

547614 -- CORNCOB JELLY

12 red corn cobs, broken
3 c. sugar
1 pkg. powdered pectin

Boil corn cobs in 6 cups of water for 30 minutes; cool. Strain; add enough water to measure 3 cups if necessary. Combine liquid with sugar; bring to a boil. Boil for 3 minutes. Stir in pectin. Bring to a rolling boil for 1 minute. Remove from heat; skim. Pour into sterilized jars; seal with paraffin.

547615 -- MAPLE SYRUP

Mix together: 1 c. water
1 c. sugar
1 c. brown sugar
1 c. Karo
1/2 tsp. maple flavoring

Bring to a boil and cook 5 minutes. Cool. Pour into bottle. Cover tightly and refrigerate. Butter flavoring can be added, if desired.

547616 -- JELL-O JIGGLER'S

2 lg. boxes Jell-O gelatin
2 1/2 c. boiling water
1 (9x13") metal pan

Stir boiling water into gelatin. Dissolve completely. No small beads of gelatin should remain. Do not add cold water. Pour mixture into pan. Chill at least 3 hours. Jiggler's will be firm after 1 hour, but may be difficult to remove from pan. Cut jiggler's into fun shapes. Recipe may be halved, use 8 or 9 inch pan. Dip bottom of pan in warm water for 15 seconds so jiggler's will come out of pan easily. Cut desired shapes with jiggler's cutters or cookie cutters. Be sure to cut all the way through gelatin. Lift jiggler's from pan using index finger or metal spatula. If jiggler's stick, dip pan again in warm water for a few seconds. Note: 2 1/2 cups of boiling apple juice may be substituted for boiling water.

547617 -- APPLE JELLY

6 lg. green peppers
1 1/2 c. cider vinegar

1 tsp. crushed red pepper
6 c. sugar
1/2 tsp. salt
1 bottle Certo
Green food coloring

Cut peppers into small pieces. Put 1/2 pepper and 1/2 vinegar in blender to liquefy. Repeat process for last half of peppers. Add crushed red pepper, salt, and sugar to liquefied pepper mixture. Bring to boil and add Certo while boiling. Boil until thickened, when dropped from spoon at 20-25 inches. Add food coloring and jar. Allow jelly to settle. Seal with melted paraffin. Great over brick of cream cheese and served with crackers.

547618 -- ZUCCHINI JAM

4 c. grated zucchini
3 c. sugar
1/2 c. lemon juice

Peel zucchini and remove seeds - grate. Mix all ingredients in large pan on stove. Boil at medium heat for 30 minutes. Remove from heat and add 1 package any flavor Jello. Seal in jelly jars.

547619 -- JELLY COOKIES

3/4 lb. butter
1 c. sugar
4 c. flour
3 egg yolks
1 tsp. vanilla

Cream together butter and sugar. Add to above, flour, yolks and vanilla. Roll in a ball the size of a walnut and punch down in center. Pull small dab of jelly in center. Bake in 425 degree oven from 10 to 12 minutes. Yield: 3 dozen cookies.

547620 -- OAT JAMMY COOKIE BARS

--CRUST:--

1 1/2 c. flour
1 1/2 c. oats, not instant
1/2 c. firm packed brown sugar
1/2 tsp. baking soda

3/4 c. margarine
2 tbsp. water
1 c. apricot, strawberry or raspberry
preserves

--DRIZZLE: (OPTIONAL) --

3/4 c. powdered sugar
1 tbsp. and 1/2 tsp. milk
1/4 tsp. vanilla

Heat oven to 375 degrees. Crust: Combine flour, oats, brown sugars, baking soda and mix. Cut in margarine until coarse crumbs form. Reserve 1 3/4 cup of mixture and set aside. Drizzle water over remaining crumbs. Toss to mix. Press firmly into ungreased oblong baking dish. Spread preserves over crust and sprinkle with reserved crumbs pat gently. Bake at 375 degrees for 25 to 30 minutes. Cool well. Drizzle: Combine ingredients and stir well. Drizzle over cookies cut into triangles or bars.

547621 -- AUSTRIAN JAM COOKIES

1/2 c. butter, softened
1/2 c. sugar
1 tsp. vanilla
1 egg, separated
1 1/4 c. flour, sifted
2/3 c. walnuts, chopped
Raspberry jam, no seeds

Beat butter, sugar, vanilla and egg yolk in medium bowl with electric mixer at high speed until light and fluffy. Stir in flour; gather dough into ball; wrap in foil. Refrigerate until firm. Roll teaspoons of dough into balls. Dip in slightly beaten egg white and roll in chopped nuts. Place on ungreased cookie sheets 1 inch apart. Make indentation in cookie and fill with jam. Bake in slow 300 degree oven for 20 minutes or until lightly golden. Cool on wire racks. (Makes about 2 dozen.) Somers, NY

547622 -- JELLY STRIPS

2 c. sifted flour
3/4 c. butter
2/3 c. sugar
2 tsp. vanilla extract
1/2 tsp. baking powder
1/8 tsp. salt
1 egg

Combine and sift flour, salt, sugar and baking powder. Add butter, egg, and vanilla. Blend thoroughly, using hands. Place on lightly floured board.

Divide into 4 equal parts. Shape each into a roll about 13 inches long and 3/4 inches thick. Place on ungreased baking sheet 4 inches apart and 2 inches from edge of sheet. Make depression 1/4 to 1/3 inches deep down center of each strip with knife handle. Fill depression with any kind of jelly you desire. Bake at 350 degrees for 15 to 20 minutes until light brown. While warm, cut diagonally into bars.

547623 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
2 eggs
1 c. flour
1/4 tsp. baking soda
3/4 c. chocolate syrup
1 tsp. vanilla
3/4 c. chopped nuts

Cream together butter and sugar. Add eggs, flour, baking soda, chocolate syrup, vanilla and nuts. Pour into greased and floured 9 inch square pan. Bake for 40 to 45 minutes in 350 degree oven. (Can double recipe and put into 9 x 13 inch pan).

547624 -- JELLY FILLED BUTTER COOKIES

1 c. butter
1 tsp. vanilla
1/2 c. sugar
1 egg yolk
2 c. flour, sifted
1/2 tsp. baking powder
1/4 tsp. salt
Jelly or jam

Cream butter with extract; add sugar gradually, beating until fluffy. Add egg yolk and beat thoroughly. Sift together flour, baking powder and salt; add to creamed mixture in fourths, mixing until blended after each addition. Roll dough into 1 inch balls. Make impression with thumb. Fill with 1/4 teaspoon jelly or jam before baking. Bake at 350 degrees about 12 minutes.

547625 -- PEANUT BUTTER & JELLY BARS

1 1/2 c. flour
1/2 c. sugar
3/4 tsp. baking powder

1 egg, beaten
1/2 c. softened butter
3/4 c. grape jelly
1 c. peanut butter flavored chips

Combine flour, sugar and baking powder. Cut in the butter until you have coarse crumbs. Add beaten egg and stir until smooth. Reserve 1/2 the mixture. Press remaining 1/2 into the bottom of a 9 inch square pan. Spread grape jelly evenly over crust to within 1/2 inch of the edge. Sprinkle 1/2 cup peanut butter chips over the jelly. Crumble remaining crumbs over the chips. Bake for 30 minutes at 375 degrees or until lightly brown. Cool. Cut into 12 bars.

547626 -- LYDIA'S JELLY ROLL

5 eggs
1 tsp. baking powder
1/8 tsp. salt
1 c. sugar
1 c. flour
1 tsp. vanilla
1 c. jelly

Mix the eggs, then add baking powder and salt and mix. Add sugar gradually. Beat until thick and lemon colored. Add flour and vanilla. Pour into 10 x 15 inch greased pan and bake 13 minutes at 400 degrees. Invert cake on a cloth, sprinkled with confectioners sugar. Trim edge and roll (cloth and all); cool. Unroll and fill with jelly or pudding and roll up again without cloth.

547627 -- CHOCOLATE SYRUP BROWNIES

1 c. sugar
1/2 c. shortening
4 eggs
1 dash of salt
1 tsp. vanilla
1 can Hershey's syrup
1 c. flour
1 c. nuts (optional)

--FROSTING:--

1 1/3 c. sugar
6 tbsp. milk
6 tbsp. margarine
1/2 c. chocolate chips
Dash of salt
1 tsp. vanilla

Cream together sugar, shortening and eggs. Mix in remaining ingredients. Pour in greased 9 x 13 inch pan and bake at 350 degrees for 25 minutes. FOR FROSTING: Put sugar, milk and margarine in saucepan. Bring to a rolling boil for 30 seconds. Remove from heat and add chips, salt and vanilla. Beat with mixer until ready to set. Can use 1/2 recipe.

547628 -- CHOCOLATE SYRUP BROWNIES

1 stick margarine
1 c. sugar
4 eggs
1 c. and 1 tbsp. flour
1 (16 oz.) can Hershey's chocolate
syrup

Cream margarine and sugar. Add eggs. Beat well. Add alternately 1 cup and 1 tablespoon flour with 1 can Hershey's chocolate syrup. Add nuts if desired. Bake in 9 x 13 inch pan at 350 degrees for 30 minutes or less.

547629 -- JAM FILLED STARS

1 1/4 c. oleo
1 c. sugar
2 c. chopped nuts (then grind fine)
1/4 c. light cream
3 1/2 c. flour
1 tsp. vanilla
Raspberry jam
Salt (optional)

Cream oleo and sugar. Add vanilla, nuts, cream and flour. Mix 3-5 minutes. Roll on floured board. Use 2 1/2 inch star cookie cutter. Thickness of cookie should be 1/8 to 1/4 inch thick. Bake 12 minutes at 350 degrees on greased sheet. DO NOT OVERBAKE. Cool. Spread with jam. Add lids. Makes 4 1/2 dozen stars.

547630 -- JAM SQUARES

1/3 c. oleo
1/2 c. sugar
2 egg yolks (save whites)

2 c. flour
1 1/2 tsp. baking powder
Dash of salt

Enough milk to make dough just moist
adding a little at a time

Spread with hands in a 9 x 12 inch ungreased pan. Cover with jam (raspberry).
Make meringue: 1/4 tsp. cream of tartar
4 tbsp. sugar

Beat until stiff. Spread on top of jam. Bake 25 minutes at 375 degrees.

547631 -- KELLY'S JELLY COOKIES

1/2 c. butter
1/3 c. sugar
1/3 tsp. vanilla extract
1/4 tsp. almond extract
1 c. flour
1 egg, separated
Jelly

Preheat oven to 300 degrees. Cream butter, add sugar, vanilla, egg yolk and almond extract. Beat until light. Add flour, stir until well blended. Wrap dough in wax paper. Chill 2 hours. Divide dough into three parts. On floured board shape into rolls 1 inch round. Cut into 3/4 inch pieces. Shape each piece into balls. Dip balls into lightly beaten egg whites. Place on ungreased cookie sheet. Press center and fill with 1/4 teaspoon jelly. Bake about 20 minutes.

547632 -- JIM JAM BARS

1 c. (2 sticks) butter
1 c. sugar
2 eggs
1 tsp. vanilla
2 c. all-purpose flour
1 c. chopped walnuts
1/2 c. raspberry or strawberry jam

Cream butter. Add sugar and beat until light and fluffy. Beat in eggs and vanilla. Gradually add flour, mixing thoroughly; stir in nuts. Divide dough in half. Pat 1/2 of dough evenly into lightly buttered 9 inch square baking pan. Spread jam evenly over dough. Drop remaining dough by tablespoons over jam. Press lightly to form top layer of dough and cover most of the jam. Bake in preheated oven at 325 degrees for 1 hour. Cut into 6x6 inch bars. Makes 36 cookies.

547633 -- RASPBERRY JAM COOKIES

1 bottle of raspberry jam
1/2 lb. butter or margarine
1/2 c. sugar
1/2 c. flour

Melt butter and mix with sugar (mix until fluffy). Add flour. Shape dough into little balls, about the size of large marbles. Preheat oven to 375 degrees. Poke a dent into each ball and fill with jam. Bake at 375 degrees on ungreased cookie sheet for 10 minutes. Can substitute other jams such as strawberry and grape. Makes about 2 1/2 - dozen cookies.

547634 -- ONE BOWL JELLY ROLL '93

1 c. sugar
1 c. flour
3 eggs
1/3 c. hot water
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Beat eggs, sugar and salt. Add all other ingredients, hot water last. Bake in greased shallow pan at 375 degrees for 12 to 14 minutes. Cool. Spread with filling and roll up. --FILLING:--

1 (#2) can crushed pineapple
1 (3 oz.) pkg. vanilla pudding mix
1/2 c. water

Combine in a saucepan and bring to a boil. Cool and spread on baked jelly roll.

547636 -- APRICOT JAM BARS

1 c. sifted flour plus 2 tbsp.
1 tsp. baking powder
1/4 tsp. salt
1/2 c. butter or margarine
3 tbsp. milk
1 1/2 c. apricot jam
3 c. shredded coconut
1/2 c. sugar
1 1/2 tbsp. melted butter or margarine
2 med. egg whites (beaten)

Sift flour, salt, baking powder together. Cut in the 1/2 cup of butter or margarine; blend in the milk. Press into a 9x13 inch pan; spread jam over top.

Mix coconut, sugar and melted butter; fold into beaten egg whites; spread on top of jam. Bake at 375 degrees for about 12 to 15 minutes or until golden brown. Cut into square while warm. Yield 24 bars.

547637 -- ALMOND JAM BARS

1 1/2 c. flour
1/2 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 c. shortening
1/2 tsp. almond extract
1/4 tsp. vanilla extract
1 egg, beaten
1/4 c. milk
3/4 c. jam

Mix together flour, sugar, baking powder and spices. Cut shortening into flour mixture (like pie crust). Mix egg and milk; add to flour mixture. Add flavoring or add flavorings to egg and milk before mixing with flour mixture. Spread 1/3 into greased 8 inch square pan. Cover with jam (raspberry is good). Spread remaining flour mixture over jam. Just spoon on carefully - doesn't have to be real evenly spread. Bake at 400 degrees for 25 minutes.

547638 -- JELLY ROLL

12 egg yolks or more (left from angel
food cake)
1 c. sugar
2 tsp. baking powder
1 c. cake flour
1/2 c. scalded milk
1 tsp. vanilla
1/2 tsp. salt

Beat eggs until lemon colored. Add sugar and beat again. Add flour and baking powder - stir together. Last add hot milk and stir. Line a greased 15x10 inch jelly roll pan with wax paper and grease again. Bake in hot oven 400 degrees for 13 minutes. Tip on powdered sugared tea towel immediately. Roll up like a jelly roll. When cool, unroll, spread with filling or jelly and re-roll.

547639 -- JAM PUDDING

1 egg
3/4 c. sugar
3 tbsp. butter
1 c. flour
1/2 c. jam
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. soda

Mix together the above ingredients and bake in 350 degree oven 35 to 45 minutes and serve with any sauce.

547640 -- BEST CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
3 eggs
Dash salt
1 c. all purpose flour
3/4 c. chocolate syrup, canned
2 tbsp. vanilla extract
3/4 c. chopped pecans
Pecans for garnish

Cream together butter, sugar and eggs until creamy and well blended. Add salt. Stir in flour, mixing to blend. Add chocolate syrup, vanilla and chopped pecans. Turn mixture into well greased and lightly floured 9" square pan. Smooth top. Bake at 350 degrees for about 35 minutes until stick inserted near center comes out clean. Cool in pan on wire rack but loosen cake at edges, cut into squares. Garnish with pecan halves, dust with powdered sugar.

547641 -- PEANUT BUTTER AND JELLY

2 1/4 c. flour
1/2 c. sugar
1/2 c. brown sugar (firmly packed)
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 c. shortening
1/2 c. peanut butter
1/4 c. applesauce
1/2 tsp. vanilla
1 egg
1 c. rolled oats
3 tbsp. grape jelly

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