

Applesauce Biscuits

2 c. flour	4 T. shortening
2 t. baking powder	3/4 c. applesauce
1/4 t. soda	3/4 c. grated cheese
1 t. salt	

Sift dry ingredients, cut in shortening. Add applesauce and cheese. Roll out and cut biscuits. Bake at 400° for 8 to 10 minutes.

Beaten Biscuits

4 c. plain flour	3 heaping T. lard
1 t. salt	1 1/4 c. ice water, or enough to make dough stiff
1 t. sugar	

Sift together flour, salt, and sugar. Work the lard in perfectly. Add ice water. Flour board and work in as much flour as you can. Put through biscuit brake until it blisters, or divide in 6 parts or use food processor with the steel blade for 2 minutes. Let dough rest. Roll dough and one half at a time. Cut out with biscuit cutter and prick top 3 times with a fork. Preheat oven to 400°. Bake 10-15 minutes. Turn heat to 250°. Let stay for 20 minutes.

Bread Fingers Hors D'oeuvres

1/4 lb. butter or margarine, softened	bread sticks for toasting
1 pkg. Lipton dried onion soup mix	

Blend butter or margarine with onion soup mix and spread on bread fingers. Bake on cookie sheet approximately five minutes, or until toasted and brown. Serve hot or cold.

Batter Bread * (Aunt Dibby)

Mix in pan: 1 c. corn meal and 3 c. sweet milk

Add 2 t. sugar, 1 t. salt, and 2 T. lard

Cook till thick - cool (little). Add 3 egg yolks then stiffly beaten whites. Pour into hot greased pan and bake 20 min. 450°.

Biscuits * (Mrs. Smith)

1 tea cup flour	1 t. baking powder
1/4 t. baking soda	1 T. lard
1/2 t. salt	1/2 to 3/4 c. buttermilk

Makes about 16 biscuits

Blueberry Muffins *

2 c. sifted flour	1 egg
3 t. baking powder	1 c. milk
1/2 t. salt	3 T. melted shortening
4 T. sugar	1 c. fresh blueberries

Sift together the flour, baking powder, salt, and sugar. Beat egg, add milk, and stir into dry ingredients. Stir just long enough to moisten flour. Stir in the melted shortening. Wash thoroughly dry blueberries and stir lightly and quickly into the muffin mixture. Fill greased muffin tin 2/3 full. Bake in hot oven (425°) for 20 minutes or until muffins are brown.

Campbell's Tavern Spoon bread *

1 c. cornmeal	1 T. baking powder
1 1/3 c. boiling water	4 T. butter or oleo
1 1/3 c. fresh milk	1 1/3 t. sugar
3 whole eggs	1 1/2 t. salt

Mix sugar and salt with cornmeal and blend well. Pour boiling water over meal, stirring constantly. Let stand until cool. Beat eggs until light, add eggs and baking powder to mixture. Add milk and pour mixture into a 2-quart buttered pan or baking dish. Place in shallow pan of hot water in 350° oven. Bake about 35 minutes. Serve 8.

Cheese and Onion Canapés

Onion	Parmesan cheese
Mayonnaise	

Cover small round of white bread or toast with thin, thin slices of onion. Then spread with mayonnaise and sprinkle with Parmesan cheese and broil till brown. Also very good with grated cheese.

Cheesy-Os

1/3 c. butter or margarine

5 c. Cheerios

1/3 c. grated Parmesan cheese

Heat oven to 300 degrees. In a 9x13x2 inch baking dish melt butter and stir in Parmesan cheese. Add cereal and mix well. Bake uncovered for 10 minutes.

Cheese Puffs *

1 sand. loaf bread unsliced

garlic salt

1 c. butter

Worcestershire sauce

1 lb. shredded cheese

hot sauce

Cut bread into cubes. Put butter, cheese into mixer. Season well. Ice cubes and put in freezer. Bake at 400°, 10 min.

Cheese Puffs * II

2 c. mayo

2 T. hot mustard

1/4 c. Parmesan Cheese

40 toast rounds

2 T. grated onion

Mix mayo, cheese, onion, and mustard. Put heaping t. on each round, spreading to edge. Broil 6" below broiler for 2 min., or until golden brown.

Cheese Puffs II

1 c. grated American or cheddar cheese

1/4 t. paprika

1/4 c. softened butter

1/4 t. poppy seeds or

1/2 c. flour

1/2 t. snipped chives or

1/4 t. salt

1/4 t. caraway seeds (opt)

THE DAY (Cooking time - 10 to 15 minutes)

1. Blend the cheese and butter and add the rest of the ingredients. Mix thoroughly.
2. Form into small balls with your hands. Place on an ungreased cookie sheet, cover with waxed paper, and refrigerate.
3. Bring almost to room temperature and then bake in a 400° oven for 10 - 15 minutes.

Cheese Straws * (Mrs. Meanley)

2 1/2 c. grated cheese

3/4 c. flour

1/2 c. melted butter

1/2 t. (scant) red pepper

1 t. salt

Mix dry ingredients with cheese. Add butter. Mix well. Roll on board (well floured) cut with biscuit cutter. Bake

Cheese Stuffed French Bread *

1 loaf French bread

3 T. oil

1 c. grated cheese

1 T. vinegar

1/4 c. chopped onion

1/4 t. oregano

1 garlic clove (minced)

1/4 c. chopped capers

Preheat oven to 350°. Cut a slice from top of loaf and scoop out some soft bread. Combine remaining ingredients and stuff bread with mixture. Replace top of bread and wrap in foil. Bake for about 20 min. or until really hot. Cut into slices and serve.

Cheese Biscuits * (Ann Larus)

1/2 lb. American cheese grated fine

Add 1 stick of butter and mix with 1 1/2 c. flour. Roll into biscuits. Beat yolk of egg and glaze each. Put pecan on top. Bake in moderate oven. When done, sprinkle with salt.

Cheese Drop Biscuits *

2 c. flour

4 T. lard

2 t. baking powder

3/4 c. milk

1/2 t. salt

1 c. grated cheese

Sift flour. Measure. Add baking powder and salt. Sift again. Add grated cheese. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Stir hard until a soft dough is formed. Drop from spoons on ungreased baking sheet.

Crisco Rolls *

1/2 c. shortening
1/4 c. sugar
1 yeast cake
1/2 c. scalded milk

1/2 c. lukewarm milk
1/4 t. salt
3 1/2 c. (about) flour
1 egg

Cream Crisco and sugar. Add egg and hot milk. Let cool. Dissolve yeast in warm milk. Add to first mixture. Add sifted flour and salt. Mix well. Cover with wax paper in refrigerator. Allow about 2 hours to rise before using.

Crusty Rolls *

1/2 c. lukewarm water
1/2 cake yeast
1 1/2 t. sugar
1/2 t. salt

1 T melted lard
1 egg white
2 c. sifted flour (about)

Soften yeast in part of water. To remainder, add sugar, salt, and lard. Add 1/2 c. flour beating well. Add yeast and beaten egg white. Mix thoroughly. Add enough flour to make a soft dough. Knead till satiny. Grease surface lightly. Cover and let rise till double in bulk. Punch down. Divide into small portions for rolls. Cover and let rest 10 min. Shape into rolls. Place 2 1/2" apart on greased floured baking sheet. Cover and let rise till double in bulk. Bake at 450° for 20 min. Place on large pan of boiling water on floor of oven to give crustiness.

Dill Crackers *

1 11 oz. box Sunshine oysterettes
3/4 c. vegetable oil
1 t. garlic powder

1 t. dill weed
1 pkg. Hidden Valley Salad Dressing Mix
(original recipe or the one you make with milk)

Combine oil, garlic powder, dill weed & the dry salad dressing in a large covered container. Add crackers & stir to coat crackers evenly. Then cover tightly and shake, shake, shake, until all is absorbed completely or evenly.

Hush Puppies *

1 c. corn meal
1/2 c. flour
1 T. Baking powder

pinch of sugar
salt

Sift dry ingredients, mix with butter milk. Drop t. in hot oil. Fry until brown.

Ice Box Rolls

1 cake compressed yeast
1/2 c. lukewarm water
1 t. salt
1/2 c. sugar (can use less)

2 eggs
5 T. fat (lard or butter melted)
1 c. warm water
5 c. flour (or a little more)

crumble yeast. Add to 1/2 c. water. Add salt and sugar then eggs, fat and warm water. Beat 3 minutes. Then add rest of ingredients. Mix well and cover with wax paper. Chill. Break off bits and shape into rolls. Place in well greased pan. Let rise till light. Keep rest in ice box. Mix in bowl large enough for raising. Work down each time and cover until all is used up.

Parmesan Cheese Strips *

6 slices bread
1/2 c. grated Parmesan cheese
1/2 c. bread crumbs

1/4 t. onion salt
2/3 c. butter, melted

Trim crusts from bread and cut each into 6 strips. Combine cheese, crumbs, and salt in a shallow pan. Dip each strip in melted butter, coating completely and roll in the cheese mixture. Arrange in a single layer on a cookie sheet and bake at 400° for 8 minutes, until brown and crisp. Makes 36

Popovers *

1 c. flour
1/4 t. salt

1 c. milk
2 eggs

Sift flour and salt. Add milk gradually. Add eggs and melted butter. Beat 5 min. with egg beater. Pour into hot greased pans and bake 30 min. Reduce heat and bake 15 min.

Toasted Cheese Rolls

1/2 lb. sharp Cheddar Cheese, grated
3 T. mayonnaise
1 T. soft butter

2 t. Worcestershire sauce
1/2 t. garlic salt
1 loaf white bread

Remove crusts from bread and roll thin. Combine other ingredients and spread on bread. Roll up; cut each roll in three or four pieces. Refrigerate or freeze. When ready to use, toast in 400° oven until brown.