

Aunt Stella Knicely's recipe collection

APPLE BUTTER

20 Gal. Cider

6 Bushels Apples

25 Lbs. Sugar

Cinnamon and cloves to taste

Cook in large kettle over fire.

This makes about 20 gallons apple butter.

Aunt Stella Knicely's recipe collection

APPLE CAKE (Fresh Apples)

1 ½ Cups Flour

2 Teas. Soda

1 Teas. Cinnamon

1 Teas. Nutmeg

½ Teas. Salt

½ Cups Butter (Shortening)

1 ½ Cups Sugar

2 Eggs

4 Cups Peeled Diced Apples

1 Cup All-Brand

Sift flour, soda, spices and salt. Cream butter and sugar – add eggs, beat. Stir in flour mixture and All-Brand, mix in apples. This dough will be very stiff. Spread in greased pan (8x11x2). Bake 350° for 40 minutes.

Aunt Stella Knicely's recipe collection

APPLE CHIP CAKE – (Brownie Driver)

2 Eggs 2 Cups Sugar

½ Cups Oil

2 Cups Flour

2 Teas. Soda

1 Teas. Cinnamon

¼ Teas. Salt

4 Cups Chipped Apples (dried with towel)

1 Cup Walnuts

1 Teas. Vanilla

Mix together eggs and sugar. Then all the other ingredients. Bake at 350° for 40-45 minutes.

Icing:

½ Cup 10X sugar

6 oz. Cream Cheese

3 Tbl. Butter

½ Teas. Vanilla

Pinch Salt

Mix together and spread on cake.

Aunt Stella Knicely's recipe collection

APPLE PIE FILLING

4 ½ Cups Sugar

2 Teas. Cinnamon

¼ Teas. Nutmeg

1 Cup Cornstarch

1 Teas. Salt

10 Cups Water

3 Tbl. Lemon Juice

5 ½ or 6 Lbs. Tart Apples – peeled, cored and sliced (about 1 gal.) In large kettle blend first six ingredients. Cook and stir until thick and bubbly, add lemon juice.

Stir in raw apples and put in jars. Leave about 1 inch of head room in jars. Put lids on jars and cold pack for 20 minutes.

Aunt Stella Knicely's recipe collection

APPLE PIE FILLING

1 Cup Corn Starch or Clear Jell

10 Cups Water

4 ½ Cups Sugar

8 or 9 Qts. Apples

Cook cornstarch, sugar and water together then pour over apples.

Aunt Stella Knicely's recipe collection

APPLE PUDDING CAKE

¼ Cup Shortening

½ Cup Brown Sugar

½ Cup White Sugar

1 Egg

2 Cups Apples, Peeled and Chopped

1 Cup Flour

1 Teas. Baking Soda

½ Teas. Cinnamon

½ Teas. Nutmeg

½ Cup Walnuts, Chopped

Cream together shortening and sugars. Stir in egg, nuts and apples and mix. Combine flour, baking soda, cinnamon and nutmeg. Stir into apple mixture. Bake in greased pan for 30 minutes at 350°.

Aunt Stella Knicely's recipe collection

APPLESAUCE FRUIT CAKE

½ Cup Shortening
¾ Cup Brown Sugar
2 Eggs well beaten
3 Cups Flour
2 Teas. Soda
½ Teas. Salt
2 Teas. Cinnamon
1 Teas. Cloves
2 Cups Chopped Nuts
4 oz. Mixed Candied Fruit
1 Cup Chopped Dates
2 Cups Chopped Raisins
1 Cup Sliced Gumdrops
2 Cups Thick Applesauce

Cream shortening and sugar until light. Add eggs, one at a time, beating after each addition. Sift together flour, soda, salt and spices. Mix about ½ cup flour mixture with the nuts, fruits and gumdrops. Add remaining flour alternately with applesauce to shortening mixture beating well after each addition. Stir in floured fruit and nut mixture. Turn into 2 greased and waxed paper lined 9x5x3" loaf pans or 1 10" tube pan. Place a pan of water in the oven under the cake during the first 30 minutes of baking. Bake at 325° for 1 ½ hours or until done.

Glaze:

1 Cup Sugar
2/3 Cup Water
1/3 Cup Light Corn Syrup

Boil together until a soft ball is formed in cold water. Let cool and quickly spread over fruit cake when taken from the oven. Let stand 5 minutes, then decorate with candied fruit and nuts.

Aunt Stella Knicely's recipe collection

ASPARAGUS – BAKED

- 2 Tbls. Butter Melted
- 2 Tbls. Flour – Rounded
- 1 Cup Milk
- ½ Teas. Salt
- 1 Cup Cheese – Velveeta
- 1 Cup Bread Crumbs – Buttered
- 2 Eggs – Hard Boiled
- 2 ½ Cups Asparagus or # 2 can slightly drained

Make cheese sauce with the first five ingredients.

Cook raw asparagus just until tender.

In baked dish use ½ Cup crumbs in bottom, add asparagus, layer of sliced eggs. Add cheese sauce and crumbs. Bake at 350° for 45 minutes. Serves 5.

Aunt Stella Knicely's recipe collection

AUNT MARTHA CHOCOLATE CAKE

Mix and let stand:

½ Cup Water 1 ½ Tsp. Soda

½ Cup Cocoa

Cream Together:

2/3 Cup Shortening

1 Tsp. Vanilla

1 ¾ Cup Sugar

2 Eggs – Add, beat until light

Add milk alternately with flour and salt

2 ½ Cups Flour

½ Tsp. Salt

¾ Cup Sour Milk

Stir in cocoa mixture.

Bake 350° for 40 minutes.

Cool in pan

Aunt Stella Knicely's recipe collection

BAKED BEANS

Cook dried beans until soft but not mushy

Tomato Juice

Salt

Add equal amounts of:

Brown Sugar

King Syrup

Add no more than ½ teaspoon of Mustard

(Beans should taste sweet and salty before they are baked)

Bake 1 ½ hours more or less, (depending on how dry they become).

Aunt Stella Knicely's recipe collection

BAKED CORN – (Mrs. Powell)

2 Eggs

1 Cup Milk

1 Pint Corn

1 Tbls. Butter, melted

1 Tbls. Salt

Pepper

Beat eggs, add milk and corn. Add the other ingredients.

Bake at 350° until firm.

Aunt Stella Knicely's recipe collection

BAKED SQUASHED CASSEROLE – Mom's Recipe

1 Tablespoon Butter

1 2/3 Cups Cracker Crumbs

1 Cup Milk

1/2 Cup Cheese

4 Beaten Eggs

2 Cups cook Squash

Combine all ingredients, bake at 350°

Aunt Stella Knicely's recipe collection

BAKED SQUASH

2 Cups grated Squash (uncooked)

2 Eggs

1/3 Cup Bisquick

1/4 Cup Cheese

Onion if desired

Mix together and bake 30-40 minutes at 350°

Aunt Stella Knicely's recipe collection

BANANA PUNCH

2 Pkg Cool Aid (orange or strawberry) can use lemon with orange or strawberry

1 Can Pineapple Juice – Regular Size

Sugar

4 Bananas – Mashed

Pineapple Sherbet (optional)

Ginger Ale (optional)

Aunt Stella Knicely's recipe collection

BBQ CHICKEN SAUCE

½ Lb. Butter

1 Pt. Vinegar

½ Cup Water

4 Tbls. Salt

1 Teas. Pepper

2 Teas. Poultry Seasoning

5 Chicken Halves (2 ½ to 3 Lbs.)

Heat the first 6 ingredients together. Put over chicken as the chicken is cooking.

Aunt Stella Knicely's recipe collection

BEEF PICKLE

1 Cup Vinegar

2 Cups Water

8 Saccrhains

Heat to boiling, boil for 5 minutes and pour over cooked beets.

Aunt Stella Knicely's recipe collection

BLUEBERRY DELIGHT (Fay Brubaker)

Crust:

1 ½ Cups Graham Crackers

¼ Cup Melted Butter

Middle:

30 Marshmallows (2 Cups Marshmallow Cream = 40 Marshmallows)

½ Cup Milk

Melt marshmallows with milk, cool. Then add 1 cup unwhipped cream that has been whipped. Cool on crust. Add thickened berries.

Aunt Stella Knicely's recipe collection

BONNIE BUTTER CAKE

2/3 Cups Soft Butter

1 ¾ Cups Sugar

2 Eggs

1 ½ Teas. Vanilla

3 Cups Sifted Flour

2 ½ Teas. Baking Powder

1 Teas. Salt

1 ¼ Cup Milk

Beat butter, sugar, eggs and vanilla 5 minutes at high speed on mixer. Sift flour, baking powder, salt. Add in 4 additions alternately with milk. Start and end with dry ingredients. Blend on low speed just until smooth. Bake 30-35 minutes at 350° in greased and floured pans.

Aunt Stella Knicely's recipe collection

BREAD – Mom, Esther Knicely's Recipe

6 Cups Flour - (fill each cup to the top of a 2 cup measuring cup) in mixing bowl. Add additional flour as needed when kneading.

3 Cups water – (each cup, fill to the top of a 1 cup measuring cup)

3/4 Tablespoon Sugar

1/4 Tablespoon Salt

1 (Full, rounded a little) Tablespoon dry yeast (or 1 packet)

2 Tablespoons Melted Butter

Make a "pond" and then put in 3 cups water

Sprinkle Sugar, Salt, Yeast and melted butter on top. Let stand until yeast is dissolved and floating on top.

Mix well until you can knead the dough.

Pour dough on floured surface and knead adding flour until dough is not sticky to the hands and the dough has an elastic feel. (At least 15 minutes, I do 1/2 hour.)

Put dough back in original pan to rise to at least twice the size of the original size. (I let it rise for about 40 minutes.) (Grease pan and bread dough with butter or Crisco.)

Knead the dough again for a couple of minutes and let rise again to double size. (I let it rise about 25-30 minutes.)

Separate dough into loaves. Knead each loaf and put in bread pan. Again grease loaves with butter or Crisco. (Stick loaves with a fork to get the air bubbles out.) Let rise again probably about 1/2 - 3/4 hour.

Bake at 420° for about 18 minutes.

Take out of oven and again grease the baked loaves with butter.

Aunt Stella Knicely's recipe collection

BREAKFAST PIZZA

20 oz Shredded Potatoes

2 TLB Melted butter

Drizzle melted butter over potatoes

Sprinkle with salt and pepper

Bake at 425° 20 to 25 minutes

3 Scrambled Eggs

8 slices crumbled Bacon

½ Cup dices Ham

2 Cups Shredded Cheese

Bake 20-25 minutes

Aunt Stella Knicely's recipe collection

BROCCOLI CASSEROLE – (Sandy Martin)

2 Pkgs Chopped Broccoli

2 Beaten Eggs

1 Cup Mushroom Soup – (One can)

1 Cup Shredded Cheddar Cheese

1 Tbl Onion, Chopped

1 Cup Mayonnaise

Cook and drain broccoli. Mix remainder ingredients and add broccoli. Put in greased baking dish. Sprinkle top with cracker crumbs. Bake at 350° for 45 minutes.

Aunt Stella Knicely's recipe collection

BROWN SUGAR COOKIES

4 Cups Brown Sugar

1 Cup Shortening

4 Eggs

2 Teas. Vanilla

1 Teas. Cream of Tarter

1 Teas. Soda

7-8 Cups Flour

Cream shortening and sugar. Add vanilla and eggs and beat until fluffy. Sift together cream of tarter, soda and flour and add to other ingredients and mix until smooth (stiff dough). Shape into long rolls, 2 ½" to 3" in diameter and chill in refrigerator overnight. When ready to bake, cut roll in thin crosswise slices and place slices 1" apart on ungreased baking sheet. Bake at 400° for 8 minutes.

Aunt Stella Knicely's recipe collection

BROWNIES – Easy to Make

Rhoda Showalter

½ Cup Melted Butter

1 ½ Cups Brown Sugar

2 Eggs

1 Teas. Vanilla

1 ½ Cups Flour

½ Teas. Baking Powder

½ Teas. Salt

1 Cup Chocolate Chips

Stir together all ingredients except chocolate chips. (Do NOT beat.) Pour into greased 9"X13" pan and sprinkle chocolate chips on top. Bake at 350° for 20 minutes.

Aunt Stella Knicely's recipe collection

BUFFALO COOKIES

1 Lb. Butter
4 Eggs
2 Cups Brown Sugar
2 Cups White Sugar
2 Teas. Vanilla
2 Teas. Baking Powder
2 Teas. Soda
4 ½ Cups Flour
2 Cups Oatmeal
3 Cups Corn Flakes
1 Cup Coconut
1 Cup Nuts
12 Oz. Chocolate Chips
6 Oz. Butterscotch Chips

Mix together butter, eggs, sugar and vanilla. Add baking powder, and soda. Add flour. Mix well. Add oatmeal, coconut, cornflakes, nuts and chips. Chill dough for 2 hours. Roll into balls and bake at 350°.

Aunt Stella Knicely's recipe collection

CARAMEL APPLE OAT SQUARES

- 1 $\frac{3}{4}$ Cup Unsifted Flour
- 1 Cup Quick Cooking Oats
- $\frac{1}{2}$ Cup Brown Sugar
- $\frac{1}{2}$ Teas. Baking Soda
- $\frac{1}{2}$ Teas. Salt
- 1 Cup Cold Margarine or Butter
- $\frac{1}{2}$ Cup Chopped Walnuts
- 20 Caramel Candies (Unwrapped)
- 14 Oz. Eagle Brand Milk
- 12 Oz. Apple pie Filling

Preheat oven to 375°. In large bowl, combine flour, oats, sugar, baking soda and salt; cut in margarine until crumbly. Reserving 1 $\frac{1}{2}$ cup crumb mixture, press remainder on bottom of a 13"x9" baking pan. Bake 15 minutes. Add nuts to reserved crumb mixture. In heavy saucepan, over low heat, melt caramels with sweetened condensed milk, stirring until smooth. Spoon apple pie filling over prepared crust; top with caramel mixture then reserved crumb mixture. Bake 20 min. or until set. Cool or serve warm with ice cream.

Aunt Stella Knicely's recipe collection

CARMEL BROWNIES – TURTLES

1 pkg. German Chocolate Cake mix

2/3 cup Pet milk (canned)

1 Cup Chopped pecans (optional)

14 oz. Package caramels

1 Cup Chocolate chips

¾ Cup Margarine – melted

Melt caramels and 1/3 cup canned milk in double boiler.

Grease and flour 9/13 pan.

Mix in bowl: Dry cake mix, melted margarine, 1/3 cup pet milk and nuts. Stir until dough holds together. Press half the dough into prepared pan. Bake at 350° degrees for 6 minutes.

Sprinkle chocolate chips over top of baked crust. Spread caramel mixture over that and place remaining dough on top. Return to oven and bake for 18 minutes.

Cool slightly and refrigerate until caramel layer is set. Cut into 36 squares.

Aunt Stella Knicely's recipe collection

CARMEL CORN – Crispy
Edith Heatwole

7 Quarts Popped Corn
1 Cup Peanuts (Optional)
2 Cups Brown Sugar
1 Cup Margarine
½ Cup White Corn syrup
1 Teaspoon Salt
1 Teaspoon Vanilla
½ Teaspoon Soda

Measure into a sauce pan - brown sugar, margarine, corn syrup and salt. Bring to a boil and boil for 5 minutes.

Remove from heat and stir in vanilla and soda. Pour over freshly popped corn and peanuts which have been measured into a very large container. Mill well and turn out into 2 or 3 large cake pans or cookie sheets. Place in 250° oven for one hour. Stir corn occasionally while in oven. Store in tight container when cool.

Aunt Stella Knicely's recipe collection

CHEDDAR CHOWDER

2 Cups Water
2 Cups Diced Potatoes
½ Cup Diced Carrots
½ Cup Dices Celery
¼ Cup Chopped Onion
1 Tsp. Salt
¼ Tsp. Pepper

Combine all ingredients in large kettle. Boil 10-12 minutes. Meanwhile make white sauce. Stir white sauce into undrained vegetable mixture. Heat throughout. Makes 6 servings.

White Sauce

¼ Cup Butter
¼ Cup Flour
2 Cups Milk
2 Cups Cheddar Cheese, grated
1 Cup Cubed ham or fried bacon crumbles, or cooked sausage

In a small saucepan melt butter. Add flour and stir until smooth (about 1 minute). Slowly add milk while stirring. Cook until thickened. Add grated cheese, and stir until melted. Toss in meat. Variation: Use chicken broth instead of water, and 2 cups diced, cooked chicken instead of other meat.

Aunt Stella Knicely's recipe collection

CHEESEBALL – CHICKEN

(1) 8 oz. cream cheese, softened

1 large can (12.5 oz) chunk chicken, drained

Onion (I use the onion flakes)

Mix together and form into ball. Roll in Salad Supreme to cover

Aunt Stella Knicely's recipe collection

CHEESEBALL – Martha's

½ lb. Sharp Cheese

½ lb. Cheese Food or Velveeta Cheese

2 8 oz. Cream Cheese

1/8 onion (optional)

1 Tablespoon Worcestershire Sauce

Dried Beef

Chop dried beef very fine.

Mix the top 5 ingredients together including some dried beef. This receipt is very large.

This can be divided into several balls. Cover the balls in the dried beef.

Aunt Stella Knicely's recipe collection

CHOCOLATE DROPS

3 Cups Sugar

½ Cup Karo

2 Egg Whites

1 Cup Water

Boil together until forms hard ball in water.

Let cool.

Then pour slowly into beaten egg whites. Beat until you can work in into balls.

Chocolate cover the balls.

Aunt Stella Knicely's recipe collection

CHOCOLATE FUDGE – Fay's

2 Cups Sugar

2 Tbls. Corn Syrup

$\frac{3}{4}$ Cup Milk

2 Squares Chocolate

2 Tbls. Butter

1 Teas. Vanilla

Cook sugar, syrup, milk and chocolate together until it forms a soft ball (236°)

Remove from heat and add butter Cool until you can hold your hand of the bottom of pan (112°)

Add vanilla and nuts and stir until creamy

Pour into buttered 4X8 inch pan

Mark into squares and cool

This is a creamy, moist and delicious fudge

Aunt Stella Knicely's recipe collection

CHOCOLATE MARSHMALLOW BARS – Deluxe

$\frac{3}{4}$ Cup Margarine Cream together

1 $\frac{1}{2}$ Cups Sugar

3 eggs Add, beating until fluffy

1 Teas. Vanilla

1 $\frac{1}{3}$ Cup Flour Sift together and add

$\frac{1}{2}$ Teas. Baking Powder

$\frac{1}{2}$ Teas. Salt

3 Tbsp. Cocoa

$\frac{1}{2}$ Cup Chopped Nuts (Optional) Fold in

Spread in greased 11x15 pan. Bake at 350° for 15 to 18 minutes.

Deluxe Topping:

1 $\frac{1}{3}$ Cups Chocolate Chips Combine in saucepan. Stir

3 Tbsp. Butter or Margarine constantly over low heat

1 Cup Peanut Butter until melted. Remove from heat.

2 Cups Rice Krispies Cereal Stir in. Spread on Top of bars

Aunt Stella Knicely's recipe collection

CHOCOLATE OATMEAL BARS

Cream Together:

- 1 Cup Margarine
- 2 Cups Brown Sugar
- 4 Eggs

Add the following ingredients to the above mixture :

- 2 ½ Cup s Flour
 - 1 Teas. Soda
 - 1 Teas. Salt
 - 2 Teas. Vanilla
 - 3 Cups Oatmeal
- Pat 2/3 of the above mixture into 9 x 12 pan. (Somewhat sticky)

Filling: Melt:

- 1 (12 oz.) pkg. Chocolate Chips
- 1 Can Sweetened Condensed Milk
- 2 Tbls. Margarine

Add:

- 1 Cup Chopped Nuts
- 2 Teas. Vanilla

Pour over bottom part of oatmeal mixture.

Drop remaining mixture (1/3) by spoonful's onto chocolate layer. Bake 30 minutes t 350°.

Aunt Stella Knicely's recipe collection

CHOCOLATE PEANUT BUTTER DESSERT

2 Cups Graham Crackers Crumbs

6 Tbsp. Margarine, melted

1 Cup Crunchy Peanut Butter

1 ½ Cup Powder Sugar

1 Small Pkg. Instant Chocolate Pudding

2 Small Pkgs. Instant Vanilla Pudding

Whipped Topping

Combine graham cracker crumbs and margarine. Press into a 9 x 13" baking pan. Bake for 10 minutes at 350°. Cool. Combine peanut butter and sugar, spread over crust. Prepare pudding per package directions and pour over the above. Top with whipped toppings.

Aunt Stella Knicely's recipe collection

CHOCO NUT CARAMEL BARS

- 1 (11 ½ oz.) or 2 Cups Milk Chocolate Morsels
- 2 Tbls. Vegetable Shortening
- 1 (14 oz.) Kraft Caramels
- 5 Tbls. Butter or Margarine
- 2 Tbls. Water
- 1 Cup Peanuts (coarsely chopped)

Melt over hot (not boiling) water, chocolate morsels and vegetable shortening. Stir until morsels melt and mixture is smooth. Remove from heat. Pour ½ of melted chocolate into 8" foil-lined square pan; spread evenly. Refrigerate until firm (about 15 minutes). Return remaining chocolate mixture over low heat.

Combine over boiling water, caramels, butter and water. Stir until caramels melt and mixture is smooth. Stir in nuts until well blended. Pour into the chocolate-lined pan. Spread evenly. Refrigerate until tacky, (about 15 minutes).

Top with remaining melted chocolate; spread evenly to cover caramel filling. Return to refrigerator and chill until firm (about 1 hour).

Cut into 1" x 2" rectangles. Refrigerate until ready to serve. Makes about 2 ½ dozen candies.

Aunt Stella Knicely's recipe collection

COCONUT COOKIES

1 2/3 Cups Brown Sugar

2/3 Cup Shortening

2 Eggs

1 Teas. Vanilla

2 Teas. Baking Powder

1 Teas. Soda

Salt – pinch

3 Cups Flour 2 Cups Coconut

Cream together sugar and shortening. Add eggs, vanilla and blend.

Add baking powder, soda, salt and flour and mix together. Add coconut. Bake at 350°

Aunt Stella Knicely's recipe collection

COOKIES FROM CAKEMIX

2 Eggs

½ Cup Vegetable Oil

1 Cake Mix

Preheat oven to 350°. Mix eggs and vegetable oil into cake mix. (Use only the ingredients, not the ones listed on box.) You can add other things like nuts, raisins or chocolate chips to make your cookies special. Drop the dough by teaspoonful's onto an ungreased cookie sheet, space about 2 inches apart. Bake for 8 to 10 minutes and let cool before serving.

Aunt Stella Knicely's recipe collection

CORN BREAD

1 Cup Cornmeal

1 Cup Flour

½ Cup Sugar

½ Tea. Salt

3 Tea. Baking Powder

1 Egg

1 Cup Milk

½ Bar Margarine – melted

Sift together cornmeal, flour, sugar, salt and baking powder. Add milk and egg. Stir well. Add melted margarine. Stir well. Bake at 450° for 25-30 minutes.

Aunt Stella Knicely's recipe collection

COTTAGE CHEESE SALAD – (Lettie Bea Lam)

1 Small Container Cottage Cheese

SPRINKLE ON

1 Small box orange-pineapple jello

ADD

1 Small can crushed pineapple or fruit cocktail (drained)

1 Small bowl Cool Whip

Other flavors jello very good and can use large amounts of each ingredient.

Aunt Stella Knicely's recipe collection

COWBOY COOKIES

1 Cup Butter

1 Cup White Sugar

1 Cup Brown Sugar

2 Eggs

1 Teas. Vanilla

2 ½ Cups Flour

½ Teas. Baking Powder

1 Teas. Soda

½ Teas. Salt

1 Cup Oatmeal

Chocolate Wafers

Beat butter, sugars and eggs. Add vanilla and then dry ingredients. Chill dough. Bake at 350° for 8-10 minutes. Immediately when cookies are removed from oven, top with a chocolate wafer. Let sit until wafer is melted, then spread chocolate with knife, like icing. For Christmas you can use white chocolate wafers and sprinkle with red and green sugars!

Aunt Stella Knicely's recipe collection

DELIGHT, CENTER MIXTURE – (Fruit)

Melt and Cool:

25 Marshmallows (Regular size)

¼ Cup Milk

Beat in:

Small amount of Cream Cheese

In Side bowl Whip:

1 Pint Whipping Cream

Stir whipped cream into the other mixture.

This is ready to be put on top of a graham cracker crust and then to top with fruit.

Aunt Stella Knicely's recipe collection

DIP – RAW VEGGIE

1 Pack Hidden Valley Party Dip Mix

1 Pint Sour Cream

Food Coloring

Mix ingredients together and serve

Aunt Stella Knicely's recipe collection

DOUGHNUTS - (Brubaker's)

8 Cups Flour

1 Cup Sugar

1 Teas. Salt

3 Eggs

1 Tbl. Vanilla

2 Cups Water or Milk 1 ½ Cakes Yeast or 3 Tbls. Dry Yeast

2/3 Cups Shortening

2 Teas. Nutmeg

Glaze:

1 Box Powdered Sugar

½ Cups COLD Water

Aunt Stella Knicely's recipe collection

DRIED BEEF CASSEROLE

1 Can (10 ½ oz) Condensed Cream of Mushroom soup

1 Cup Milk

1 Cup finely cut Cheddar Cheese (about 1 lb.)

1 Cup uncooked Elbow Macaroni

3 Tablespoons finely chopped Onion

¼ lb. Dried Beef, cut in bite-sized pieces

2 Hard Cooked Eggs, sliced

Stir soup and milk together to make creamy consistency. Add the rest of the ingredients except for eggs. Fold in eggs. Pour into buttered 1 ½ quart baking dish. Store covered in refrigerator at least 3 to 4 hours or overnight. Bake 1 hour uncovered at 350°.

4 - 6 servings

Aunt Stella Knicely's recipe collection

DUMP CAKE

1 Yellow Cake Mix

1 Can Crushed Pineapple

1 Can Cherry Pie Mix

½ Cup Pecans

1 Stick Butter, Sliced thin

9x13 pan – Dump and spread pineapple, then pie mix, then cake mix, then nuts, top with sliced butter. Bake 1 Hour at 350°.

Aunt Stella Knicely's recipe collection

FRESH FRUIT CAKE

½ Cup Butter

1 ½ Cup Sugar

2 Eggs, well beaten

3 Cups Flour

Pinch Salt

4 Teas. Baking Powder

1 Cup Milk

1 Teas. Vanilla

4 Cups Fresh Fruit

1 Pack Strawberry Gelatin (3 oz. size)

Top with: ¼ Cup Flour

½ Cup Sugar

3 Tbl. Butter

Mix first 8 ingredients together; this will be a stiff cake batter. Smooth batter into large sized buttered 9x13 baking pan. Mix drained fruit with gelatin, stir well together. (Add 2 extra Tbl. Sugar to gelatin for rhubarb.) Spread fruit mixture over batter. Crumble last 3 ingredients together and sprinkle over top. Bake at 375° for 50 minutes or until browned.

Aunt Stella Knicely's recipe collection

FRESH FRUIT PIE - Sharon Showalter

Crust:

½ Cup Butter

¼ Cup Powder Sugar

1 Cup Flour

-DO NOT roll – pat on pan

-Bake crust 350° for 10 minutes

- 12" Pizza pan

Filling:

8 oz. Cream Cheese

¼ Cup Regular Sugar

1 Tea. Milk

Fruit:

Any Fresh or frozen Fruit

Part of pack of Instant Lemon Pudding

Add Water or Juice

Aunt Stella Knicely's recipe collection

FROSTED PUMPKIN BARS

- 4 Eggs beaten
- 1 Cup Salad Oil
- 2 Cups Sugar
- 1 Cup Pumpkin
- 2 Teaspoons Salt
- 2 Teaspoons Cinnamon
- 1 Teaspoon Soda
- 1 Teaspoon Baking Powder
- 2 Cups Flour
- 1 Cup Nuts or Raisins (optional)

Combine all ingredients. Pour on greased and floured cookie sheet. Bake at 350° for 20-25 minutes. Cut into squares. Frost while warm.

Aunt Stella Knicely's recipe collection

FRUIT CAKE – Unbaked

1 lb. Dates

1 lb. Graham Crackers

1 lb. Candied Cherries (cut diced)

½ lb. Butter

1 ½ lb. Marshmallows

1 ½ Cups Raisins

¾ Cup Pecans

¾ Cup English Walnuts

Melt marshmallows and butter together.

Aunt Stella Knicely's recipe collection

FRUIT PUNCH – (Janet Showalter)

1 Pkg Unsweetened Cherry Cool Aid

1 Pkg Unsweetened Fruit Punch Cool Aid

46 Oz Can Pineapple Juice

6 Oz Can Lemon Aid Concentrate

6 Oz Can Orange Juice Concentrate

2 Cup Sugar

Water to taste

Ginger Ale to taste

Aunt Stella Knicely's recipe collection

FUDGE – FANTASY

3 Cups Sugar

$\frac{3}{4}$ Cup Margarine

$\frac{2}{3}$ Cup Undiluted Carnation Evaporated Milk

1 12 Oz. package semi-sweet Chocolate piece

1 7 Oz Jar Marshmallow Cream

1 Cup Chopped Nuts

1 Teaspoon Vanilla

Combine sugar, margarine and milk in heavy 2 $\frac{1}{2}$ Quart saucepan, bring to full rolling boil, stirring constantly to prevent scorching. Remove from heat, stir in chocolate pieces until melted. Add marshmallow cream, nuts and vanilla. Beat until well blended. Pour into greased 13X9 inch pan. Cool at room temperature: cut into squares. Makes approximately 3 lbs.

Aunt Stella Knicely's recipe collection

GINGER BREAD (Grandma's)

½ Cup Sugar

1 Cup Molasses

½ Cup Lard 1 Cup Boiling Water

2 Eggs

2 ½ Cups Flour

1 ½ Teas. Soda

½ /Teas. Ginger

½ Teas. Cinnamon

½ Teas. Cloves

Mix sugar and molasses well, add eggs. Mix dry ingredients and melted lard in water, then add alternately with dry ingredients.

Aunt Stella Knicely's recipe collection

GINGER SNAP COOKIES

¾ Cup Shortening

1 Cup Brown Sugar

¼ Cup Molasses

2 Eggs

2 ¼ Cups Sifted Enriched Flour

2 Teas. Soda

½ Teas. Salt

1 Teas. Ginger

1 Teas. Cinnamon

½ Teas. Cloves

Cream together first four ingredients, until fluffy. Sift together dry ingredients, stir into molasses mixture. Form in small balls. Roll in sugar and space 2 inches apart on greased cookie sheet. Bake at 375° for 10 minutes.

Aunt Stella Knicely's recipe collection

GOURMET POTATOES

12 Med. Potatoes

¼ Cup Margarine

2 Cups Velveeta Cheese 1 Cup Grated Cheddar Cheese

2 Cups Sour Cream

1 Onion, small, chopped

2 Teas. Salt

½ Teas. Pepper

1 Cup Milk

Mix all ingredients together.

Crock Pot:

Bake 30-40 minutes until good and hot all the way through.

Oven:

Bake at 350° for 30-40 minutes until good and hot all the way through.

Aunt Stella Knicely's recipe collection

GRAHAM CRACKER CRUST

1 ½ Cups Graham Cracker crumbs (about 18 single crackers)

2 Tbl. Sugar (I use 1 Tbl.)

1/3 Cup Melted Butter (About 6 ¼ Tbl. Spoons, but I use 5 ¼ Tbl. or a little less.)

Mix together thoroughly. Press into 9" plate.

Chill as is, or bake at 350° for 6 minutes for a crisper, firmer crust.

Aunt Stella Knicely's recipe collection

GRANDMA CAKE

8 Eggs

2 Cups Sugar

1 Cup Butter

2 ½ Cups Flour ½ Teas. Baking Powder (heaping)

Beat 10 minutes after mixing.

Aunt Stella Knicely's recipe collection

GRANDMA HEATWOLE'S COOKIES

1 Cup Sour Milk

2 Cup Sugar

1 Cup Shortening

2 Teas. Soda

1 Teas. Cream of Tarter

Flour

HAMBURGER PATTIES SECRET

2 Parts Hamburger

1 Part Sausage

Mix together and shape into patties. Barbecue on grill, fry or boil.

Aunt Stella Knicely's recipe collection

HAMBURGER PATTIES SECRET

2 Parts Hamburger

1 Part Sausage

Mix together and shape into patties. Barbecue on grill, fry or boil.

Aunt Stella Knicely's recipe collection

HASH BROWN CASSEROLE – (Sarah's way)

2 Lbs. Hash Browns , frozen

¼ Cup Butter, melted

¾ Teas. Salt

¼ Teas. Pepper

1 Pint Sour Cream

12 Oz. Sharp Cheddar Cheese, grated

1 Can Cream of Chicken Soup

1 Can Cream of Celery Soup

2 Cups Corn Flakes

Mix all ingredients together except corn flakes. Put in 9x13 pan.

Put corn flakes on top of hash brown mix. Bake at 350° for 45-60 minutes.

Can get ready the night before. Then put in over as warming up.

Aunt Stella Knicely's recipe collection

HASH BROWN CASSEROLE - (Original)

2 Lbs. Hash Brown, frozen

½ Cup Butter, melted

¾ Teas. Salt

¼ Teas. Pepper

½ Cup Onion, chopped

1 Pint Sour Cream

10 Oz. Sharp Cheddar Cheese, Grated

2 Cans Cream of Mushroom Soup

2 Cups Corn Flakes ¼ Cup Butter, softened

Mix all ingredients together except for corn flakes and ¼ cup butter in a 9x13 pan. Mix corn flakes and butter. Put on top of hash brown mix. Cover with foil and remove last 15 minutes of baking. Bake at 350° for 45-60 minutes.

Aunt Stella Knicely's recipe collection

HOT CHICKEN SALAD CASSEROLE

1 Cup Diced Cooked Chicken
1 Cup Cooked Rice
1 Small Onion, chopped
¼ Cup Slivered Almonds
¾ Cup Celery
1 Can Cream of Mushroom Soup
2 Hard Boiled Eggs, Chopped
2 Tbl. Lemon Juice
¼ Cup Mayonnaise
1 Tps. Salt
Crushed Potato Chips

Mix all ingredients together except potato chips. Refrigerate over- night. Take out 40 minutes before baking. Cover with crushed potato chips. Bake at 350° for 45 minutes. Yields 6-8 servings.

Aunt Stella Knicely's recipe collection

HOT FUDGE PUDDING

1 Cup Flour

2 Teas. Baking Powder

¼ Teas. Salt

¾ Cup Sugar

2 Tbl. Cocoa

½ Cup Milk

2 Tbl. Shortening (Melted)

1 Cup Brown Sugar

¼ Cup Cocoa

1 ¾ Cup Water

Nuts (Optional)

Blend flour, baking powder, salt, sugar, and 2 Tbl. Cocoa. Stir in milk and shortening and nuts. Spread in square pan.

Sprinkle with mixture of ¼ cup coca and brown sugar. Pour hot water over entire batter.

Bake at 350° for 45 minutes.

Aunt Stella Knicely's recipe collection

HOT MILK CAKE

4 Eggs

2 Cups Sugar

2 Cups Flour

1 Cup Milk

2 Teas. Baking Powder

Butter the size of Walnut

Add butter to milk and bring to boil – Add last. Bake at 350° for 45 minutes.

Aunt Stella Knicely's recipe collection

ICE BOX BUTTER BUNS

- 1 Cake of Packet Quick Yeast
- 2 Tablespoons lukewarm Water
- ½ Cup Sugar
- 2 Cups warm Milk
- ¾ Cup melted Fat, part Butter
- 1 Egg beaten
- 1 Teaspoon Salt
- 6 Cups sifted Flour

Combine yeast, warm water and sugar. When dissolved add milk, egg, and salt, than part of flour and mix. Add melted fat and rest of flour, mix until smooth. Do NOT knead. Cover with greased wax paper. Let stand/refrigerator until stiff enough to handle. About 4 hours before rolls are kneaded, divide dough into thirds, roll each piece into a large thin round circle and cut into 12 pie shaped wedges. Roll each piece from the outside toward the middle. Place in a greased pan. Allow to stand in warm place for 3 hours. Bake at 375° for 15 minutes.

Aunt Stella Knicely's recipe collection

ICE CREAM PIE – (Lois Martin)

6 Cups Rice Krispies

Nuts

$\frac{3}{4}$ Stick Butter

$\frac{3}{4}$ to 1 Cup Brown Sugar

1 $\frac{1}{2}$ Cup Coconut

Mix everything together but butter. Melt butter and pour into the dry ingredients and mix. Toast or lightly brown (will burn).

Let cool. Put $\frac{1}{2}$ of crumbs on bottom of pan. Then put softened ice cream on crumbs. Then put the remaining crumbs on top.

Aunt Stella Knicely's recipe collection

IMPOSSIBLE PIE

4 Eggs

½ Cup Self rising Flour

1 Teas. Vanilla

2 oz. Flaked Coconut

1 ¾ Cup Sugar

2 Cups Milk

¼ Stick Butter

Beat eggs.

Blend together sugar and flour. Stir into eggs with other ingredients. Bake at 350° for 30-40 minutes until coconut is brown and firm.

Aunt Stella Knicely's recipe collection

JUMBLES COOKIES

½ Cup Shortening

1 Cup Sugar

1 Egg

2 Cups Flour

½ Teas. Soda

½ Teas. Salt

½ Cup Sour Milk

1 Teas. Vanilla

¼ Cup Coca (if desired)

Cream together shortening and sugar, add egg and cream. Mix in the dry ingredients. Drop by teas. full. Sprinkle with cinnamon and sugar if desired. Bake 10-12 minutes at 400°

Aunt Stella Knicely's recipe collection

LASAGNA ROLL-UPS – Page 1

8 Lasagna Noodles

½ Lb. lean Ground Beef

Onion to taste

1 Can Spaghetti sauce

1 Egg

½ Cup Ricotta Cheese

¼ Cup Grated Parmesan Cheese

1 ½ T fresh Basil, Chopped

1 ½ T fresh Oregano, Chopped

1-2 t garlic

¼ Cup shredded Mozzarella Cheese

½ t crushed Red Pepper Flakes

Add Tomato Juice as needed to add moisture

Preheat oven to 350°. Heat a large pot of water to boiling over high heat. When it reaches a boil, salt liberally and drop noodles. Stir occasionally and cook to just al dente. You want to leave them slightly more firm since you'll be baking the pasta. Drain noodles and set aside (Put on wax paper so they don't stick together).

Meanwhile in a large skillet, add beef and brown, add onion. When almost cooked through, add tomatoes and reduce heat to medium low. Simmer for about 15 minutes. Add ½ the basil, oregano, and crushed red pepper flakes and stir to combine. In a small bowl, lightly beat egg. Add ricotta, Parmesan and remaining basil and oregano and stir together. Spray pan lightly with cooking spray. Add enough sauce to lightly cover the bottom of the pan. To assemble, on a drained noodle, add a spoonful of ricotta mixture. Top with a spoonful of meat sauce and roll up. Place seam side down in pan. Continue until you've used all the noodles. Top each with a little more meat sauce and sprinkle the mozzarella and remaining crushed red pepper flakes. (Add the Tomato Juice to make the desired thinness.) Bake approximately 20 minutes until cheese is melted and bubbly.

Aunt Stella Knicely's recipe collection

LIME & PINEAPPLE PUNCH

4 Pkg Lime Cool-Aid (make as directed)

1 Can Pineapple Juice (large can)

1 Ginger Ale (large bottle)

1 Quart Lime Sherbet

Sugar if needed

Aunt Stella Knicely's recipe collection

MANDRINE ORANGE JELLO

1 Box Vanilla Pudding – not instant

1 Box Tapioca Pudding – not instant

1 (3 oz) Small Orange Jello

2 ½ Cups Water

Mandrine Oranges – drained

1 Box Cool Whip

Combine first 5 ingredients and bring to boil.

Remove from heat and cool.

Fold in small box of cool whip and chill.

Aunt Stella Knicely's recipe collection

MARSHMALLOW ICING – (7 MINUTE)

$\frac{3}{4}$ Cup Sugar

$\frac{1}{3}$ Cup Light Corn Syrup

$\frac{1}{4}$ Teas. Cream of Tarter

2 Egg Whites

$\frac{1}{4}$ Cup Warm Water

$\frac{1}{2}$ Cup Mini Marshmallows

Put all ingredients except Marshmallows into double boiler. Beat on high with electric mixer for 7 minutes. Add marshmallows and beat until melted.

Aunt Stella Knicely's recipe collection

MOLASSES CAKE

3 Eggs

1 Cup Sugar

2 Cups Molasses

1 Cup Lard

2/3 Cup Butter Milk (soda)

Add enough Flour

Aunt Stella Knicely's recipe collection

MONKEY BREAD

1 Pkg Frozen Bread Rolls (2 lbs.)

$\frac{3}{4}$ Stick Butter = (6 Tbsp.)

2 Tbsp. Milk

1 Small Box Butterscotch Pudding (not instant)

$\frac{3}{4}$ Cup Brown Sugar

1 Teas. Ground Cinnamon

$\frac{1}{2}$ Cup Chopped Nuts

** See notes below. Sprinkle butterscotch pudding over rolls in a greased bunt pan. Melt sugar, butter and milk together. (Get hot enough to melt sugar.) Pour evenly over dough balls and let rise until about double in size. Bake 25 minutes at 350° or until done. When removing from the oven immediately turn the bread upside down onto a plate. ** We cut each of the frozen bread rolls into 4 pieces and then make about 1 and $\frac{1}{2}$ receipt of the sugar, butter and milk mixture. When doing this, one needs to increase the baking time to get the rolls baked.

Aunt Stella Knicely's recipe collection

OATMEAL COOKIES

- 1 Cup Melted Shortening
- 1 Cup Brown Sugar
- 1 Cup White Sugar
- 2 or 3 Eggs depending on size
- 1 Teas. Vanilla
- 1 Teas. Soda
- ½ Teas. Salt
- 1 Cup Flour
- 1 Cup Cornflakes
- 1 Cup Coconut
- 3 Cups Oatmeal

Cream shortening and sugars together. Add and mix eggs and vanilla. Add and mix the other ingredients. Shape in small pats. Place on cookie sheet and bake 15 minutes at 375°.

Aunt Stella Knicely's recipe collection

OATMEAL BARS

- 1 ½ Cups Shortening, softened
- 2 Cups Brown Sugar
- 1 Cup White Sugar
- 2 Eggs
- ½ Cup Milk
- 1 Teas. Vanilla
- 2 Cups Flour
- Pinch Salt
- 1 Teas. Soda
- 6 Cups Oats
- 1 package Chocolate Chips (12 oz.)

Cream shortening and sugars together, beat in eggs, then milk and vanilla. Sift flour, salt and soda together before adding. Blend in oats and add chocolate chips. Spread batter in large cookie sheet, (15 ½ "x10 ½ "). Bake at 350° for 40 minutes. When slightly cool cut in 3 to 4 dozen squares.

Aunt Stella Knicely's recipe collection

ORANGE TAPIOCA

Boil together for 2 minutes:

1 Quart Water

½ Cup Tapioca

Add:

1 Cup Frozen Orange Juice

Add and cool

¾ Cup Sugar

½ Teaspoons Salt

Add:

3 Sliced Oranges

Aunt Stella Knicely's recipe collection

OUTRAGEOUS CHOCOLATE CHIP COOKIES

1 Cup White Sugar

2 Sticks Butter

2/3 Cup Brown Sugar

1 Cup Peanut Butter

1 Teas. Vanilla

2 Cups Flour

1 Cup Oatmeal

2 Teas. Soda

½ Teas. Salt

1 Cup Chocolate Chips

Mix together in order given. Drop by spoonful onto cookie sheet. Bake at 350°.

Aunt Stella Knicely's recipe collection

OVEN DENVER OMELET

(Evie King)

8 Eggs

1 Cup Milk ½ Teaspoon Seasoned Salt

2 Cups Frozen Shredded Hash Brown Potatoes

1 Cup Diced Fully Cooked Ham (or Sausage)

1 Cup (4 oz.) shredded Cheddar Cheese

1 Tablespoon Dried Minced Onion

Beat eggs. Add milk and salt. Stir in remaining ingredients. Pour into greased 8" square baking dish. Bake uncovered at 350° for 45-50 minutes, or until knife inserted near center comes out clean.

Aunt Stella Knicely's recipe collection

PARTY MIX

6 Cups Chex Cereal (Wheat, Corn, Rice) any combination

½ Box Cheerio's

1 Bag Pretzels

1 Box Tid Bits

6 Tablespoons Melted Butter

4 Tablespoons Worcestershire Sauce

1 Teaspoon Garlic Salt

1 Teaspoon Onion Salt

8 Cups Mix to ½ Cup Sauce

Oven Bake: 30 minutes at 250°, Stir every 10 minutes. Turn off oven and let set for 20 minutes
Microwave Bake: 6 minutes, stir every 2 minutes

Aunt Stella Knicely's recipe collection

PEANUT BRITTLE – A Nancy's

2 Cups Sugar

½ Cup White Syrup

½ Cup King Syrup

½ Cup Cold Water

Combine the above ingredients, cook 236° - boil with lid on for 3 minutes.

3 Cups Raw Peanuts

3 Tablespoons Butter melted

Add peanuts and melted butter and continue cooking until syrup is golden brown – 290°. Stir while cooking.

1 Teaspoon Soda

1 Teaspoon Vanilla

Salt

Remove from heat and add soda and vanilla. Stir. Pour into buttered tins, pull thin. Break into pieces

Aunt Stella Knicely's recipe collection

PEANUT BUTTER BALLS

1 Cup Butter

2 Cups Peanut Butter

1 ½ -2 lbs. Confection Sugar

3 Teaspoons Vanilla

Cream together butter, peanut butter and vanilla.

Add Sugar until you can form nice balls.

14 oz. Chocolate chips

2/3 Slab wax

In double boiler melt chocolate and wax dip balls into melted chocolate.

Aunt Stella Knicely's recipe collection

PEANUT BUTTER BLOSSOM COOKIES

1 $\frac{3}{4}$ Cup Flour

1 Teas. Soda

$\frac{1}{2}$ Teas. Salt

$\frac{1}{2}$ Cup Shortening

$\frac{1}{2}$ Cup Sugar

$\frac{1}{2}$ Cup Brown Sugar

$\frac{1}{2}$ Cup Chunky Peanut Butter

1 Egg

1 Teas. Vanilla

Hershey Kisses

Cream shortening, peanut butter and sugars. Add egg and vanilla. Sift together flour, soda and salt. Add dry ingredients. Form into small balls about 1" in diameter. Roll in granulated sugar and place on a greased cookie sheet. Bake at 375° for 8 minutes. Remove from oven, press in hershey kiss in the top.

Aunt Stella Knicely's recipe collection

PICKLED BEETS

3 Cups Sugar

4 Cups Vinegar

2 Cups Water

1 Tbls. Salt

Boil for 5 minutes. Pack beets in cans. Add Syrup.

Process 5 minutes

This makes 5 quarts beets.

Aunt Stella Knicely's recipe collection

PIZZA CHICKEN WITH RICE

¾ Cup Raw Rice (Uncle Ben's)

2 Teas. Chicken Bouillon

1 Tbl. Dried Onion

½ Teas. Garlic Powder

Mix. Spray 9X13" pan with Pam.

Place rice in pan.

1 Can Mushroom stems and Pieces – Drained

1 ½ Cup Hot water

Add mushrooms. Pour hot water over mixture.

1 Chicken – cut in serving size pieces – skin removed

Place on top of rice mixture

1 small can Tomato Sauce

1 Tea. Oregano

1 Teas. Basil

Spoon over chicken pieces

Cover with foil and bake at 350° for one hour

1pkg. 6 or 8 oz. package mozzarella cheese slices

Remove chicken from oven and cover with cheese slices.

Cover with foil till cheese melts.

Aunt Stella Knicely's recipe collection

PIZZA PARLOR CRUST

Mix Together Until Dissolved

1 Pk. Or 1 Tablespoon Dry Yeast

1 Cup Warm Water

1 Teaspoon Sugar

1 Teaspoon Salt

2 Tablespoons Vegetable Oil

2 ½ Cups Flour

Knead dough until smooth.

Cover and let rise 15 minutes.

Divide into 2 balls and stretch into 2 regular-sized pizza pans. Or put all of it on a large size pizza pan.

Bake crust for 8 minutes at 400°

It is now ready to add pizza toppings

Aunt Stella Knicely's recipe collection

POLKA DOT CAKE

- 1 ¼ Cup Chopped Dates
- 1 Cup Hot water
- ¾ Cup Butter
- 1 Cup Sugar
- 2 Eggs
- 2 Cups Sifted Flour
- 1 Tea. Baking Soda
- ½ Tea. Salt
- 1 Tea. Vanilla
- 1 (6 oz.) Pkg. Chocolate Chips
- ½ Cup Chopped Nuts

Mix chopped dates and hot water. Set aside.

Cream together butter and sugar. Add eggs, beat until fluffy. Sift together flour, soda, and salt. Add to creamed mixture with date mixture, alternately. Mix well after each addition. Stir in vanilla and ½ Cup chocolate chips. Spread batter in a greased (13x9x2) baking pan. Top with rest of chocolate chips and the nuts. Bake at 350° for 35 minutes.

Frost with MARSHMALLOW ICING – (7 Minute) - - see receipt.

Aunt Stella Knicely's recipe collection

PUMPKIN CAKE ROLL

Brownie Driver

3 Eggs

1 Cup Sugar

2/3 Cup Pumpkin

1 Teas. Lemon Juice

¾ Cup Flour

1 Teas. Baking Powder

2 Teas. Cinnamon

1 Teas. Ginger

½ Teas. Nutmeg

½ Teas. Salt

½ Cup Walnuts – finely chopped

Beat eggs on high speed for 5 minutes; gradually blend in sugar. Stir in pumpkin and lemon juice. Sift together, flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold into pumpkin. Spread in greased/floured 15x10x1 pan. Top with walnuts. Bake 375° for 15 minutes. Turn out on towel, sprinkle with powdered sugar.

Starting at narrow end, roll towel and cake together and cool. Unroll.

Filling:

1 Cup Powder Sugar

2-3 packages Cream Cheese

4 Tbl. Butter

½ Teas. Vanilla

Beat until smooth, spread over cake, roll. Chill.

Aunt Stella Knicely's recipe collection

RAISIN SPICE COOKIES

1 Cup Raisins

½ Teas. Soda

½ Teas. Salt

1 ½ Cups Water

3 Cups Flour

1 Cup Sugar

1 Teas. Cinnamon

½ Teas. Cloves

½ Cups Shortening

Cook raisins in water until boils down to one cup juice. Mix other ingredients to juice mixture. Drop on greased cookie sheet. Bake at 375° for 10 minutes.

Aunt Stella Knicely's recipe collection

RICE KRISPIES TREATS

3 Tbls. Margarine

1 Package Regular Marshmallows (10 oz. about 40) or 4 Cups miniature marshmallows

6 Cups Rice Krispies Cereal

1. Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add Rice Krispies. Stir until well coated.
3. Used buttered spatula or waxed paper, press mixture evenly into 13x9x2 inch pan coated with cooking spray. Cut into 2 inch squares when cool.

MICROWAVE DIRECTIONS: In microwave safe bowl, heat margarine and marshmallows at high for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 2 and 3 above.

Yields 24 squares.

Aunt Stella Knicely's recipe collection

RICE KRISPY CANDY

1 Cup Sugar

1 Cup Cream

1 Cup White Syrup

Boil the above ingredients until it forms a soft ball
then pour over and mix into:

5 or 6 Cups Rice Krispies

2 or 2 ½ Cups Corn Flakes

1 Cup Nuts

1 Cup Coconut

Put into butter pan. Cool. Then Cut.

Aunt Stella Knicely's recipe collection

ROCHESTER CAKE

4 Eggs

2 Cups Sugar

1 Cup Butter

1 Cup Sweet Milk

3 Cups Flour

1 Teas. Soda

½ Teas. Cinnamon

½ Teas. Nutmeg

½ Teas. Allspice

2 Teas. Cream of Tarter

Bake 350° in layer cake pans.

Aunt Stella Knicely's recipe collection

RUBARB PIE

2 Cups Rubarb

$\frac{3}{4}$ Cup Water

1 Cup Sugar

1 Egg

1 Tbls. Flour

Aunt Stella Knicely's recipe collection

SALMON BALL

1 (16 Oz) Can red Salmon, drained, remove skin and bones

1 (8 Oz) pkg Cream Cheese (softened)

1 Onion, small and minced

2 Tbls. Lemon Juice

½ Cup Minced Parsley

¼ Cup Nuts, chopped

Flake salmon into a bowl. Add cream cheese; blend well. Add onion and lemon juice. Mix well. Shape into a ball and wrap in waxed paper. Refrigerate until firm. Sprinkle parsley and nuts on waxed paper; mix well. Roll salmon balls into mixture until coated. Refrigerate until serving time. Place in center of platter and surround with crackers to serve.

Aunt Stella Knicely's recipe collection

SAUSAGE CASSEROLE

Lovina Eichler

1 Lb. Loose Sausage

1 Lb. Tater Tots

½ Tea. Onion Powder

¾ Cup Shredded Cheddar Cheese

1 Tbl. Mustard

3 Eggs, Beaten

1 Cup Whole Milk

¼ Cup Shredded Mozzarella Cheese Brown sausage until no longer pink, drain. Layer Tater Tots in a greased two-quart baking dish. Sprinkle with onion powder. Top with cheddar cheese. Top with browned sausage mixed with mustard. Mix together eggs and milk; pour over all. Bake uncovered at 375° for 45 minutes. Top with mozzarella cheese and heat until cheese is melted.

Aunt Stella Knicely's recipe collection

SCALLOPED POTATOES that are already cooked

¼ Cup Onion

½ Cup Butter – Melted

½ Cup Milk (more milk if needed)

¼ Cup Velveeta Cheese

6 Med. Potatoes – Shred or dice

½ Teas. Mustard

1 Teas. Salt

½ Teas. Pepper

Mix ingredients together. Bake at 350° for 30 minutes or until hot.

Aunt Stella Knicely's recipe collection

SEVEN-MINUTE FROSTING

2 Egg Whites, Unbeaten

1 ½ Cups Granulated Sugar

5 Tbls. Cold Water

1 Teas. Corn Syrup or ¼ Teas. Cream of Tarter

1 Teas. Vanilla

In the top of a double boiler pan, combine egg whites, sugar, water and corn syrup.

Mix Thoroughly.

Place over rapid boiling water and beat constantly, with beater, until mixture will hold a peak.

This requires approximately 7 minutes.

Remove from heat.

Add vanilla and beat until thick enough to spread.

Spread on cake.

Aunt Stella Knicely's recipe collection

SHOWALTER DOUGHNUTS

Melt over Medium Heat:

1 ½ Cups Milk

½ Cup Sugar

1 Teaspoon Salt

½ Cup Shortening

2 Eggs – well beaten

Dissolve:

½ Cup Warm Water

1 Cake Yeast

1 Teaspoon Lemon Flavoring

7 Cups Flour – Add part at a time until it can be handled

Glaze:

5 Cups Powdered Sugar

¾ Cup water

½ Teaspoon Vanilla or ½ Teaspoon Lemon flavoring

Aunt Stella Knicely's recipe collection

SIX-IN-ONE OATMEAT COOKIES

- 1 Cup Shortening
- 1 Cup Brown Sugar
- 1 Cup White Sugar
- 2 Eggs
- 1 Teas. Vanilla
- 1 ½ Cups Sifted Flour
- 1 Teas. Salt
- 1 Teas. Soda
- 3 Cups Quick-Cooking Oats
- ½ Cup Nuts
- 1 Cup Chocolate Chips
- 1 Cup Cut-up Gumdrops

Cream shortening and sugars thoroughly. Add eggs and vanilla and beat well. Sift together flour, salt and soda and add to creamed mixture, blending well. Add oats and add; nuts, chocolate chips, gum drops or other. Drop onto ungreased cookie sheet. Bake at 350° about 15 minutes or until lightly browned.

Aunt Stella Knicely's recipe collection

STRAWBERRY FLUFF

2 Pints Fresh Strawberries

2 Env. Unflavored Gelatin

½ Cup Water

1 Cup Orange Juice

½ Cup Sugar

¼ Cup Milk

4 Egg Whites (large eggs)

Dash Salt

Wash strawberries with cold water and drain well. Set aside 10 whole berries for garnish. Remove the cap of the berries and then crush well.

Sprinkle gelatin over water in small sauce pan. Heat over low heat until dissolved. Add to crushed berries. Stir in orange juice, ¼ cup sugar and milk. Chill until slightly thickened.

In a large mixing bowl, beat on high the egg whites and salt until foamy. Beat in remaining ¼ cup sugar, Tablespoon at a time. Beat until stiff. Fold into chilled berry mixture. Chill until firm.

Garnish with other berries and/or 2 stiffly beaten and sweetened egg whites.

Aunt Stella Knicely's recipe collection

STRAWBERRY GELETIN SALAD

1 1/3 Cups Coarsely ground Pretzels

3/4 Stick Butter

4 oz. Cream Cheese

1/2 Cup Sugar

1/2 Cup Whipped Cream

1 Cup Pineapple Juice 1 (3 oz) Strawberry Jello

1 (10 oz) Frozen Strawberries

Combine pretzels and butter. Press into 8 x 8 x 2" pan. Bake at 400° for 10 minutes. Cream together sugar and cream cheese; fold in whipped cream. Pour over pretzel crust and refrigerate.

Dissolve jello in hot pineapple juice; add partially thawed strawberries. When mixture starts to set, pour over other layers. Refrigerate until firm.

Serves 8.

Aunt Stella Knicely's recipe collection

STRAWBERRY JAM –(Freezer)

2 Cups Strawberries

4 Cups Sugar

1/3 Cup + 1 Tablespoon Dutch Jell or 1 Box Sure Jell

¾ Cup Water

Combine strawberries and sugar – Stir for 10 minutes

Combine water and Jell – Boil hard for 1 minute

Pour over strawberries - Stir for 3 minutes

Fill containers and let stand for 24 hours

Aunt Stella Knicely's recipe collection

STRAWBERRY PIE

Prepare a graham cracker crust

Cook together:

2 Tbls. Cornstarch

1 Cup Sugar

1 Cup Water

Add:

½ Box Strawberry Jello

1 Pt. Strawberries when jello starts to congeal

Top:

With Dream Whip

Aunt Stella Knicely's recipe collection

TACO DIP

8 oz. Cream Cheese, softened

1 Can Hormel Chili with meat

½ to ¾ Jar Salsa

Cheese (either Monterey Jack or Muenster)

Diced Onion

Slices Olives (Optional)

Spread cream cheese in pie pan. Top with Chili. Top with diced onion and sliced olives. Top with salsa. Sprinkle on cheese. Bake 20-30 minutes at 350°.

Serve warm with tortilla chips.

Aunt Stella Knicely's recipe collection

TACO SALAD

Filling –

1 lb. Hamburger
Onion to liking (Optional)
1 1/2 Tablespoon Flour
1 Teaspoon Salt
1/8 Teaspoon Pepper (tabasco)
1/2 Teaspoon Oregano
1 Teaspoon Chili Powder
1 Cup Tomato Juice
1 Cup Ketchup
Kidney Beans

Assemble on plate:

1. Taco shells or Taco chips, & corn chips (crushed)
2. Filling
3. Lettuce, tomatoes, cheese (Shredded & chopped)
4. Tabasco sauce to taste

Aunt Stella Knicely's recipe collection

TACO SOUP

1 Lb. Ground Beef

1 Onion, (medium size, optional)

1 Pkg. Taco Seasoning or (5 Teas. If bulk seasoning)

1 Pint Refried, and/or Kidney Beans (Black Beans optional)

1 Pint Corn (Creamed corn is nice, but whole kernel corn works)

2 Qts Tomato Juice

¼ Cup Sugar

Salt to Taste

Pepper to Taste

Corn Chips

Grated Cheddar Cheese

Sour Cream

Brown ground beef. Stir in taco seasoning, beans, corn, tomato juice, sugar, salt and pepper. Simmer for 15 minutes. Serve over corn chips. Top with grated cheese and sour cream.

Aunt Stella Knicely's recipe collection

TEN DOLLAR PIE

1 Stick Butter (1/2 Cup) - melted

1 Cup Milk

1 Cup Flour

1 Cup Sugar

3 Teas. Baking Powder

1 Qt. Fruit sweetened to taste

Bake at 370° for 25 minutes or longer.

Aunt Stella Knicely's recipe collection

THIMBLE COOKIES

½ Cup Shortening
¼ Cup Brown Sugar
1 Egg
1 Cup Flour
1 Teas. Vanilla
½ Teas. Salt

Blend butter and sugar. Add egg, flour, salt. Mix. Add Vanilla and roll into balls. Dent cookies with thimble. Bake cookies 10-15 minutes on buttered pan. Take out and dent again. Fill with jelly. Bake until brown.

Aunt Stella Knicely's recipe collection

WEED-BE-GONE

1 Gal. Vinegar

2 Cups Epson Salt

¼ Cup Dawn Dish Soap (The Blue Original)

It will kill anything you spray it on. Just mix and spray in the morning, after the dew has evaporated. Walk away. Go back after dinner and the weeds are all gone!

Cheaper than anything you can buy anywhere.

Z - Canning Pears in Quart Jars

1/3 Cup (Full) Pineapple Juice

½ Cup Sugar

Fill Jars with Pears and add Juice and Sugar. Then fill jars with water before putting on lids. Bath Process for 20 minutes.

Z - PLA-DO

1 ½ Cups Water with coloring

½ Cup Salt

2 Tbls Powered Alum

2 Tbls. Wesson Oil

2 Cups Flour

Heat water and salt until bubbles appear on bottom of pan. Add oil and alum. Add flour all at once and mix well. Knead dough. For stiffer dough, add more flour when kneading. Store in plastic bag and an air tight container.

Z - REMOVE PERSPIRATION ODOR FROM CLOTHING

(Heloise)

Dissolve two tablespoons of washing soda, (not baking soda – it won't work as well) in one cup of warm water, along with a small amount of laundry detergent.

Dip the underarm portion of the garment in the solution and let it soak for about 30 minutes, then launder as usual. It will be odor free and fresh-smelling.

Aunt Stella Knicely's recipe collection

Z - BATHTUB DRAIN CLEANER –
(Heloise)

Pour about a cup of Laundry detergent down the drain follow that with a little hot water. Let this settle for about 15 minutes.

In the meantime, boil about a half-gallon of water and then pour it down the drain followed by hot tap water. This should have the drain opened.

To keep drains clog free, about once a week pour one cup of baking soda, followed by one cup vinegar, into them. As it begins to foam up, flush the drains with boiling water.

Copyright © 2020-2023, All Ri