. applesauce	1 tsp. vanilla extract
1 c. water	2 tsp. cinnamon

In saucepan, mix water, cocoa and margarine together. Bring to a boil. Pour over the flour, sugar and salt mixture. Add beaten eggs, buttermilk, baking soda, cinnamon, vanilla and applesauce. Beat well. Pour into a greased 10 1/2 x 15 1/2 x 1-inch cookie sheet. Bake at 400° for 20 minutes.

FROSTING:

1 stick margarine	1 lb. powdered sugar
6 T. milk	1 tsp. vanilla extract
4 T. cocoa	1/2 c. chopped nuts

Combine margarine, milk and cocoa. Bring to a boil. Add powdered sugar and vanilla. Beat until smooth. Add nuts and spread over hot cake.

Texas White Sheet Cake

Ruth Swart,
Granddaughter-in-Law of Louise

CAKE:

1 c. butter	1/2 c. sour cream
1 c. water	1 tsp. almond flavoring
2 c. flour	1 tsp. salt
2 c. sugar	1 tsp. baking soda
2 eggs	

FROSTING:

1/2 c. butter	1/2 tsp. almond flavoring
1/4 c. milk	1 c. chopped nuts (opt.)
4 1/2 c. powdered sugar	

Bring butter and water to a boil. Remove from heat and stir in remaining ingredients until smooth. Pour into greased 10x15x1-inch baking pan. Bake at 375° for 20 to 25 minutes, until golden brown and test "done." Cool 2 minutes.

Frosting: Combine butter and milk; bring to a boil. Remove from heat. Add sugar and almond flavoring; mix well. Can add nuts. Spread frosting over warm cake. I add the nuts to half of cake, some don't care for nuts.

Tropical Cheesecake

Janet Nelson Hill,
G-Granddaughter of Lizzie

1 c. flaked coconut
1/4 c. chopped almonds

2 T. butter or margarine, melted

FILLING:

2 (8 oz.) pkg. cream cheese, softened
1 c. sugar
3 T. cornstarch
3 eggs

1 c. (8 oz.) sour cream
3 T. lemon juice
2 tsp. vanilla
1/4 tsp. almond extract

TOPPING:

1/3 c. apricot preserves
1/2 c. pineapple tidbits

2 to 4 kiwi fruit, peeled, sliced &
halved
1/4 to 3/4 c. flaked coconut, toasted

In a small bowl, combine coconut and almonds; stir in butter. Press into the bottom of a greased 9-inch springform pan. Bake at 350° for 10 minutes. Cool on wire rack.

Filling: In a mixing bowl, beat cream cheese and sugar until smooth. Add cornstarch; beat well. Add eggs; beat on low just until combined. Add sour cream, lemon juice and extracts; beat just until blended. Pour over crust.

Bake at 350° for 45 to 50 minutes, or until center is almost set. Cool on a wire rack for 1 hour. Refrigerate overnight. Remove sides of pan.

Topping: In small saucepan, heat preserves, stirring to break up any apricot pieces. Arrange pineapple and kiwi on top of cheesecake. Brush preserves over fruit and on sides of cheesecake. Press coconut into the sides of cheesecake.

Chill until serving. Yield: 10 to 12 servings.

Twinkies

Alta Kaiser Morris,
Granddaughter-in-Law of Lizzie

Bake a yellow or chocolate cake.

FILLING:

4 T. flour
1 c. milk
1/2 c. oleo

1/2 c. shortening
1 c. sugar
2 T. clear vanilla

Combine the flour and milk; cook, stirring until thick. Cool. Cream together the oleo and shortening. Add sugar and vanilla, then beat with mixer for 3 to 4 minutes. Add flour and milk mixture; beat for 4 to 5 minutes. Mixture should be light and fluffy. Prepare the yellow or chocolate cake mix, following the directions on box and bake in a greased 9x13-inch pan. Let cake cool for 20 to 30 minutes before turning upside-down onto tray. Cut cake through the middle with thread. Remove top gently. Spread creamy filling on the bottom half and replace top.

Needs to be kept refrigerated. Cake freezes well, too.

Cookies, Bars & Brownies

Apricot Bars

Helen Sutton Weller,

Granddaughter-in-Law of Lizzie

1 1/2 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
1 1/2 c. rolled oats

1 c. brown sugar, packed
3/4 c. butter or oleo, softened
3/4 c. apricot preserves
1/2 c. chopped pecans (opt.)

Sift dry ingredients. Stir in oats and sugar; cut in butter. Pat 2/3 of crumbs in 7x11-inch pan. Spread with all of preserves. Top with remainder of crumbs. Bake at 375° for 20 minutes. Cool before cutting.

Chocolate Meringues

Loretta Hoerman,

Granddaughter of Bettie Zeisset

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
1 tsp. vanilla

3/4 c. sugar
1 (6 oz.) pkg. (1 c.) semi-sweet
chocolate chips
1/4 c. chopped walnuts

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar gradually, beating until peaks are stiff. Fold in chocolate chips and nuts. Cover cookie sheet with plain paper. Drop mixture on by rounded teaspoons. Bake in slow oven (300°) about 25 minutes. Cool slightly before removing from paper. Yield: about 2 dozen.

I always requested these cookies for my birthday.

Creme de Menthe Brownies

Sheila Morris Mollere,
G-Granddaughter of Lizzie

Mix:

1 c. sugar	1/2 tsp. salt
4 eggs	1 c. flour
16 oz. Hershey's chocolate syrup	1 tsp. vanilla
1/2 c. margarine	

Pour batter into greased and floured 9x13-inch baking dish or spray with Pam. Bake at 350° for 30 minutes. (May "pull away" slightly from the sides of the dish.) Cool in the baking dish.

Mix:

1/2 c. margarine	2 T. creme de menthe (mint flavoring & green food coloring may be substituted)
2 c. powdered sugar	

Frost brownies and refrigerate frosted cake for several hours.

Melt:

1 c. chocolate chips	6 T. margarine (using microwave works well)
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Cool and spread over mint layer. Refrigerate to set chocolate. Remove from refrigerator 30 minutes, or longer, before cutting.

Date Cookies

Diane Potts,
G-Granddaughter of Jake

2 1/2 sticks margarine	1 c. white granulated sugar
1 c. brown sugar	3 eggs
4 1/2 c. flour	1/2 tsp. baking soda
1 tsp. vanilla	1/2 tsp. cinnamon
Nuts, to taste (pecans)	1 c. (or more) chopped dates

Mix in order given. Mold into rolls about 1 1/2 to 2 inches across. Chill overnight. Cut in thin slices and bake in moderate oven until lightly browned.

This recipe is from my aunt, Juanita Trumpp, another Christmas favorite and Roger's favorite.

Deluxe Rice Cereal Bars

Minnie Nelson,

Granddaughter-in-Law of Lizzie

6 oz. (about 3 squares) white coating
chocolate

4 c. rice crisp cereal

1 c. salted peanuts

1 c. peanut butter

Combine coating and peanut butter in 2-quart glass bowl. Microwave on HIGH for 2 1/2 to 3 minutes, or until coating is melted. Stirring twice, add cereal and peanuts. Press into buttered 9x13-inch pan. Refrigerate 1 hour.

Pumpkin Bars

Karen Morris Ebert,

G-Granddaughter of Lizzie

1 2/3 c. sugar

1 tsp. salt

1 tsp. baking soda

4 eggs

2 c. flour

1 c. oil

2 tsp. baking powder

1 (16 oz.) can pumpkin

2 tsp. cinnamon

Mix all ingredients together until well blended. Put in a greased cookie sheet and bake at 350° for 25 to 30 minutes. Let cool and frost with a container of cream cheese frosting.

Rocky Road Brownie Bars

Blayne Gibson,

GG-Grandson of Lizzie

1 (19 to 21 oz.) pkg. brownie mix
(plus ingredients to make cake-like
brownies)

1 1/2 c. milk chocolate morsels,
divided

1 (7 oz.) jar marshmallow creme

1/2 c. cashews or walnuts, chopped

Preheat oven to 350°. In a bowl, prepare brownie mix according to package directions for cake-like brownies. Pour batter into 9x13-inch pan; spread evenly. Bake 20 to 25 minutes. Remove from oven and cool. Sprinkle 1 cup chocolate morsels over hot brownies. Allow to stand 5 minutes, until chocolate is melted; spread evenly. Stir marshmallow creme in jar. Microwave, uncovered, on HIGH 20 to 30 seconds, or until softened. Drizzle over brownies. Coarsely chop nuts and sprinkle over marshmallow creme. In small microwave bowl, microwave remaining chocolate morsels, uncovered, on HIGH until melted. Drizzle evenly over brownies. Let stand until cool and slice into squares.

Aunt Helen's Brownies

Carlene Swart Jones,
G-Granddaughter of Louise

9X9-INCH PAN:

4 eggs	1/2 tsp. vanilla
2 c. sugar	1 c. butter
1 1/2 c. flour	1/2 c. nuts (opt.)

9X13-INCH PAN:

6 eggs	3/4 tsp. vanilla
3 c. sugar	1 1/2 c. butter
2 1/4 c. flour	3/4 c. nuts (opt.)

Mix all together; do not overmix. Spray glass pan and dump mixture into pan. Bake at 350° for 25 to 30 minutes, depending on size of pan. I under bake, then cook in microwave for 1-minute interval until the center is cooked.

The variations that I have put on top of brownie mixture prior to baking:

Chocolate chips, butterscotch chips, peanut butter chips, chopped nuts on top. Drizzle melted caramel. Use 2 or 3 crushed Heath bars. Or use a mixture/combination of any or all.

These are very easy with "normal" ingredients that you usually have in your home. I make the basic brownie and then depending on the time of year or who I am serving, I add a variety of toppings. I also halve the whole recipe so that I make a 9x13-inch pan.

Brownies

Jody Cott,
G-Granddaughter-in-Law of Bettie

2 c. sugar	1 tsp. baking powder
1 1/3 c. cooking oil	1/4 tsp. salt
4 eggs	1 T. vanilla
2 c. flour	1/4 c. cocoa

Beat together sugar, cooking oil and eggs. Add the remaining ingredients, mixing thoroughly. Bake in large jellyroll pan (10 1/2 x 15 1/2 inches) at 350° for 25 to 30 minutes.

Hepburn's Brownies

Betty Cott Latimer,
Granddaughter of Bettie

2 sq. unsweetened semi-sweet chocolate	1/2 tsp. vanilla
1 stick butter	1/4 c. flour
1 c. sugar	1/4 tsp. salt
2 eggs	1 c. walnuts, chopped (or pecans)

Melt chocolate and butter in a heavy saucepan. Remove from heat and stir in sugar. Add eggs and beat like "mad" after adding the vanilla. Stir in flour, salt and nuts; mix well. Pour into an 8x8-inch buttered pan. Bake at 325° for approximately 40 minutes, or until the dough rises up after pressing in. Cut in 1 1/2-inch squares while still warm. It's a chocolate lover's delight!

Walt's Triple Chocolate Brownies

Lee Swart,
Grandson of Louise

3 eggs	1 c. cocoa
2 c. sugar	1 T. vanilla extract
3/4 c. oil	2 c. chocolate chips
1 c. chocolate syrup	2 c. chopped pecans
2 c. self-rising flour	

Beat the oil, eggs and sugar by hand. Sift together the flour and cocoa. Blend the flour mixture into the egg mixture alternately with the chocolate syrup. After all the flour has been added, fold in the vanilla and beat 50 strokes by hand. Do not overbeat. Fold in the chocolate chips and nuts. Pour into a 9x13-inch greased and floured baking dish. Bake in 350° oven for 35 minutes.

Serve plain or with a chocolate butter cream frosting.

This recipe is from the late Walt Culbertson of Dalton, Georgia.

Holiday Wreaths and Trees

Norma Billings,
Friend of Louise's family

1/3 c. butter or margarine	5 c. corn flakes
1 (10 oz.) pkg. mini marshmallows or 30 lg. marshmallows	Green food coloring
1 tsp. vanilla	Red hots

Melt butter and marshmallows together (do not boil). Blend in vanilla and food coloring. Fold in corn flakes and form as desired. Using the microwave works well.

Pecan Tarts

Lee Swart,
Grandson of Louise

CREAM CHEESE PATTY SHELLS (MAKES ABOUT 15):

1 (3 oz.) pkg. cream cheese, softened 1 c. all-purpose flour
1/2 c. butter, softened

CREAM CHEESE PATTY SHELLS (MAKES ABOUT 45):

1 (8 oz.) pkg. cream cheese, softened 1 2/3 c. all-purpose flour
1 1/3 c. butter, softened

Combine cream cheese and butter; cream until smooth. Add flour, mixing well. Refrigerate dough at least 2 hours or overnight. Shape the dough into balls and put each ball into a greased 1 3/4-inch muffin tin. Shape into a shell.

PECAN FILLING:

3 or 4 eggs, beaten 1 c. white sugar
1 c. white corn syrup 1 tsp. vanilla
Dash of salt 1 c. chopped pecans

Beat eggs, then slowly add sugar and corn syrup. Add salt and vanilla. Spoon chopped pecans into shells about half full. Spoon mixture into shell over pecans, filling until about 3/4-full. Bake at 350° for about 30 to 35 minutes.

Tea Time Tosses

Janet Nelson Hill,
G-Granddaughter of Lizzie

3 oz. cream cheese 1 c. flour
1/2 c. butter Tart shell molds

Cream cheese and butter well. Add flour and mix. Chill 1 hour. Press dough on bottom and sides of muffin tins.

PECAN FILLING:

1 egg 3/4 c. brown sugar
1 T. butter 2/3 c. chopped pecans
1 tsp. vanilla Dash of salt

Beat eggs and butter together. Add remaining ingredients, reserving 1/3 cup nuts. Spoon into muffin or tart tins and top with remaining nuts. Bake at 350° about 25 minutes, or until filling is set. Cool and remove from tins. May be frozen.

Amish Sugar Cookies

Elaine Swart Campbell,
GG-Granddaughter of Louise

1 c. granulated sugar	4 1/2 c. flour
1 c. powdered sugar	1 tsp. baking soda
1 c. margarine (I use butter)	1 tsp. cream of tartar
1 c. cooking oil (I use canola)	1 tsp. vanilla
2 eggs	

Combine sugars, margarine and oil. Add eggs; beat. Add remaining ingredients and mix well. Roll dough into small balls. Place on cookie sheet and flatten with fork. Bake at 375° for 10 to 12 minutes. Dough is easier to handle if chilled in the refrigerator.

Around the holidays, the kids like to decorate with colored sugar, sprinkles, etc. after flattening and before baking.

Chocolate Chip Cookies

Alta Kaiser Morris,
Granddaughter-in-Law of Lizzie

1/2 c. butter or margarine (I use Imperial)	1/2 tsp. baking soda
1/2 c. granulated sugar	1/2 tsp. salt
1/2 c. brown sugar	1 (6 oz.) pkg. semi-sweet chocolate chips
1 egg, well beaten	1/2 tsp. vanilla
1 1/4 c. flour	

Mix all ingredients. Drop by teaspoons onto an ungreased cookie sheet. Bake at 350° for 9 minutes.

Chocolate Chip Cookies

Jody Cott,
G-Granddaughter-in-Law of Bettie

1 c. shortening	2 1/3 c. flour
1/2 c. white sugar	1 tsp. baking soda
1 c. brown sugar, firmly packed	1/2 tsp. salt
1 tsp. vanilla	1 c. chocolate chips
2 eggs, beaten	3/4 c. nuts or oatmeal (opt.)

Cream together the shortening, white sugar, brown sugar and vanilla. Add the eggs to this mixture; beat well. Add the dry ingredients, mixing thoroughly. Stir in the chocolate chips and nuts. Drop by spoonfuls on cookie sheet. Bake at 375° for 8 to 9 minutes. Yield: approximately 50 cookies.

Cowboy Cookies

Conni Swart,

1 c. sugar
1 c. brown sugar
1/2 c. shortening
1 stick butter
2 eggs
2 c. oatmeal

GG-Granddaughter-in-Law of Louise
2 c. flour
1 tsp. vanilla
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. baking powder
Chocolate chips

Mix sugars, shortening and butter. Mix in eggs. Mix in remaining ingredients. Stir in chocolate chips. Drop by spoonfuls on cookie sheet, about 2 inches apart. Bake at 350° for 10 to 15 minutes.

Delicious Cookies

Minnie Nelson,

Granddaughter-in-Law of Lizzie

1 c. butter or margarine
1 c. white sugar
1 egg
2 tsp. vanilla
1 tsp. salt
1 tsp. cream of tartar
1 c. Rice Krispies

1 c. salad oil
1 c. brown sugar
3 1/2 c. flour
1 tsp. baking soda
1 c. oatmeal
1 (6 oz.) pkg. chocolate chips

Blend margarine and salad oil. Cream in sugars. Add egg and vanilla; beat well. Sift together flour, salt, baking soda and cream of tartar. Mix in creamed mixture. Stir in oatmeal, Rice Krispies and chocolate chips. Drop on lightly-greased baking sheet. Bake in 350° oven for 12 minutes. Yield: 6 dozen cookies.

Dish Pan Cookies

Minnie Nelson,

Granddaughter-in-Law of Lizzie

2 c. brown sugar
2 c. white sugar
2 c. vegetable oil
1 tsp. vanilla
4 eggs, slightly beaten
4 c. flour
1 tsp. salt

2 tsp. baking soda
2 tsp. baking powder
1 1/2 c. oatmeal
6 oz. chocolate chips
2 c. flaked coconut
4 c. corn flakes
1 c. chopped nuts

Combine sugars and oil. Stir in eggs. Stir in flour and spices. Add rest of ingredients. Drop by teaspoonful onto ungreased cookie sheet. Bake at 350° for 10 minutes.

Frosted Apple Cookies

Minnie Nelson,

Granddaughter-in-Law of Lizzie

8 c. flour	4 eggs
2 tsp. baking soda	4 tsp. vanilla
2 tsp. salt	1 1/3 c. milk
1 tsp. nutmeg	4 c. chopped walnuts
1 c. butter or oleo	4 c. pared, chopped apples
4 c. brown sugar, firmly packed	4 c. chocolate chips

Sift together the flour, baking soda, salt and nutmeg; set aside. Cream the butter and gradually add the brown sugar; mix well. Blend in the eggs and vanilla. Beat well and add to dry ingredients, alternately with the milk, beginning and ending with the dry ingredients. Stir in the nuts, apples and chocolate chips. Drop into a greased cookie sheet. Bake at 375° for 12 to 15 minutes. Yield: a large batch of cookies.

FROSTING:

2 c. sifted powdered sugar	3 T. butter
1 tsp. cinnamon	

Combine the sugar, butter and cinnamon. Add 2 to 3 tablespoons milk until spreading consistency.

Frosted Banana Cookies

Karen Morris Ebert,

G-Granddaughter of Lizzie

3/4 c. Crisco	2 lg. ripe bananas, mashed
3/4 c. brown sugar	2 c. flour
1 egg	1/4 tsp. salt
1/2 tsp. vanilla	1 tsp. baking soda
1/2 tsp. banana flavoring, or to taste	

Cream Crisco, brown sugar and egg. Blend in flavorings and bananas. In another bowl, stir together all dry ingredients. Blend together dry ingredients and cream mixture. Drop by heaping teaspoons onto greased cookie sheet and bake for 10 minutes. Bake at 350° for 10 minutes. Cool before frosting.

FROSTING:

6 T. brown sugar	1/2 tsp. vanilla
1/4 c. milk or cream	Powdered sugar
1/4 c. butter	

Combine the brown sugar, cream and butter in saucepan. Bring to a boil. Remove from heat and add vanilla and enough powdered sugar to make frosting a nice consistency to spread on cookies. Frost immediately after making frosting, but cookies should be cooled.

Gingerbread Boys

Elizabeth Smoots, M.D.,

G-Granddaughter of Louise

3 1/2 c. Gold medal unbleached all-purpose flour
 1 tsp. baking soda
 2 1/2 tsp. ground ginger
 2 tsp. ground cinnamon
 1/4 tsp. ground allspice
 1/4 tsp. salt

1/2 c. extra-virgin olive oil
 1/2 c. brown sugar
 1 lg. egg
 3/4 c. Grandma's molasses, mild
 2 tsp. vanilla
 2 tsp. apple cider vinegar

Mix first 6 dry ingredients in a bowl; set aside. Cream olive oil and sugar in large bowl with electric mixer. Add egg; beat until fluffy. Add molasses, vanilla and vinegar; beat well. With a spoon, stir in the dry ingredients. Dough will be stiff. With clean hands, shape dough into a large ball in bowl. Flatten. Cover and chill at least 1 hour. Roll out dough on lightly-floured cutting board to 1/4-inch thickness. Cut dough with cookie cutter. Place in lightly-oiled baking sheet. Do not crowd. Bake at 350° for 8 to 10 minutes. Yield: 22 to 24 (5-inch) gingerbread boys.

I triple this recipe to bake enough gingerbread boys for a holiday get-together. To expedite the baking process, I use 3 cookie sheets. One for the baker, one for the oven and one for cooling the gingerbread boys before transferring them to a cooling tray.

Gingerbread Cookies

Elizabeth Smoots, M.D.,

G-Granddaughter of Louise

4 1/2 c. unbleached all-purpose flour
 4 tsp. baking soda
 2 tsp. ground cinnamon
 2 tsp. ground ginger
 1 tsp. ground cloves

1/2 tsp. salt
 2/3 c. extra-virgin olive oil
 1 1/3 c. dark brown sugar
 2 eggs
 1/2 c. Grandma's molasses, mild

Measure and mix first 6 ingredients; set aside. In large bowl, cream olive oil and sugar with electric mixer. Add eggs and beat until fluffy. Add molasses; beat well. Add dry ingredients. Mix well with spoon. Form dough into 1-inch balls. Place only 13 on an 11x17-inch lightly-oiled nonstick cookie sheet. Bake in preheated oven at 350° for 8 minutes. Yield: 60 cookies.

Good Sugar Cookies

Helen Sutton Weller,
Granddaughter-in-Law of Lizzie

Mix:

1/2 c. butter or oleo	1 beaten egg
1/2 c. shortening	1 tsp. vanilla
1 c. sugar	

Sift together:

2 c. flour	1/2 tsp. salt
1/2 tsp. cream of tartar	1/4 to 1/2 tsp. butter flavoring
1/2 tsp. baking soda	

Mix to above. Chill and roll in walnut-size balls. Roll in sugar to flatten. Bake on ungreased cookie sheet. Bake at 400° for 6 to 8 minutes.

Honey Peanut Butter Crisscross Cookies

Ethel Swart Smoots,
Granddaughter of Louise

1 c. (1 stick) 0 gram trans fat Crisco	4 c. unbleached all-purpose flour
1 c. honey	1 tsp. baking soda
1 c. dark brown sugar	1/2 tsp. salt
2 eggs, beaten	2 tsp. vanilla
1 c. peanut butter	

Measure and mix flour, baking soda and salt; set aside. Cream shortening, honey and sugar together until light and fluffy. Add eggs and peanut butter; beat well. Stir in mixture of dry ingredients; mix well. Form into small 1-inch balls of dough. For perfect cookies every time, place no more than 13 on an 11x17-inch lightly-oiled cookie sheet. Press with fork dipped into flour, first one way, then the other to form a crisscross. Bake on a light oiled nonstick cookie sheet at 325° for 8 minutes.

Icebox Cookies

Joan Carlson Morley,
Granddaughter of Lizzie

Cream together:

1 c. butter, softened
2 c. brown sugar

2 eggs
1 tsp. vanilla

Add to creamed mixture:

1/2 tsp. salt
1 tsp. baking soda

1 tsp. cream of tartar
3 c. flour

Chill and wrap in waxed paper 2 rectangular sections. Roll rectangles in 1 cup walnuts. You can refrigerate for up to 1 to 2 weeks. Cut in 1/4-inch slices and bake in 400° oven until light brown.

This recipe was Lillian Carlson's recipe, Lizzie Zeisset Weller's daughter.

Jessie's Honey Lepkuchen

Gladys Hoerman Llewelyn,
Daughter of Bettie

Bring 2 cups honey to a boil in large kettle and add 1 heaping tablespoon baking soda (foams up). Remove from fire and add citron and nuts (1 cup each or more) and set aside to cool. Add 2 cups flour to this mix.

1 c. sugar

3 eggs (I did white separately)

Beat until light. Add:

Grated rind & juice of 1 lemon

Add dry ingredients as follows:

4 to 5 c. flour
1/2 tsp. cloves

1 tsp. cinnamon
1 tsp. baking powder

All sifted together. Add about half of flour mixture. Add honey mixture and rest of flour, more, if needed. Bake at 375° for 10 minutes, or more, depending on thickness of cookie. Frost with white chocolate melted with a little milk and some powdered sugar. Takes 3 or more squares chocolate. This doesn't crack like some icings.

Mother always let her dough sit overnight in a real cool room, then you don't have to work in so much more flour before cutting. Think I added almost 1 container of citron and 2 cups walnuts to this batch, I like plenty of nuts in them.

This recipe is probably from Jessie Coltharp who married Henry Bletscher, son of David Bletscher and Anna Baer.

Jumbo Raisin-Nut Cookies

Kathryn Lewis Perea,
G-Granddaughter of Jacob

2 c. seedless raisins	1/4 tsp. allspice
1 c. water	3 eggs, unbeaten
1 tsp. baking soda	1 tsp. vanilla
1 c. shortening	4 c. sifted flour
2 c. granulated sugar	2 tsp. salt
1 1/2 tsp. cinnamon	1 tsp. baking soda
1/4 tsp. nutmeg	1 c. chopped walnuts

Boil raisins with water 5 minutes. Drain; measure 1/2 cup of the liquid. (Add water if needed to make 1/2 cup.) Cool; stir in baking soda. Cream shortening. Gradually beat in sugar mixed with spices. Beat in eggs, one at a time. Add vanilla and raisin liquid. Sift flour with salt and baking powder; stir in. Add raisins and walnuts. Chill dough until stiff. Drop by fat teaspoon about 1 inch apart on ungreased baking sheet. Bake medium-sized cookies at 400° about 12 minutes; larger ones at 375° for 15 minutes, or until done. Yield: about 6 dozen.

Lepkuchen

Gladys Hoerman Llewelyn,
Daughter of Bettie Zeisset

2 eggs	1/2 tsp. cinnamon
1 c. sugar	1/2 tsp. cloves
1/3 c. honey	1/4 tsp. allspice
3/4 c. nuts, chopped	6 T. candied orange peel or citron
2 1/2 c. flour	2 T. lemon peel
1/4 tsp. baking soda	Juice & rind of 2 oranges

Beat eggs and sugar until fluffy. Add honey and mix well. Add nuts, dry ingredients and fruit peel. Mix all well. Chill thoroughly. Roll out to around 1/2-inch thickness, cut and bake. Ice with mixture of 1 cup sugar and 1/2 cup water.

This recipe is from Gladys' recipe notebook. Every year at Christmas she made Lepkuchen even into her early 90's. As a child I never cared for them, but later they became one of my favorite cookies.-Loretta Hoerman

Mary's Sugar Cookies

Carlene Swart Jones,
G-Granddaughter of Louise

1 1/2 c. powdered sugar
1 c. butter
1 egg
1 tsp. vanilla

1/2 tsp. almond flavoring
2 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar

Cream sugar and butter. Mix in egg and flavorings. Add flour, baking soda and cream of tartar; mix. Drop onto sprayed cookie sheets, flatten. Bake for 7 to 8 minutes at 350°.

The original recipe says: Cover and refrigerate 2 to 3 hours. Heat oven to 350°. Divide dough into half. Spread thin layer of flour on cupboard, then dough. Cover dough with plastic wrap and roll to 3/16-inch thickness. Cut cookies to shape desired. Place on lightly-greased baking sheet. Bake 7 to 8 minutes. Yield: 5 dozen cookies.

This recipe comes out of my Great Aunt Zula Swart's Centennial Cookbook. I usually double the recipe and do not "cut" them out. I just use a small cookie "scoop" spoon and flatten with end of glass dipped in sugar. The original recipe calls for oleo, but I bake with butter only.

I make these for Christmas and Easter, my niece, Megan enjoys them.

Oatmeal Crispies

Elaine Swart Campbell,
G-Granddaughter of Louise

1 c. shortening
1 1/4 c. brown sugar
1 c. granulated sugar
2 eggs, well beaten
1 tsp. vanilla

1 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
3 c. quick-cooking oatmeal
1/2 c. chopped pecans

Cream shortening and sugars. Add eggs and vanilla; beat well. Add sifted dry ingredients and mix. Add oatmeal and nuts. Mix well and shape into rolls. Wrap rolls in waxed paper or aluminum foil; chill overnight. Slice 1/4-inch thick and bake at 350° for 10 minutes

Oatmeal Cookies

Jackie Swart,

G-Granddaughter-in-Law of Louise

1 c. butter, softened, not melted
 1 1/2 c. sugar (1/2 c. brown sugar if
 you want)
 1 egg
 1/4 c. water
 1 tsp. vanilla
 1 1/2 c. flour

1/2 tsp. baking soda
 1/2 tsp. salt
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 3 c. quick-cooking oats
 1 c. chopped nuts

Cream butter, gradually add sugar, beating at medium speed with mixer until light and fluffy. Add egg; beat well. Add water and vanilla; beat well. Combine flour, baking soda, cinnamon and nutmeg. Add to creamed mixture. Stir with spoon, stir in oats and nuts. Drop spoonfuls of batter in cookie sheet and bake at 350° for 10 to 12 minutes.

Sometimes I use 2 cups oats and 1 cup coconut or chocolate chips.

Oatmeal and Chip Cookies

Lydia Hofeling Lundquist,

Daughter-in-Law of Jacob

Cream together:

1 c. oleo, softened
 3/4 c. brown sugar

3/4 c. granulated sugar

Add:

2 eggs
 1 tsp. vanilla
 1 tsp. baking soda

2 1/8 c. flour
 1 c. quick 1-minute oatmeal
 1 c. chips (any flavor)

bake at 350° for 10 to 11 minutes.

Orange Slice Cookies

Diane Potts,

G-Granddaughter of Jacob

2 1/2 c. flour
 2 eggs
 1 c. brown sugar
 1 tsp. baking powder
 1 1/2 c. orange slice candy, chopped
 into fine pieces
 1 c. coconut

1/4 c. milk
 2 c. quick-cooking oatmeal
 1 c. granulated sugar
 3/4 c. butter
 1/2 tsp. baking soda
 1/2 c. chopped nuts

Mix sugar and shortening. Beat eggs; add and stir. Add flour, baking powder, baking soda, milk and rest of ingredients. Mix well. Drop by teaspoonful on cookie sheet. Bake in moderate oven until golden brown.

These were favorites of my (now deceased) uncle, DeWayne Lindquist. They are very moist and chewy.

Russian Tea Cookies

Gladys Louise Swart Rowley,
Granddaughter of Louise

1 c. butter
1/2 c. sifted confectioners' sugar
1 tsp. vanilla extract

2 1/4 c. all-purpose flour
1/4 tsp. salt
3/4 c. chopped nuts

Cream together butter, confectioners' sugar and vanilla well. Stir together the flour, salt and the chopped nuts. Add the dry ingredients to the butter mixture; mix well. Chill dough. Roll dough into 1-inch balls. Place 2 1/2 inches apart on ungreased baking sheet. Bake in 350° oven for 10 to 12 minutes, until set, but not brown. While still warm, roll in confectioners' sugar. Cool and roll in sugar again. Yield: 4 dozen 1 1/2-inch cookies.

Very rich.

Snickerdoodles

Gladys Swart Rowley, Granddaughter of Louise;
Lee Swart, Granddaughter of Louise

1/2 c. shortening
1/2 c. butter
1 1/2 c. sugar
2 eggs
2 tsp. cream of tartar

1 tsp. baking soda
1/2 tsp. salt
2 3/4 c. sifted all-purpose flour
Cinnamon
Sugar

Cream together shortening, butter, sugar and eggs until smooth. Sift together dry ingredients; stir into creamed mixture. Chill dough 1 hour. Roll dough into balls the size of a small walnut. Roll each ball into mixture of 3 tablespoons sugar and 3 tablespoons cinnamon. Place about 2 inches apart on ungreased baking sheet. Bake in 400° oven for 8 to 10 minutes, or until lightly browned, but still soft. These cookie puff up at first, then flatten out with crinkled tops. These cookies freeze and ship well.

Gladys Swart Rowley made this for her brother Lee many times when he was overseas in Vietnam and Germany. Whenever a "care package" arrived the first thing checked for were the Snickerdoodles.

Snickerdoodle Cookies

Minnie Nelson,
Granddaughter-in-Law of Lizzie

Mix thoroughly:

1 1/2 c. sugar	2 eggs
1 c. soft shortening (part butter)	

Sift together and stir in:

2 3/4 c. sifted flour	1 tsp. baking soda
2 tsp. cream of tartar	1/4 tsp. salt

Roll into balls the size of walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake until light brown, but still soft at 350° for 8 to 10 minutes.

Springerle

Henry Zeisset Family
Miriam Nelson

4 eggs	1 T. anise extract
4 c. powdered sugar	4 c. flour
2 T. grated lemon peel	2 T. anise seeds

Beat eggs and sugar until thick, about 15 minutes. Add lemon peel and anise extract. Slowly add flour and knead mixture to form dough. Roll dough 1/4-inch thick. Sprinkle a carved rolling pin or board with flour and press firmly on the dough to make patterned cookies. Cut along the lines in the pattern to form cookies, usually nearly squares. Grease a large baking sheet and sprinkle with the anise seeds. Place cookies on the sheet, cover lightly with waxed paper and let dry overnight.

The next day, uncover the cookies and bake at 300° for 15 to 20 minutes. Cookies should be white on top. (The printed dough may be covered overnight and cookies cut the next day, placed on baking sheet and baked immediately as Carol Zeisset Benninga did. Her recipe used granulated sugar instructing a one-hour stirring time, making this a family activity.) Lori Nelson, great-granddaughter of Henry used this in her International Foods 4-H project.

Springerli Cookies

Betty Taylor Weller,
Granddaughter-in-Law of Lizzie

6 egg whites, beaten stiff & yolks
separately

Slowly add yolks to whites, beating with electric mixer for 15 minutes. Slowly add 3 cups sugar while beating.

Next, add:

2 tsp. melted butter
1/8 tsp. salt

1/2 to 1 tsp. anise extract or
2 to 3 drops anise oil

Beat 5 minutes more.

Sift together 3 times:

6 c. flour

3 tsp. baking powder

Gently fold into egg mixture. Chill for several hours. Roll out press with board or rolling pin. Let lay 12 to 24 hours in cool dry place. Make sure print is dry so it will hold shape. Bake at 325° for about 12 to 15 minutes.

Can add 3 teaspoons Baker's ammonia, finely crushed, and dissolved in 2 teaspoons cream. Can use this instead of the baking powder. Barbara Rundquist gave this recipe to me.

Sugar Cookies

Geraldine Lintel Swart,
Granddaughter-in-Law of Louise

2 eggs
2 sticks butter
1 c. granulated sugar
1 c. cooking oil
1 tsp. cream of tartar

1 c. powdered sugar
1 tsp. salt
1 T. vanilla extract
1 T. almond extract
4 1/2 c. all-purpose flour

Mix all ingredients together and refrigerate overnight. Form dough into walnut-size balls. Roll in granulated sugar. Place on greased cookie sheet and press with a glass or a cooking press dipped in sugar. Bake at 350° for 12 to 15 minutes. Yield: 4 1/2 dozen cookies.

These cookies freeze well. Surprise someone with a warm cookie straight from the oven! Enjoy!

