



Recipes

from Mom's Kitchen 2010

Kuchen

submitted by Tracy Tipton

Ingredients:

Dough:

2 c. warm milk
2 c. warm water
 $\frac{3}{4}$ c. oil
1 Tbl. Salt
 $\frac{3}{4}$ c. sugar
2 pkgs. Dry yeast
10 c. flour

Filling:

10 eggs, beaten
2 $\frac{1}{2}$ c. sugar
10 Tbl. Flour
6 c. liquid
1 qt. cream diluted with 2 c. milk or use all cream

Mix dough, knead, and let rise until doubled in bulk. Knead again, let rise and roll out, put in pie pans. Cook filling till slightly thick; stirring constantly. Set aside to cool. Put fruit on crust and fill with custard and sprinkle with a mixture of sugar and cinnamon. Bake in oven at 350 degrees until crust is golden brown.

Fresh Apple Cake

submitted by Rachel Conner

Ingredients:

Cake:

3 eggs
2 c. veg. oil
3 c. flour
1 tsp. baking soda
1 tsp. salt
2 tsp. vanilla
3 c. chopped apples
2 c. sugar

Beat eggs, oil, sugar together. Sift together flour, soda, salt. Stir in liquid. Add vanilla and apples. Dough will be thick. Turn into 9 x13 pan greased. Bake at 325 degrees for 60 minutes. While cake is hot punch holes for icing.

Frosting:

1 c. packed brown sugar
½ c. margarine
¼ c. evaporated milk

Combine ingredients and boil for 2 ½ minutes. Spoon over warm cake.

Hot Chicken Salad

submitted by Kindren Hughes

3-4 chicken breasts, cooked
2 c. celery
2 cans water chestnuts
1 lg. jar pimentos
½ c. sliced almonds
2 c. shredded cheese
1 c. mayo or miracle whip
1 container of durkee fried onions

Mix all ingredients together except the fried onions. Bake at 350 degrees for 30 minutes. Top with fried onions and bake for 10 minutes more.

Seven Layer Salad

submitted by Katie Stoll

1 bag dole "just lettuce" or ½ head of lettuce
1 bag of baby spinach
1 bunch of green onions-use 5 stalks
Head of cauliflower-chopped up
1 pkg. frozen peas

Layer above ingredients in 5 qt. square container. Next, mix 2 cups light mayo with 3 tablespoons of sugar in a bowl. Drop mixture on top of the layer of peas and spread lightly. Sprinkle 1 pkg. shredded cheese on top. Then, top with bacon torn in pieces. Chill.

Simple Sesame Noodles

submitted by Amanda Huber

Ingredients:

12 oz. fluid thin noodles, cooked and drained
¼ c. soy sauce
2 T sugar
4 cloves garlic, minced
2 T rice vinegar
3 T pure sesame oil
½ tsp. hot chili oil
4 T canola oil
2 T hot water
4 whole green onions, sliced thin

Whisk all ingredients (except noodles and green onions) together in a bowl. Taste and adjust ingredients as needed. Pour sauce over warm noodles and toss to coat. Sprinkle with green onions and toss. Serve in a bowl with chopsticks.

Amish Apple Nut Cake

submitted by Alyssa McCarthy

Ingredients:

1 ¼ c. cooking oil
2 c. sugar
3 eggs
2 tsp. real vanilla
3 c. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon

Combine wet and dry ingredients. Add and fold in 3 cups of diced apples and 1 cup of walnuts.

Sauce Topping:

1 T cornstarch
½ c. sugar
½ c. brown sugar
1 c. water or milk or half and half
1 stick butter (not margarine)
1 tsp. real vanilla (approx.)

Mix cornstarch and sugar in saucepan. Add milk, butter and vanilla. Cook until thickened, stirring constantly. You can add extra vanilla.

Serve sauce warm over cake. If not serving immediately keep warm in crock pot.

German Chocolate Pie

submitted by Karie Crockett

1 stick butter, melted
1 c. milk
3 c. sugar
7 T cocoa
4 eggs
2 c. coconut
1 c. pecans
1 T vanilla

Mix altogether and pour into 3 unbaked pie crusts. Bake at 350 degrees for 40 minutes.

Apple Squares

submitted by Jenn Volbrecht

4 1/2 c flour
3/4 t salt
4 1/2 T Sugar
1 1/2 t. Baking powder

mix together - cut in 1 1/2c shortening

In a separate bowl combine 3 egg yolks and 12 T water add to above mixture to form a ball. This will be your top and bottom crust so divide in half

next combine the following

2 T flour
1 1/2 c sugar
12-16 baking apples
1/2 t cinnamon (I like more)
2 T lemon juice and 2 T butter

This is your filling. Roll out one dough and place it on a 12x16 cookie sheet with edges

Roll out your second dough. Put on top and pinch edges together
bake 350 for 1 hr

when cool mix the following

2 C powder sugar
1T butter
4 t. water
drizzle on top and serve.

Mexican Wedding Cookies

submitted by Lori Runyan

Ingredients:

1 c. butter
½ c. powdered sugar
1 tsp. vanilla
1 ½ c. flour
1 c. chopped pecans

Yield: 3 dozen

Heat oven to 325 degrees.

Combine all ingredients. Shape dough into mounds. Bake at 325 degrees until golden around the edges. Roll in powdered sugar while still hot.