

# Desserts, Pies & Candies



From Diane Potts about her grandmother

Nellie Zeisset Lindquist was a wonderful cook. She rarely used a recipe - she might start with one, but then she would customize it by adding a tweak of this or eliminating a tweak of that through trial and error. The results were always wonderful - partly because of her cooking abilities but also because her husband, children and grandchildren always knew the dish was made with lots and lots of love - the best ingredient of all. Nellie was especially known for her fried chicken (she would brown it in a skillet on top of the stove, then finish it in the oven), but primarily for her wonderful pies. Her pie making skill was passed along to her youngest granddaughter, Lisa Lindquist Stryker - but unfortunately not to any of her older granddaughters.

# Desserts, Pies & Candies

## Desserts

### Baked Apples

In Memory of Janice Nelson Swart,  
Granddaughter-in-Law of Louise

Baking apples  
Sugar

Butter  
Cinnamon

Core apples and remove 1 to 1 1/2-inch strip around top of each apple. Arrange in baking dish in about 1/2-inch of water. Fill each with 1 1/2 tablespoons sugar and 1 tablespoon butter. Sprinkle with sugar and cinnamon. Bake at 350° for 30 to 60 minutes, depending on size of apples, until done. Baste with the juices twice during the baking period.

### Baked Apple Pudding

Pauline Morris,  
Granddaughter-in-Law of Lizzie

1/3 c. oleo, softened  
1 c. sugar  
1 egg  
1 tsp. baking soda  
1/4 tsp. salt

1/4 tsp. nutmeg  
1/4 tsp. cinnamon  
1 tsp. vanilla  
2 c. grated unpared apples  
1/2 c. chopped walnuts

Combine oleo, sugar and egg in mixer bowl. Beat until light. Blend in flour, baking soda, salt, nutmeg and cinnamon. Stir in vanilla, apples and walnuts. Bake in an 8x8-inch pan at 350° for 35 minutes.

Serve warm or cold topped with whipped topping or ice cream.

### Butterfinger Refrigerator Dessert

Emily Leihnsing,  
GG-Granddaughter of Louise

3 c. graham cracker crumbs  
1 c. margarine, softened  
2 (3 oz.) pkg. vanilla instant pudding  
1 qt. vanilla or chocolate ice cream

2 c. milk  
1 (8 oz.) ctn. whipped topping  
3 lg. Butterfinger candy bars, crushed

Mix cracker crumbs and margarine. Spread 2/3 crumb mixture in bottom of 9x13-inch pan. Mix pudding with milk and add softened ice cream. Pour over crumbs. Spread whipped topping over pudding. Crush candy bars and mix with remaining crumb mixture. Sprinkle over whipped topping. Refrigerate overnight or freeze.

## Cherry Cobbler

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

1 c. sugar  
1 T. butter  
1 egg  
1 c. milk  
2 c. all-purpose flour

2 tsp. baking powder  
2 c. seeded cherries, canned or fresh  
2 c. boiling water  
1 c. sugar

Mix together first 6 ingredients and pour into a greased 9x13-inch baking dish. Mix together the cherries, water and sugar; pour over the cake mix. Bake at 350° for about 30 minutes.

This is from a hand-written recipe and was found in the recipe files of Zula's daughter, Jessie Swart Park. Fruit cobblers, using in-season or canned fruit, were frequently served at the family dining table. George thought frosted cakes contained too much sugar and thus were mostly banned from the family table.

## Cherry Dessert

Pauline Morris,

Granddaughter-in-Law of Lizzie

2 c. graham cracker crumbs  
1/2 c. oleo, melted  
3 T. powdered sugar  
8 oz. cream cheese

1/2 c. powdered sugar  
8 oz. whipped topping  
1 can cherry pie filling

Mix graham cracker crumbs, oleo and sugar; press in a 9-inch pie pan. Bake at 350° for 10 to 15 minutes. Cool. In a bowl, blend softened cream cheese with powdered sugar and pour over crust. Add cherry pie filling on the top and cover with whipped topping.

I make my own cherry pie filling for this with homegrown cherries.



## Crème Brûlée

Marie Weller Burdick,

G-Granddaughter of Lizzie

6 egg yolks  
6 T. white sugar, divided  
1/2 tsp. vanilla extract

2 1/2 c. heavy cream  
2 T. brown sugar

Preheat oven to 300°. Beat egg yolks, 4 tablespoons sugar and vanilla in a mixing bowl until thick and creamy. Pour cream into saucepan and stir over low heat until it almost comes to a boil. Remove the cream from heat immediately. Stir cream into the egg yolk mixture; beat until combined. Pour cream mixture into the top of a double boiler. Stir over simmering water until mixture lightly coats the back of a spoon, approximately 3 minutes. Remove mixture from heat immediately and pour into a shallow heat-proof dish. Bake in preheated oven for 30 minutes. Remove from oven and cool to room temperature. Refrigerate for 1 hour, or overnight. Preheat oven to broil. In small bowl, combine remaining 2 tablespoons white sugar and brown sugar. Sift this mixture evenly over custard. Place dish under broiler until sugar melts, about 2 minutes. Watch carefully so as not to burn. Remove from heat and allow to cool. Refrigerate until custard is set again. Serve.

## Crispy Apple Crisp

Loretta Hoerman,

Granddaughter of Bettie Zeisset

4 c. sliced apples  
1/4 c. water  
3/4 c. flour  
3/4 c. sugar

1 to 2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. salt  
6 T. butter

Place apples and water in 6x10-inch baking pan. Sift flour, sugar, cinnamon, nutmeg and salt in a bowl. Cut in butter until mixture resembles coarse crumbs. Sprinkle over apples. Bake at 350° for 40 minutes.

Good with vanilla ice cream or whipped cream.

This was a dessert my mother, Mae Hoerman, often made. I like it for breakfast, though that wasn't allowed in our home when I was a kid.

## Double Cherry Dessert

Helen Sutton Weller,

Granddaughter-in-Law of Lizzie

1 pkg. any kind of cake mix  
2 eggs  
1/2 c. butter or oleo, melted

1 can any kind pie filling  
1/2 c. chopped walnuts or pecans  
(opt.)

Heat oven to 350°. Mix dry cake mix, eggs and butter until smooth. Spread dough in an ungreased 9x13x2-inch pan. Spread pie filling over dough; sprinkle with nuts. Bake 40 to 45 minutes. Cool 15 minutes. Drizzle with glaze.

**Glaze:** Mix 1 cup powdered sugar and 1 tablespoon water. Add enough water (1 to 2 teaspoons) to desired glaze.

## Graham Cracker Dessert

In Memory of "Midge" Chadwick Swart,

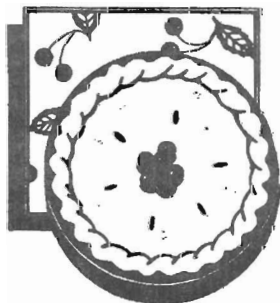
Daughter-in-Law of Louise

2 egg yolks  
1 tsp. vanilla  
1/2 c. sugar  
1/2 c. milk  
1/4 tsp. salt  
1 pkg. gelatin  
1/2 c. crushed pineapple

2 egg whites  
1 c. cream  
5 whole graham crackers, crushed  
2 T. margarine  
2 T. brown sugar  
1/2 c. nuts, chopped

Cook first 5 ingredients into custard over medium-high heat. Soak gelatin in crushed pineapple and add to hot custard. Cool custard. Beat 2 egg whites, then the cream. Fold into cooled custard. Mix last 4 ingredients. Cover bottom of 9x12-inch pan with crumbs, reserving some for topping. Pour custard over crumbs and chill for at least 1 hour.

Midge made this for "special" dinners.



## Pecan Pumpkin Dessert

Marlene Swart Geyser,  
G-Granddaughter of Louise

2 (15 oz.) cans solid-pack pumpkin	1 tsp. vanilla
1 (12 oz.) can evaporated milk	1 yellow cake mix
1 c. sugar	1 c. butter, melted
3 eggs	1 1/2 c. pecans, chopped
1 tsp. vanilla	

### FROSTING:

1 (8 oz.) pkg. cream cheese, softened	1 tsp. vanilla
1 1/2 c. confectioners' sugar	1 ctn. frozen whipped cream, thawed

Line 9x13x2-inch baking dish with waxed paper and coat with nonstick cooking spray; set aside. In large mixing bowl, combine the pumpkin, milk and sugar. Beat in eggs and vanilla. Pour into prepared baking pan. Sprinkle with dry cake mix and drizzle with butter. Sprinkle with pecans. Bake at 350° for 1 hour, or until golden brown. Cool completely in pan on wire rack. Invert onto a large serving platter. Carefully removing the waxed paper. In large mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in the whipped topping. Frost dessert. Store in refrigerator.

## Rhubarb Crisp

Sharon Swart Maurath,  
G-Granddaughter of Louise

### FILLING:

1 c. white sugar	6 c. rhubarb, cut into 1" pieces
3 T. tapioca	1 (3 oz.) pkg. strawberry Jello

### TOPPING:

2/3 c. brown sugar	1 1/2 c. rolled oats
1/2 c. all-purpose flour	1/2 c. melted butter

**Filling:** Mix ingredients until rhubarb is coated. Turn into a greased 9x13x2-inch baking dish.

**Topping:** Mix together ingredients and sprinkle over rhubarb mixture. Bake at 350° for 45 minutes, or until rhubarb is soft and juicy.

# Pies

## Apple Pie

Linda Nelson King,

G-Granddaughter of Lizzie

6 c. thinly-sliced peeled cooking  
apples  
1 c. sugar

2 T. flour  
1/2 to 1 tsp. ground cinnamon

Combine sugar, flour and cinnamon. Add sugar mixture to the sliced apples and toss to coat fruit. Fill a pastry-lined 9-inch pie plate with apple mixture, then top with second crust. Poke several slits with knife all over top. Brush milk over pie crust and sprinkle with sugar. Bake at 375° for 50 minutes, or until crust is a golden brown.

## Apple Crumb Pie

Mary Ann Cott Fowles,

Granddaughter-in-Law of Bettie

5 lg. tart apples  
1 plain pastry recipe  
1/2 c. sugar  
1 tsp. cinnamon

1/2 c. sugar  
3/4 c. flour  
1/3 c. butter or oleo

Pare apples and slice thin. Arrange in a 9-inch pastry-lined pie pan. Mix 1/2 cup of apple slices with 1/2 cup sugar and sprinkle over apples. Sift 3/4 cup flour with 1/2 cup sugar. Cut in butter or oleo until crumbly. Sprinkle over apples. Bake in 400° oven for 40 to 50 minutes.

## Apple Pie (Makes Own Crust)

Minnie Nelson,

G-Granddaughter-in-Law of Lizzie

1 tsp. cinnamon  
1 tsp. sugar  
2 1/2 c. peeled, sliced apples  
1 c. sugar  
3/4 c. melted margarine

1/2 c. chopped pecans  
1 c. flour  
1 egg, slightly beaten  
Pinch of salt

Grease 9-inch pie plate with oleo. Fill 2/3-full of apples. Sprinkle cinnamon and sugar over apples. In separate bowl, mix 1 cup sugar with melted margarine and pecans. Add flour, egg and salt to mixture. Mix well and spread over apples. Bake in 350° oven for 45 to 65 minutes. Makes own crust.



## Barbara's Pecan Pie

In Memory of Barbara Yale Swart,  
Granddaughter-in-Law of Louise

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

1 tsp. vanilla  
1 c. whole or chopped pecans  
1 single pie crust

Beat eggs, then slowly add sugar and corn syrup. Add salt and vanilla. Pour the pecans in the pie crust, then top with the egg mixture. May add extra pecans on top for decorative top.

This pie is a favorite of Lee Swart. During his university days, Barbara would frequently have a pecan pie or 2 ready for Lee to take back to school.

## Blueberry Delight

Linda Nelson King,  
G-Granddaughter of Lizzie

### CRUST:

1 stick melted butter

1 c. flour

Mix well. Press down into 9- or 10-inch casserole dish. Bake for 15 minutes, or until brown. Let cool.

### FILLER:

1 (8 oz.) pkg. cream cheese  
1 c. sugar

2 c. Cool Whip  
1 can blueberry pie filling

Mix cream cheese and sugar well until smooth. Fold in Cool Whip and pour over the crust. Let chill for 4 to 6 hours. Top with blueberry.

## Buttermilk Pie

Nancy Nanninga Hazlett,  
Granddaughter of Bertha

1 c. cooked raisins  
1 egg  
1 tsp. cinnamon

Speck of salt  
1 tsp. vanilla  
1 c. buttermilk

Mix all together, then bake in double crust pie crust.  
This is the Nanninga recipe for Buttermilk Pies.

## Cherry Pie Filling

Pauline Morris,  
Granddaughter-in-Law of Lizzie

1/3 c. sugar

2 T. cornstarch

Put in saucepan. Drain 1 (20-ounce) can cherries; set aside. Gradually stir cherry liquid into sugar mixture. Place over heat and cook, stirring until mixture is thick and clear. Remove from heat and stir in cherries.

I use a quart of cherries from our tree and seems to work fine.

## Crustless Apple or Rhubarb Pie

Minnie Nelson,

Granddaughter-in-Law of Lizzie

2 eggs, beaten  
1 c. sugar  
1/2 c. flour  
1/4 tsp. salt

1 tsp. baking powder  
1/8 c. butter  
1 tsp. vanilla  
2 1/2 c. apple or rhubarb, cut up

Mix all together and pour in greased pie pan. Bake 25 to 30 minutes in 350° oven.

## French Pastry

Linda Nelson King,

G-Granddaughter of Lizzie

3 c. flour  
1 c. shortening  
5 T. water

1 tsp. salt  
1 egg  
1 tsp. vinegar

Mix together thoroughly the flour, salt and shortening. Mix together the egg, water and vinegar. Blend well, then add to the first mixture. Let stand for a short time before using. Yield: enough for 2 double-crust ed pies.

## Frozen Strawberry Pie

Sheila Morris Mollere,

G-Granddaughter of Lizzie

1 (10 oz.) pkg. frozen strawberries in syrup, thawed  
1 (8 oz.) pkg. cream cheese, softened

1/2 c. frozen strawberry margarita mix, thawed  
1 (4 oz.) ctn. whipped topping  
1 (9") graham cracker pie crust

Place strawberries, cream cheese and margarita mix into blender. Cover and blend well on medium speed. Pour mixture into medium-size bowl and fold in whipped topping. Pour mixture into graham cracker pie crust. Freeze for 4 to 6 hours, or until firm. Garnish with lemon or lime slices. Let pie stand at room temperature for 5 minutes before cutting. Freezer any remaining pie. Yield: 10 servings.

## Gladys' Gooseberry Pie

Loretta Hoerman,

Granddaughter of Bettie Zeisset

2 c. gooseberries  
1 1/2 c. sugar  
1/4 tsp. pineapple flavoring  
1 1/2 c. water

5 T. cornstarch, dissolved in 1/2 c.  
water  
Green food coloring  
Whipped topping  
Chopped nuts

Put gooseberries, water and sugar in a saucepan; cook. When the mixture begins to boil, add the cornstarch/water mixture. When it boils to clear, remove from heat. Add pineapple flavoring and a few drops food coloring. Pour into baked pie crust. Top with whipped topping a sprinkle with nuts.

Gladys Lewelyn made this pie for many gatherings and it became famous. She claimed that she got the recipe from my mother, Mae Hoerman, but I know that Gladys made it many more times than my mothers did, so the title goes to her. Just for the record, in my mother's cookbook, in my mother's handwriting, it says the gooseberry pie originated with Gladys.

## Gooseberry Pie

Lydia Hofeling Lundquist,

Daughter-in-Law of Jacob

3 c. raw gooseberries  
1 c. sugar  
6 sq. crushed soda crackers

3 T. melted oleo  
1 egg, beaten  
2 T. tapioca

Mix all ingredients in bowl and put into 9-inch pie crust. Put on top crust and bake.

**Note:** May heat filling before pouring into crust.

## Key Lime Pie

Karen Park Gilpin,

G-Granddaughter of Louise

1 (9") graham cracker crust  
1 (14 oz.) can sweetened condensed  
milk

3 egg yolks  
1/2 c. Key lime juice

Combine milk, egg yolks and lime juice. Blend until smooth. Pour into pie shell and bake at 350° for 15 minutes. Let stand at least 10 minutes before chilling.

If you can't get fresh Key limes, try "Nellie and Joe's Famous Key Lime Juice"! One can find information on where to buy it at [www.keylimejuice.com](http://www.keylimejuice.com). Also, can be purchased at Target.

## Raisin Cream Pie

In Memory of "Midge" Chadwick Swart,  
Daughter-in-Law of Louise

1 c. raisins  
1 c. sugar  
1 T. flour

1 c. milk  
2 egg yolks  
2 egg whites, beaten

Soak raisins in hot water; drain. Mix together sugar, flour, milk, egg yolks and cook until thick. Add raisins. Pour into baked pie crust. Cover with beaten egg whites and put in hot. Bake until brown.

## Rhubarb Pie

Nancy Nanninga Hazlett, Granddaughter of Bertha;  
Ruth Swart and Jo Ann Nanninga, Granddaughter-in-Law of Louise

1 1/2 c. sugar  
3 T. flour

1 T. butter  
1/2 tsp. nutmeg

Blend these together. Add 2 to 3 beaten eggs and stir until smooth. Add 3 cups rhubarb. Pour in unbaked pie shell. Bake 10 minutes at 450°. Reduce heat to 325°. Bake 30 minutes, or until filling thickens.

## Rhubarb Pie

Louise Hoerman Cott,  
Daughter of Bettie Zeisset

2 pt. rhubarb, cut in small pieces  
1 c. sugar  
2 T. cornstarch  
1 T. flour  
Pinch of salt

1/2 tsp. cinnamon  
1/8 tsp. nutmeg  
2 egg yolks, lightly beaten  
1 T. butter  
Single pie crust

Sift dry ingredients together in one bowl. Mix rhubarb and dry ingredients with egg yolks and butter. Fill pie shell and bake in 350° oven for 30 minutes. Cover with meringue, return to oven until lightly brown.

From Gladys Hoerman Llewelyn's recipe notebook.

## Snicker Pie

Alta Kaiser Morris,  
Granddaughter-in-Law of Lizzie

5 (2 oz.) Snickers, chopped up fine  
8 oz. cream cheese, softened  
16 oz. Cool Whip

1 1/2 c. powdered sugar  
1/2 c. chunky peanut butter  
2 chocolate cookie crumb crusts

Mix cream cheese and powdered sugar. Fold in other ingredients. Pour in crusts. Keep refrigerated.

Freezes well.

## Sour Cream Raisin Pie

Elaine Swart Campbell,  
G-Granddaughter of Louise

1 c. raisins  
1 c. thick sour cream  
3 eggs  
1 c. brown sugar  
1 1/2 T. flour  
1/4 tsp. cinnamon

1/4 tsp. nutmeg  
Pinch of salt  
2 1/2 T. white sugar  
1/4 tsp. cornstarch  
Baked pie shell

Cook raisins in small amount of water; drain. Add cream and beaten egg yolks. Add sugar, flour, spices and salt. Cook until thick. Cool. Pour into baked pie shell. Beat egg whites. Add white sugar and cornstarch; beat until the egg whites hold peaks. Top pie with meringue and bake at 400° until brown.

## Nellie's Pie Crust

Diane Potts,  
G-Granddaughter of Jacob

1 c. Crisco shortening  
3 c. flour

3/4 c. ice water

Cream together the Crisco and 1 cup flour. Add other 2 cups of flour and blend until crumbly. Slowly add water in small amounts until desired consistency. Flour board and roll out dough.

The trick is to not overwork the dough or add too much flour so it gets tough. Also to get the dough to roll out thin enough. Then grandma would add either canned pie filling or fresh fruit from her orchard or the store (in season); fresh fruit would get liberal amounts of sugar and maybe some cinnamon and a sprinkling of tapioca to help it set. Before applying the top crust, she would dot the fruit with numerous thin slices of butter. She had a particular way of crimping the crusts together with her fingers, then use a paring knife and saucer to make some curved steam vent slits in the top crust. Then on top would so a sprinkling of sugar. The crusts were always tender and flaky. Um. Delicious.

## Pie Crust

In Memory of Wanda Swart Aeschliman,  
Granddaughter of Louise

2 c. + 2 T. flour  
2/3 c. oil

Dash of salt  
4 T. warm water

Mix all ingredients together. Divide into 2 parts. Roll each part between waxed paper. Crust for upper and lower pie or 2 singles.

## Pie Crust

Lydia Hofeling Lundquist,  
Daughter-in-Law of Jacob

### SINGLE CRUST:

1 c. flour  
1/4 tsp. salt

3/4 c. shortening  
2 1/2 T. (or more) cold 7-Up or Sprite

### DOUBLE CRUST:

2 c. flour  
1/2 tsp. salt

3/4 c. shortening  
5 T. (or more) cold 7-Up or Sprite

### THREE CRUSTS:

3 c. flour  
3/4 tsp. salt

1 c. + 2 T. shortening  
8 T. (or more) cold 7-Up or Sprite

Combine flour and salt. Cut in shortening. Stir in 7-Up or Sprite. On top crust, brush milk and sprinkle on sugar.

## Candies

### Candy

Minnie Nelson,

Granddaughter-in-Law of Lizzie

1/2 lb. Velveeta cheese  
2 sticks oleo  
1/4 c. chocolate bits

1 tsp. vanilla  
1 c. chopped nuts

Add 2 pounds powdered sugar. Heat oleo and cheese until melted. Remove from heat; add vanilla, sugar and chocolate chips. Mix until stiff and add nuts. Spread on greased cookie sheet. Refrigerate 1 hour. Cut and store in refrigerator.

### Cathedral Windows

Dwight and Carol Benninga,

Grandson of Henry Zeisset

1/4 c. (1/2 stick) butter  
2 beaten eggs  
6 c. mini colored marshmallows

1 c. chopped nuts  
2 c. chocolate chips  
2 c. powdered sugar

Melt butter and chocolate chips over low heat. Add eggs slowly to which has been added the powdered sugar. Stir together quickly and remove from heat. When cooled, fold in marshmallows. Do not stir. Place mixture on Saran Wrap and form into 18-inch logs. Put nuts on wrap also and roll the log back and forth until the log is covered. Wrap logs in Saran Wrap and put in refrigerator. Slice as needed. Yield: 4 logs.

## Cinnamon-Glazed Pecans

Sheila Morris Mollere,  
G-Granddaughter of Lizzie

1 lb. pecan halves  
1/2 c. sugar  
1 1/2 T. cinnamon

1 egg white  
1/2 tsp. salt

Beat egg to foaming. Coat pecans with egg white. Combine salt, cinnamon and sugar; mix well. Toss pecans with dry ingredients. Place foil on jellyroll pan. Spread out pecans in a single layer. Bake at 300° in preheated oven for 25 to 30 minutes, stirring occasionally. Stir in airtight container.

Great to snack on or use in salads.

**Variation:** Other spices may be substituted for cinnamon and sugar.

## Cracker Toffee

Marlene Swart Geyser,  
G-Granddaughter of Louise

Saltine crackers  
1 c. butter  
1 c. brown sugar

1 (12 oz.) pkg. semi-sweet chocolate  
chips  
1 c. chopped nuts

Line jellyroll pan with aluminum foil and spray with an oil spray. Place crackers in a single layer in the pan. Combine butter and brown sugar in a saucepan. Bring to a boil and boil for 3 minutes. Pour mixture over crackers and spread evenly. Bake at 350° for 5 minutes (don't worry if crackers seem to float, that will correct itself). Remove from oven and while warm, sprinkle with chocolate chips. Let set for a minute or 2. Spread melted chocolate evenly; sprinkle with nuts. Break apart when cool. Store in an airtight container.

## Divinity

Betty Taylor Weller,  
Granddaughter-in-Law of Lizzie

3 c. sugar  
1/2 c. water  
1/2 c. light corn syrup  
1/8 tsp. salt

3 egg whites  
1 tsp. vanilla  
1 c. chopped nuts (opt.)

In a heavy pan, combine sugar, water, syrup and salt. Place over medium heat. Stir until just is dissolved. Boil, without stirring, to 265° on candy thermometer or just below soft crack stage. In large bowl, beat egg whites until stiff with an electric mixer. Pour in hot syrup, beating constantly. Add vanilla and beat until mixture loses its gloss. Stir in nuts. Drop by teaspoonfuls into waxed paper. Cool completely. Yield: 2 dozen candies.

## Fancy Fudge

Lorene Nelson Kendall,  
Granddaughter of Lizzie

3 c. sugar  
3/4 c. butter  
2/3 c. evaporated milk (5 1/3 oz. can)  
1 (12 oz.) pkg. semi-sweet chocolate  
chips

1 (7 oz.) jar marshmallow creme  
1 c. black walnuts, chopped  
1 tsp. vanilla

Combine sugar, butter and milk in 2 1/2-quart saucepan. Bring to rolling boil, stirring constantly. Boil 5 minutes over medium heat. Remove from heat and stir in chocolate chips until melted. Add marshmallow creme, nuts and vanilla. Beat until blended. Pour into greased 9x13-inch pan. Cool at room temperature. Yield: 3 pounds.

## Peanut Brittle

In Memory of Nancy Park Windsor,  
G-Granddaughter of Louise

1 c. sugar  
1/2 c. white corn syrup  
1/8 tsp. salt  
1 c. raw peanuts

1 tsp. vanilla  
1 tsp. butter  
1 tsp. baking soda

Premeasure ingredients for quick use. Combine peanuts, sugar, corn syrup and salt in a 4-cup glass measure. Cook in microwave oven for 2 minutes on HIGH. Stir, cook 6 more minutes on HIGH, or until mixture take on a slight golden color. Add butter and vanilla; stir. Cook in microwave on HIGH for 1 or 2 minutes. (Nancy used 1 minute and 35 seconds.) Stir in baking soda and pour into buttered jellyroll pan or cookie sheet. Spread mixture out thin with a spoon. Cool and break into pieces.

This peanut brittle was made by Nancy and her Uncle Lee during a visit to her home in December, 1986.

## Peanut Brittle

Eileen (Leo) Hageman,  
Granddaughter-in-Law of Jake

2 c. sugar  
1 c. white syrup  
2 c. raw peanuts

2 T. oleo  
2 tsp. baking soda  
1 tsp. vanilla

Bring 1/2 cup water to a boil in a heavy pan. Add sugar and syrup. Stir until dissolved. Boil until it spins a thread. Add the peanuts and cook slowly until it turns a golden brown. Take from the stove and add oleo, baking soda and vanilla. Stir quickly. Spread on 2 large cookie sheets that have been well buttered. As it starts to cool, pull edges until all has been pulled. I use a spatula. When cool, break into pieces and store in airtight container.



## Peanut Brittle

In Memory of Janice Nelson Swart,  
Granddaughter-in-Law of Louise

1/2 c. water  
2 c. sugar  
1 c. white syrup  
2 c. raw peanuts

2 T. butter  
2 tsp. baking soda  
1 tsp. vanilla extract

Premeasure ingredients for quick use. In large heavy cooking pot, bring the water to a boil and add the sugar and syrup. Stir until dissolved and boil until it will spin a thread. Add the peanuts and cook slowly over low heat until it turns golden brown. Take from heat and quickly add butter, baking soda and vanilla. Stir quickly (the mixture will turn a frothy white) and immediately spread on 2 cookie sheets that have been buttered (may use Pam). Cool and break into pieces.

This is a favorite of Lee's. Many a time when he arrived home a jar of freshly-made "Janice's Peanut Brittle" was on his bedside table and another batch was made to take back to his home in Alabama when his visit was over.

## Peanut Butter Fudge

Florence Ruth Nanninga Johnston,  
Granddaughter of Bertha

2 c. sugar

1 c. cream

Boil until it forms a soft ball. Add 1 teaspoon vanilla and 1 cup peanut butter. Beat until smooth and pour on buttered platter.

**Variation:** Can use milk or half & half and add some butter instead of cream.

## Peanut Clusters

Minnie Nelson,  
Granddaughter-in-Law of Lizzie

1 (12 oz.) pkg. chocolate chips  
1 pkg. white bark

1 lg. milk chocolate bar  
2 (11 oz.) pkg. salted Spanish peanuts

Melt in microwave until melted. Add nuts and drop by spoonful on waxed paper.

## Peanut Clusters

Lorene Nelson Kendall,  
Granddaughter of Lizzie

1 lb. vanilla almond bark  
1 (12 oz.) pkg. semi-sweet chocolate chips

1 lb. salted peanuts

Melt almond bark. Add chocolate chips and stir until melted. Mix in peanuts. Dip by small tablespoon onto waxed paper to cool. Yield: about 50 clusters.

