

Without Eggs

Cooking and Baking Recipes from *Pantry
Cooking: Unlocking Your Pantry's Potential* and
Pantry Cooking II

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Egg Substitutes

Egg , 1 (when two are called for in baking and the second is to be substituted).....	2 tablespoons regular mayonnaise
Egg , 1, in baking.....	1 heaping tablespoon soy flour + 1 tablespoon water
Egg , 1.....	Place 3 tablespoons cold water in a small mixing bowl. Sprinkle 1 teaspoon unflavored gelatin on cold water to soften, beat. Add 2 tablespoons + 1 teaspoon boiling water and beat until dissolved. Place in freezer to thicken, about 10 minutes. Take from freezer and beat until frothy with mixer. Add to batter in place of egg (use in baking only).
Eggs , 2.....	2 teaspoons gelatin, 1/3 cup cold water, 1/3 cup boiling water. Prepare as for 1 egg.
Eggs , 3.....	1 tablespoon gelatin, 1/2 cup cold water, 1/2 cup boiling water. Prepare as for 1 egg.

BREAKFAST

CHERRY MILK TOAST

2 1-inch thick slices of homemade or country-style white bread
1/4 teaspoon cinnamon
1/2 to 1 cup milk
1/2 teaspoon almond extract
Pinch of salt
1 can (15 ounces) pitted sweet cherries, drained
Cinnamon sugar, optional

Place bread flat in a shallow baking dish. Sprinkle cinnamon over the top. Stir together 1/2 cup milk, almond extract and salt. Pour over the bread, adding more milk, if necessary, to allow bread to be evenly saturated. Allow bread to soak 5 minutes. Turn bread over and allow to soak until most of the milk has been absorbed. Heat a large oiled nonstick skillet or griddle over medium low heat for at least 3 minutes or until hot. Add the bread and pour over any remaining liquid. Cook 5 minutes per side or until golden. Heat the cherries. Serve warm cherries over the milk toast. Sprinkle with cinnamon sugar, if desired. Serves 2.

VARIATION: Substitute room temperature fruit jam for the cherries and cinnamon sugar.

QUICK WHEAT MIX

8 cups whole wheat flour
6 tablespoons baking powder
4 teaspoons salt
1-1/2 cups shortening

Thoroughly mix dry ingredients. Cut in shortening until it is the size of peas. Store airtight and dry at room temperature.

FOR BISCUITS: Combine 1/3 cup milk and 1 cup mix. Roll out on floured surface. Cut and place on a baking sheet. Bake at 375° for 12 to 15 minutes.

FOR PANCAKES: Mix 1 tablespoon brown sugar, 1 cup milk, and 1 to 1-1/3 cups mix. Cook on a hot griddle.

MULTIGRAIN PANCAKES

1/2 cup quick oats
1 cup milk
1/2 cup all purpose flour
1 cup whole wheat flour
1/2 cup yellow cornmeal
3 tablespoons dark brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup milk
Cooking spray

In a large mixing bowl, combine quick oats and 1 cup milk. Let soak for 15 minutes. Add remaining ingredients and stir well to combine. Set aside for 15 minutes to allow batter to thicken. Spray a griddle or large heavy skillet with cooking spray and heat over medium heat until hot. Pour 1/4 to 1/3 cup batter on hot griddle or skillet. Cook until edges are dry and bubbles begin to pop. Turn and cook until the underside is golden. Serve with butter and syrup or jam. Makes 16 4-inch pancakes.

BREAD AND ROLLS

QUICK WHEAT ROLLS

1 cup all purpose flour
1 cup whole wheat flour
2 teaspoons baking powder
1/4 teaspoon salt
2 teaspoons brown sugar
1/4 cup mayonnaise (regular not light)
1 cup milk

Mix ingredients together in a large bowl. Spoon batter into 10 to 12 well-greased muffin cups, filling half full. Bake at 425° for 16 to 18 minutes.

CHILE CORNBREAD

1 teaspoon unflavored gelatin
1 cup cornmeal
1 cup all purpose flour
1/4 cup sugar
1 tablespoon baking powder
1 teaspoon salt
1/4 cup shortening
1 cup milk
1 can (4 ounces) chopped green chilies

Place 3 tablespoons of cold water in a small mixing bowl. Sprinkle the unflavored gelatin on the water to soften; beat until slightly frothy. Add 2 tablespoons plus 1 teaspoon boiling water and beat until dissolved. Place in the freezer to thicken, about 10 minutes. Take from the freezer and beat until frothy. Combine cornmeal, flour, sugar, baking powder and salt in a medium bowl. Cut in shortening. Stir in milk and beaten gelatin until well mixed. Stir in chilies. Pour batter into a greased and floured 8-inch square baking pan. Bake at 400° for 25 minutes.

QUICK CINNAMON ROLLS

Cinnamon sugar:

- 2 tablespoons granulated sugar
- 2 tablespoons packed light brown sugar
- 1-1/2 teaspoons cinnamon

1 recipe of Sweet Yeast Biscuits

Frosting:

- 1 cup powdered sugar
- 4 teaspoons milk

Make cinnamon sugar by mixing together sugars and cinnamon until well blended. Set aside. Make Sweet Yeast Biscuit dough according to instructions. Roll dough into a 9 x 12-inch rectangle on a lightly floured surface. Spread cinnamon sugar over the dough to within 1/2-inch of all edges. Roll up dough starting with a 9-inch side. Slice rolled dough into 9 pieces. Arrange in a lightly greased 8-inch square baking pan. Bake at 400° for 12 minutes. Cool in the pan for 15 minutes. Make frosting by mixing the powdered sugar and milk until smooth. Spoon or spread over the warm rolls. Makes 9 cinnamon rolls.

SWEET YEAST BISCUITS

- 1 teaspoon dry yeast
- 1 tablespoon warm water
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup shortening
- 1 tablespoon sugar
- 2/3 cup soured milk*

Stir yeast into the warm water. Set aside to soften. Stir together flour, baking powder and salt. Cut in shortening until it is like coarse crumbs. Stir sugar into the softened yeast. Add the yeast mixture and the soured milk to the flour mixture. Stir quickly. Turn onto a lightly floured surface and knead briefly. Pat or roll dough 1/2-inch thick. Cut biscuits. Place on a lightly greased baking sheet. Bake at 425° for 10 minutes. Makes 9 biscuits.

*To sour milk combine 2 teaspoons white vinegar or lemon juice and milk to equal 2/3 cup; let stand 5 minutes.

PUMPKIN BREAD

2 cups sugar
1/2 cup oil
1 can (15 ounces) pumpkin
1 teaspoon vanilla
1 cup raisins
3 cups flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 teaspoon cinnamon
3/4 cup chopped nuts (optional)

Combine sugar, oil, pumpkin, and vanilla in a bowl and let rest for 30 minutes to allow sugar to dissolve completely. Cover raisins with warm water and soak until soft. In a separate bowl, mix flour, baking soda, salt, nutmeg, cloves, and cinnamon. Add nuts and drained raisins to the pumpkin mixture. Stir in the flour mixture. Pour into a greased 9x5x3-inch loaf pan. Bake at 300° for 1 hour 45 minutes to 2 hours or until a toothpick inserted in the center comes out clean. Remove bread from the pan. Allow to cool on a rack before cutting. To soften crust before cutting, place cooled bread in a plastic bag overnight.

MEATS

CHICKEN PATTIES

- 1 can (12 to 13 ounces) chicken, drained and shredded (about 1-1/2 cups)
- 1/2 cup crushed saltine crackers
- 1/3 cup regular mayonnaise
- 1 tablespoon dried onion
- 2 tablespoons lemon juice
- 1/8 teaspoon pepper
- 1/4 teaspoon garlic powder

Combine ingredients thoroughly. Shape into 4 patties for sandwiches or 6 for meat patties. Cook in a heavy non-stick pan over medium to medium-high heat for 3 to 5 minutes on each side or until golden brown and crusty. For sandwiches, serve on toasted bread with mustard, mayonnaise and dill pickle. Makes 4 sandwiches or meat patties for 3.

WHEAT LOAF

- 1 cup cracked wheat
- 1 can (14 ounces) low sodium beef broth
- 3/4 cup milk
- 3/4 cup quick oats
- 1 tablespoon Worcestershire sauce
- 1 envelope dry onion soup mix
- 1/4 teaspoon garlic powder
- 2 tablespoons dried green pepper
- 2 tablespoons dried onion
- 1/4 cup ketchup

Combine all but the ketchup. Mix well and pour into an 8-1/2 x 4-1/2 inch glass loaf pan. Bake 1 hour at 350°. Remove from oven and let sit 15 minutes. To remove the wheat loaf from the pan, use a knife or metal spatula to loosen the sides of the loaf. Gently insert the spatula under the loaf from each end of the pan to loosen the bottom. Place a platter upside down over the pan and turn the platter and loaf pan upside down to let the wheat loaf gently drop onto the platter. Wheat loaf may also be cut in half and lifted out of the pan. Spoon ketchup over the top of the loaf and spread to the edges. Slice into 6 or 8 slices. Serves 6 to 8.

VEGETARIAN BURGER MIX

1/2 cup dried chickpeas
1/4 cup split yellow peas
1/4 cup small white beans
1/4 cup unsalted sunflower seeds
1/4 cup brown rice
1/4 cup barley
1 tablespoon dried onion
1 teaspoon red pepper flakes (optional)
1/4 cup sesame seeds
1/4 cup quick oats
1/4 cup wheat germ
2 tablespoons whole wheat flour
2 tablespoons parsley flakes
1/2 teaspoon dried minced garlic
1 teaspoon salt

Mix the first 8 ingredients. Grind 1/2 cup at a time in a blender or hand grain grinder until it is the consistency of coarse meal. Mix well with the remaining ingredients. Store in an airtight container at a cool room temperature or refrigerate. Makes about 3 cups or 6 burgers. May be given as a gift in a 28 oz peanut butter jar or quart canning jar.

BURGERS: Mix 1 cup burger mix and 2/3 cup boiling water. Mix well and let stand 15 minutes. Shape into 2 patties. Cook burgers in a hot heavy lightly oiled skillet over medium heat. Cook 5 minutes to brown; turn and cover to steam burgers and brown the other side.

“MEAT” LOAF: Mix 1 recipe of burger mix and 2 cups of boiling water. Mix well and let stand 15 minutes. Mix with 1 envelope of dried onion soup mix and 1 can (15 ounces) whole new potatoes that have been drained and diced. Press into a nonstick loaf pan. Spread 1/2 cup chili sauce over the top. Bake 30-40 minutes at 375°. Cut loaf in half to remove from the pan.

“MEAT” LOAF VARIATION: Mix 1 recipe of burger mix with 2 cups of boiling water. Mix well and let stand for 15 minutes. Mix with 1 cup diced canned carrots and 1 can (4.25 ounces) chopped olives. Press into a nonstick loaf pan. Mix 1 can (8 ounces) tomato sauce with 1/2 teaspoon ground oregano. Pour over the top. Bake 30-40 minutes at 375°. Cut loaf in half to remove from the pan.

“MEAT” BALLS: Prepare desired amount of burger mix (2/3 cup boiling water per 1 cup mix). Form into 1-inch balls. Brown in a lightly oiled heavy skillet over medium

heat. Before balls are completely browned, cover to steam and finish browning. Add to spaghetti sauce or serve in pita bread with a sauce.

SWEET AND SOUR MEATBALLS

Vegetarian Burger Mix meatballs from 1 cup mix
1 can (8 ounces) bamboo shoots, drained
1 cup sliced canned carrots
1 cup pineapple chunks
1 recipe of Sweet and Sour Sauce
Cooked rice

Cook meatballs according to recipe directions. Stir in bamboo shoots and carrots. Toss lightly until warm. Add pineapple and Sweet and Sour Sauce. Warm through. Serve over rice.

SWEET AND SOUR SAUCE

3/4 cup sugar
1/3 cup vinegar
2/3 cup water
2 tablespoons cornstarch
2 tablespoons catsup

Cook sugar, vinegar, water, and cornstarch until thick, stirring constantly. Remove from heat and add catsup.

BAKED TUNA CAKES

1 can (6 ounces) tuna, drained and flaked
1 can (15 ounces) potatoes, drained and mashed
1 cup canned carrots, drained and mashed
1/2 teaspoon dried marjoram leaves, crushed
1-1/2 teaspoons Worcestershire sauce
1 tablespoon bacon flavored bits
Fine dry bread crumbs
Lemon juice

Mix together all but the bread crumbs and lemon juice. Form mixture into 6 cakes; coat with bread crumbs. Bake on a greased baking sheet at 350° for 20 minutes. Serve with lemon juice.

CRAB CAKES

3 tablespoons regular mayonnaise
1 teaspoon dried onion
1/8 teaspoon garlic powder
1 teaspoon Worcestershire sauce
Dash pepper
1/8 teaspoon celery salt
1/8 teaspoon dry mustard
1/2 cup soft breadcrumbs
1 can (6 ounces) lump crab meat, rinsed, drained and flaked

In a medium bowl, mix together mayonnaise and seasonings. Add breadcrumbs and crab meat. Mix well. Cover bowl and refrigerate 1 hour. Form into 4 patties. Heat a non-stick skillet over medium heat until hot. Add crab cakes ; cook for 5 to 7 minutes per side or until browned and crispy. Serves 2.

NOODLED TUNA PATTIES

3 cans (6 ounces each) tuna, drained and flaked
1-1/2 cups (3 ounces) fideo extra fino pasta or crushed angel hair pasta, uncooked
1 can (10-3/4 ounces) reduced fat condensed cream of celery soup or 1 can (10-3/4 ounces) condensed cream of onion soup
1/2 cup or more fine dry bread crumbs
Cooking spray or 2 tablespoons oil
6 tablespoons milk
2 tablespoons lemon juice

In a bowl, combine tuna, noodles, and 6 tablespoons of the condensed soup. Allow to sit 10 to 15 minutes to soften the pasta. Shape into 6 patties; coat with bread crumbs. Brown patties in an oiled skillet. In a saucepan, combine remaining soup, milk, and lemon juice. Heat, stirring occasionally. Serve over the patties.

CAKES

CHOCOLATE CRAZY CAKE

3 cups flour
2 cups sugar
6 tablespoons cocoa
1 teaspoon salt
2 teaspoons baking soda
2 tablespoons vinegar
2 cups water
3/4 cup oil
2 teaspoons vanilla

Combine dry and liquid ingredients in separate bowls. Add liquid to dry ingredients. Mix until moistened. Beat until smooth. Pour into a greased and cocoa-dusted 9x13-inch pan. Bake at 350° for 35 to 40 minutes. Dust with powdered sugar just before serving (cake will absorb the sugar if dusted too long before serving), glaze with Fudge Glaze, or frost with Whipped Cocoa Frosting.

VARIATION: Sprinkle 1 cup mini chocolate chips or 1/2 cup chopped nuts over the top before baking.

CUPCAKES: Bake 18 to 20 minutes.

TWO LAYERS: Bake in two 9-inch round pans for 30 minutes or until done. Cool in the pans for 10 minutes. Remove from the pans and cool on racks.

BROWNIES: Bake in two 9x13-inch pans for 20 to 25 minutes or until they test done with a toothpick.

LOAF CAKES: Half fill 1 pound loaf pans and bake for about 24 minutes.

FUDGE GLAZE

2 ounces unsweetened baking chocolate
1 can (14 ounces) sweetened condensed milk
1/2 teaspoon vanilla
1/2 teaspoon almond extract

Melt chocolate in the top of a double boiler or the microwave. Add milk and blend thoroughly. Add vanilla and almond extract. Cool. Spoon over cake.

WHIPPED COCOA FROSTING

1 envelope (1.3 ounces) dry whipped topping mix
1/2 cup cold evaporated skimmed milk
2 tablespoons unsweetened cocoa
1/2 teaspoon vanilla

Combine ingredients in a small bowl. Beat on high speed with an electric mixer for 3 to 4 minutes or until the mixture stiffens and soft peaks form. Makes 2 cups. Refrigerate cake after frosting.

CHOCOLATE SNACK CAKE

1-2/3 cup all purpose flour
1 cup packed brown sugar
1/4 cup unsweetened cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup water
1/3 cup oil
1 teaspoon vinegar
1/2 teaspoon vanilla

Mix dry ingredients. Stir in liquid ingredients completely. Pour into an ungreased 8-inch square pan. Bake at 350° for 35 to 40 minutes, or until a toothpick inserted in the center comes out clean. Cool. Dust with powdered sugar before serving.

APPLESAUCE CAKE: Omit cocoa and vanilla. Stir 1-1/2 teaspoons ground allspice into the flour mixture. Reduce water to 1/2 cup and stir in 1/2 cup applesauce.

CHOCOLATE CHIP: Omit cocoa and vanilla. Stir 1/3 cup chopped nuts into the flour mixture. Sprinkle 1/3 cup mini chocolate chips over the batter in the pan.

DOUBLE CHOCOLATE: Sprinkle 1/2 cup semi-sweet chocolate chips over the batter in the pan.

MAPLE NUT: Omit cocoa and vanilla. Stir 1/2 cup chopped pecans into the flour mixture and 1/2 teaspoon maple extract in with the water.

PEANUT BUTTER CARAMEL CHOCOLATE CAKE

1 recipe of Chocolate Crazy Cake
1 cup peanut butter baking chips
1 jar (12 ounces) caramel ice cream topping

Prepare cake according to instructions. Sprinkle baking chips over unbaked cake. Bake according to instructions. Remove cake from oven and carefully spread ice cream topping over top of cake while cake is still hot. Allow to cool before serving.

TOMATO SPICE CAKE

2 cups flour, divided
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 teaspoon baking soda
2 tablespoons shortening
1 cup sugar
1 can (10-3/4 ounces) condensed tomato soup
1 cup raisins
Sugar glaze
Walnut halves

In a medium bowl, combine 2 cups minus 1 tablespoon of flour, salt, cinnamon, nutmeg, cloves, and baking soda. Cream together shortening and sugar. Stir in the flour mixture, alternating with the soup. Mix thoroughly after each addition. Fold in raisins that have been coated with the remaining tablespoon of flour. Bake in a greased tube or bundt pan at 350° for 45 minutes. Allow to cool in the pan for 20 minutes; finish cooling on a rack. Drizzle with a glaze of 1 cup powdered sugar, 1/2 teaspoon vanilla, and 1 to 2 tablespoons milk. Decorate with walnut halves.

PUMPKIN SPICE CAKE

1 box (18.25 ounces) spice cake mix
1 can (15 ounces) pumpkin
1 can (15 ounces) cream cheese or vanilla frosting
1/2 cup chopped walnuts

Prepare cake pan according to cake mix package directions. Thoroughly mix together dry cake mix and pumpkin either using a spoon or a mixer on low speed. Bake according to cake mix package directions. Cool completely. Frost with frosting. Sprinkle walnuts over the top. Serves 12 to 24.

SPICE CAKE

1 cup packed brown sugar
1 cup white sugar
2 cups water
2/3 cup shortening
1 cup raisins
1/4 teaspoon salt
1 teaspoon ground cloves
1/2 teaspoon ground nutmeg
2 teaspoons cinnamon
2 teaspoons baking soda mixed with 1/3 cup water
4 cups flour sifted with 1 teaspoon baking powder
1 cup nuts (optional)

Boil sugars, water, shortening, raisins, salt, and spices for 5 minutes. Let cool, then add baking soda and flour mixtures. Mix thoroughly. Batter will be stiff. Pour into a greased and floured 9x13-inch pan or two 9-inch round pans and decorate with nuts. Bake at 350° for 30 to 35 minutes or until done.

DOUBLE CHOCOLATE MAYONNAISE CAKE

2 cups flour
4 tablespoons unsweetened cocoa
2/3 cup sugar
1 cup mayonnaise
1 teaspoon vanilla
1 teaspoon baking soda
1 cup hot water
1/2 cup mini chocolate chips

Stir together flour, cocoa, and sugar. Blend in mayonnaise and vanilla. Dissolve soda in hot water and add to mixture. Beat until smooth. Pour into an ungreased 8-inch square pan. Sprinkle chocolate chips over the top. Bake at 350° for 35 minutes.

VARIATION: Substitute 1/2 cup chopped nuts for the chocolate chips.

MOLASSES WALNUT CAKE

1 can (10-3/4 ounces) condensed tomato soup
1/2 cup water
1/4 cup oil
1/2 cup molasses
1/2 cup sugar
2 cups flour
2 teaspoons allspice
2 teaspoons cinnamon
1/2 teaspoon ground cloves
1 teaspoon baking soda
1 cup coarsely chopped walnuts
Powdered sugar

Combine all ingredients except walnuts and powdered sugar. Blend until smooth. Stir in nuts. Spread batter in a greased 9x13 baking pan. Bake at 350° for 20 to 25 minutes or until tests done with a toothpick. Sprinkle with powdered sugar before serving.

CRANBERRY SPICE CAKE

2-1/2 cups flour
1-1/2 cups sugar
2 teaspoons baking soda
2 teaspoons cinnamon
2 teaspoons ground cloves
2 teaspoons ground ginger
1/2 teaspoon salt
1-1/2 cups milk
1/3 cup oil
1 cup whole cranberry sauce

In a mixing bowl stir flour, sugar, baking soda, spices and salt until well blended. Combine milk and oil. Stir alternately with cranberry sauce into the dry ingredients just until well blended. Pour into a greased 2-inch deep 9-inch square pan. Bake at 350° for 60 minutes or until a toothpick inserted in the center comes out clean. Serve warm or cold, cut in squares or slices. Dust with powdered sugar or garnish with whipped topping or vanilla pudding before serving. Serves 9 to 12.

FRUIT SPICE CAKE

4 cups flour
2 cups sugar
1-1/4 teaspoon salt
3 teaspoons cinnamon
2 teaspoons nutmeg
1 teaspoon ground cloves
4 teaspoons baking soda
1 quart jar of old, dark fruit such as peaches, pears, plums, cherries
1 cup oil
1/2 cup chopped walnuts

Stir together flour, sugar, salt, cinnamon, nutmeg, cloves, and baking soda. Pour fruit and its liquid into a blender and blend until smooth. Add water to equal 4 cups. Pour pureed fruit and oil into the flour mixture and stir until smooth. Pour into a greased and floured 9 x 13 baking pan. Sprinkle walnuts over the top. Bake at 375° for 40 minutes.

LOAF CAKE: Bake in 2 greased and floured bread pans for 45 minutes or until cake tests done. Let cool in the pans for 10 minutes. Remove from pans and cool on racks.

APPLE CAKE

1/4 cup shortening
1 cup sugar
1 cup unsweetened applesauce
1/2 cup water
1 teaspoon baking soda
1/8 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
2 cups flour
1 cup chopped walnuts
1 cup chopped dried apples

In a large bowl, cream together shortening and sugar. In a small bowl, stir together applesauce, water, baking soda, salt, cinnamon, and nutmeg; add to the creamed mixture. Blend in flour. Stir in walnuts and apples. Spread in a greased and floured 9x13 pan. Bake at 350° for 30 minutes or until a toothpick inserted in the center comes out clean.

RICE PUDDINGS

CREAMY RICE PUDDING

4 cups milk
1/4 cup regular long grain rice
1/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon vanilla

Heat milk to boiling. Combine rice, sugar, and salt in a greased 1-1/2 quart casserole. Pour hot milk over the rice, add vanilla and stir well. Bake at 325° for 1-1/2 hours. A brown crust will form during baking; stir this in every 20 minutes during the first hour. Allow top to brown slightly the last 30 minutes. Chill before serving.

APRICOT RICE PUDDING

1 cup regular long grain white rice
2-1/2 cups water
1 cup diced dried apricots (6 ounces)
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/8 teaspoon allspice
1/4 cup brown sugar
1 can (12 ounces) evaporated milk

In a 2 quart saucepan, combine rice, water, apricots, salt, cinnamon, allspice and brown sugar. Bring to a boil. Reduce heat; cover and simmer for 20 minutes. When rice is cooked and water is absorbed stir in milk. Serve warm or chilled.

QUICK RICE PUDDING

3 cups cooked rice
1 can (5 ounces) evaporated milk
1/4 cup sugar, or to taste
3/4 teaspoon vanilla
Cinnamon (optional)
Raisins or chopped dates (optional)

Stir together ingredients until well mixed. Serve warm or cold.

COOKIES, BARS AND BROWNIES

KATHERINE'S DOUBLE CHOCOLATE PUMPKIN COOKIES

1 box (18-1/4 ounces) chocolate or chocolate fudge cake mix
1 can (15 ounces) pumpkin
1 teaspoon cinnamon
1 cup semi-sweet or bittersweet chocolate chips

Before opening the cake mix, knead it in the bag to break up any lumps. In a large bowl, mix together cake mix, pumpkin and cinnamon until well blended; stir in chocolate chips. Drop by rounded tablespoons onto a greased cookie sheet. Bake in a preheated 350° oven for 12 to 15 minutes or until tops are dry. Allow cookies to cool on the cookie sheet for 4 to 5 minutes before removing to a cooling rack. Yield: about 4 dozen.

CINNAMON SPICE CAKE BROWNIES

1 package (4 serving size) vanilla instant pudding
Milk
1 spice cake mix
1/2 cup chopped pecans
1 cup cinnamon baking chips

Prepare a 9x13 baking pan according to directions on the cake mix box. Mix pudding with milk according to package directions. Add cake mix and mix with an electric mixer until cake mix is moistened. Stir in chopped pecans. Pour into the prepared pan. Top with cinnamon baking chips. Bake at 350° for 30 minutes.

VARIATIONS:

Chocolate Chip - Use 1 yellow cake mix, 1 package vanilla pudding, 1/2 cup chopped pecans and 1 cup semi-sweet chocolate chips.

White - Use 1 white cake mix, 1 package vanilla pudding, 1/2 cup chopped walnuts and 1 cup vanilla baking chips.

CINNAMON APPLE “CHEESECAKE” BARS

1 cup graham crackers crumbs (6 full cracker rectangles)
1 jar (25 ounces) Granny Smith or Macintosh applesauce
1 can (14 ounces) sweetened condensed milk
1/2 cup cinnamon baking chips
1/2 cup chopped pecans

Spray the bottom of a 9x13 pan with non-stick cooking spray. Evenly pat graham cracker crumbs in the bottom of the pan. Stir together applesauce and milk and pour over the cracker crumbs. Sprinkle with baking chips and pecans. Bake in a preheated 400° oven for 30 minutes. Cool completely before serving. Refrigerate leftovers. Makes 24 bars.

PEANUT BUTTER CHOCOLATE CAKE BROWNIES

1 package (4 serving size) chocolate instant pudding
Milk
1 chocolate cake mix
1/2 cup chopped peanuts
1 cup peanut butter baking chips

Grease the bottom of a 9x13 baking pan and dust with cocoa powder. Mix pudding with milk according to package directions. Add cake mix and mix with an electric mixer until cake mix is moistened. Stir in chopped peanuts. Spread in the prepared pan. Top with peanut butter chips. Bake at 350° for 30 minutes. Cool before cutting.

MEXICAN CHOCOLATE CAKE BROWNIES

1 package (4 serving size) chocolate fudge instant pudding
Milk
1 chocolate fudge cake mix
1/2 cup chopped pecans
1 cup mini semi-sweet chocolate chips
1 cup cinnamon baking chips

Grease the bottom of a 9x13 baking pan and dust with cocoa powder. Mix pudding with milk according to package directions. Add cake mix and mix with an electric mixer until cake mix is moistened. Stir in chopped pecans and mini chocolate chips. Spread in the prepared pan. Top with cinnamon baking chips. Bake at 350° for 30 minutes. Cool before cutting.

DOUBLE CHOCOLATE CAKE BROWNIES

- 1 box (18.25 ounces) chocolate fudge cake mix
- 1 can (15 ounces) pumpkin
- 1 cup mini chocolate chips

Prepare a 9" x 13" cake pan according to cake mix package directions, except use unsweetened baking cocoa instead of flour to dust the pan when the pan is to be floured. Mix the cake mix and pumpkin with a mixer on low speed until well blended. Stir in chocolate chips. Bake according to cake mix package directions. Cool completely. Cut into squares to serve.

CHOCOLATE CHOCOLATE CHIP CAKE BROWNIES

- 1 package (4 serving size) chocolate instant pudding
- Milk
- 1 chocolate cake mix
- 1/2 cup chopped pecans
- 1 cup mini semi-sweet chocolate chips
- 1 cup semi-sweet chocolate chips

Grease the bottom of a 9x13 baking pan and dust with cocoa powder. Mix pudding with milk according to package directions. Add cake mix and mix with an electric mixer until cake mix is moistened. Stir in chopped pecans and mini chocolate chips. Spread in the prepared pan. Top with regular chocolate chips. Bake at 350° for 30 minutes. Cool before cutting.

BLACK BEAN BROWNIES

- 1 can (15 ounces) black beans
- 1 brownie mix, 9 x 13 inch size
- 1 cup chocolate chips

Prepare 9 x 13 pan according to brownie package instructions. Rinse and drain beans. Return to can and fill can with water (or use 1-1/2 cups cooked black beans plus water to equal 1-3/4 cups total). Puree beans and water. Stir bean puree into the brownie mix until well blended. Stir in chocolate chips. Spread in the prepared baking pan. Bake according to brownie package directions for time, temperature and doneness. Do not overbake or brownies become rubbery.

PUMPKIN COOKIES

2 cups packed brown sugar
1 cup oil
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground ginger
1 teaspoon ground nutmeg
1 teaspoon cinnamon
2 teaspoons vanilla
1 can (15 ounces) pumpkin
4 cups all purpose flour
2 cups raisins
1 cup nuts (optional)

Cream brown sugar and oil. Add all ingredients but flour, raisins, and nuts. Mix thoroughly. Add flour one cup at a time, mixing well after each cup. Stir in raisins and nuts. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350° for about 12 minutes. Makes 7 dozen cookies.

GINGERBREAD COOKIES

1/4 cup shortening
1/4 cup white sugar
1/4 cup packed brown sugar
1/2 cup molasses
3-1/2 cups all purpose flour
1 teaspoon baking soda
1/4 teaspoon ground cloves
1/2 teaspoon cinnamon
1 teaspoon ground ginger
1/2 teaspoon salt
1/2 cup water

Cream shortening and sugars. Beat in molasses. Combine dry ingredients and add them to the shortening mixture in three parts, alternately with the water. Roll a portion of the dough out on a greased cookie sheet. Cut out cookies and peel away excess dough to reuse. Decorate with nuts, candy, etc. as desired. Bake at 350° for 6 to 8 minutes or until done. Cookies are done if the dough springs back after pressing. Cool cookies on a rack.

CHEWY PECAN COOKIE SQUARES

3/4 cup packed brown sugar
1/2 cup mayonnaise
1 teaspoon vanilla
1 cup all purpose flour mixed with 1 teaspoon baking powder
3/4 cup chopped pecans

In a large bowl, mix sugar, mayonnaise and vanilla until well blended. Stir in the flour mixture and 1/2 cup pecans. Dough will be thick and sticky. Press into a greased 8-inch square pan. Sprinkle with the remaining pecans; press them into the dough. Bake in a preheated 350° oven for 15 minutes or until a toothpick inserted in the center comes out clean. Cool in the pan on a rack. Cookies are soft while hot but firm when cool. Cut into squares.

CHEWY CRISPS

1 cup peanut butter, creamy or chunk style
1 cup sugar
1/2 cup evaporated milk
4 teaspoons cornstarch

Mix together ingredients. Drop by teaspoonfuls at least 2 inches apart onto an ungreased cookie sheet. Bake at 350° for 10 to 12 minutes, or until lightly browned. Allow to cool one to two minutes before removing from the cookie sheet. Makes 36.

PEANUT BUTTER COOKIES

1 cup shortening
1 cup sugar
1 cup packed brown sugar
2 cups all purpose flour
1/2 teaspoon salt
1 teaspoon baking soda dissolved in 1/4 cup warm water
1 cup peanut butter
1 teaspoon vanilla

Mix ingredients in the order given. Roll into balls and press flat with a fork on an ungreased cookie sheet. Bake at 350° for 7 to 10 minutes. Cool on the cookie sheet. Makes 5 dozen.

SOFT MOLASSES COOKIES

1/3 cup shortening
1 cup packed brown sugar
1-1/2 cups molasses
Cold water
6 cups all purpose flour
1 teaspoon salt
1 teaspoon allspice
1 teaspoon ground ginger
1 teaspoon ground cloves
1 teaspoon cinnamon
2 teaspoons baking soda
Sugar

Mix together shortening, brown sugar, and molasses. Stir in 1/2 cup water. Stir together flour, salt, allspice, ginger, cloves and cinnamon. Stir into the molasses mixture. Mix soda with 3 tablespoons cold water until soda dissolves and stir it into the batter. Chill dough thoroughly then roll out 1/2-inch thick on a well-floured surface. Cut in 2-1/2 inch circles using a floured cookie cutter. Place far apart on a lightly greased baking sheet (about 6 per sheet). Sprinkle sugar on top of each cookie. Bake at 350° for 15 to 18 minutes or until no imprint remains when lightly touched. Makes about 30 cookies.

PIE

CREAMY PUMPKIN PIE

1 envelope (1.3 ounces) whipped topping mix
1 cup canned pumpkin
2/3 cup milk
1 package (4 serving size) instant vanilla pudding
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/2 teaspoon cinnamon
1 8-inch pie shell, baked and cooled

Prepare whipped topping according to directions on the envelope. Set aside 1 cup for garnishing. To remaining topping, add pumpkin, milk, pudding, and spices. Mix slowly with a rotary beater or wire whip just until blended, about 1 minute. Pour into the pie shell. Chill at least 2 hours. Garnish with the remaining whipped topping.

PIE PASTRY

1 cup flour
Heaping 1/4 teaspoon salt
1/3 cup shortening
2 tablespoons water

Stir together flour and salt. Cut in shortening until it is the size of small peas or smaller. With a fork, stir in the water 1 tablespoon at a time until well mixed. Using hands, gently squeeze the pastry together until it adheres in a ball. Flatten the ball on a sheet of waxed paper. Cover it with a second sheet of waxed paper and roll it out to the desired size. Peel off the top paper and turn the pastry and the bottom sheet of waxed paper over into a pie plate. Carefully peel off the paper. Push the pastry gently to fit in the pie plate. Trim edges to 1/2-inch from the pie plate edge and fold the pastry under so that the fold is flush with the pie plate edge. Crimp or flute edges. Fill and bake according to the pie recipe, or prick the bottom and sides with a fork and bake at 425° for 8 to 10 minutes. **For a two-crust pie**, double the recipe. Trim the bottom pastry to the plate edge. Trim the top pastry to 1/2-inch from the edge and fold it under the edge of the bottom pastry. Crimp or flute edges.

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