

A-Number-1 Banana Cake

Internet

Ingredients:

- ½ cup butter or margarine, unsalted
- 1 cup white sugar
- ¾ cup light brown sugar
- 2 eggs
- 4 bananas, mashed
- 2 ½ cups all-purpose flour
- 1 tablespoon baking soda
- 1 pinch salt
- 2/3 cup buttermilk
- ½ cup chopped nuts

Instructions:

Preheat cardboard oven to 350 degrees F (175 degrees C). Grease two 8 inch pans, and dust with flour. In a small bowl, whisk together flour, soda, and salt. Cream butter or margarine and sugars. Beat in eggs, one at a time. Mix in the bananas. Add flour mixture alternately with the buttermilk to the creamed mixture. Mix only to combine, and not too much. Stir in the nuts. Pour batter into the prepared pans. Bake for 30 minutes. Remove from oven, and place on a damp tea towel to cool. Transfer to a cake plate, and frost with chocolate frosting or cream cheese frosting.

Absolutely Delicious "Scratch Cake!"

Internet

This recipe was originated by one of my mom's friends, who made it totally from scratch one night at a homeless shelter, when they ran out of ingredients. They used whatever they had. It was served, and the people loved it! This recipe has been passed around ever since! It's a delicious cake that people go ga-ga over! It's best when made the day before. Makes 9 x 13 inch cake

Ingredients:

- 1 (18.25 ounce) box yellow cake mix
- 4 cups ricotta cheese
- 4 eggs
- 4 teaspoons vanilla extract
- 1 teaspoon ground cinnamon or 2 teaspoons lemon juice
- (16 ounce) container nondairy whipped topping
- fresh fruit

Instructions:

Preheat cardboard oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan. Make cake batter as directed on box. Pour into prepared pan. Mix together ricotta, eggs, vanilla, and cinnamon or lemon juice. Pour mixture over cake batter. DO NOT MIX IN! Bake for about 1 hour. Frost with cool whip and fresh fruit.

Almond Joy Cake

Internet

Easy to make chocolate cake covered with a delectable topping of coconut, almonds, and chocolate.

Ingredients:

- (18.25 ounce) box fudge cake mix
- (12 ounce) can evaporated milk
- ½ cups white sugar
- 24 to 25 large marshmallows
- 14 ounces flaked coconut
- ½ cup butter or margarine
- 2 cups semisweet chocolate chips
- 3 ounces toasted almonds

Instructions:

Mix cake mix and bake in cardboard oven as directed for one 9x13 inch cake. In a saucepan combine ½ of the evaporated milk, and 1 ½ cups of the sugar. Bring mixture to a rapid boil. Quickly remove from the heat and add marshmallows. Stir until melted. Stir in coconut. Pour mixture over the top of the baked cake. In a saucepan combine the remaining sugar and the remaining evaporated milk. Bring to a boil. Remove from heat and add butter and chocolate chips. Stir until melted. Mix in toasted almonds. Pour mixture over the top of the coconut topped cake. Chill for at least 2 hours before serving. Cake tastes best if baked the day before.

Almond Lemon Cake

Internet

This cake is pale in color, but very rich--much richer than an angel food cake.

Ingredients:

- 8 egg whites
- 1 pinch cream of tartar
- 1 cup white sugar
- 1 cup butter or margarine, softened
- grated rind of 1 ½ lemons
- 1 tablespoon lemon juice
- 1 cup sour cream
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1 cup finely chopped blanched almonds

Instructions:

In a bowl, beat the egg whites with the cream of tartar until stiff. Gradually beat in ½ cup sugar. In another bowl, stir together the flour, baking powder, and salt. In a large bowl, cream the butter or margarine with the remaining ½ cup sugar. Beat in lemon rind, lemon juice, sour cream, and vanilla. Stir the flour mixture into the butter mixture, along with about 1/3 of the beaten egg whites. Fold in the rest of the egg whites gently but thoroughly. Stir in the almonds. Turn the batter into a greased and floured tube pan. Bake in cardboard oven at 350 degrees F (175 degrees C) for about 70 minutes, or until it tests done with a toothpick. Cool on a wire rack.

Amalcamantion Cake

Internet

This cake's frosting is similar to that of German Chocolate Cake. Makes 1 3-layer cake

Ingredients:

- 2 cups white sugar
- 1 ½ cups butter
- 1 cup buttermilk
- 1 teaspoon baking soda
- 4 cups all-purpose flour
- 1 cup chopped nuts
- 1 cup raisins
- 1 cup flaked coconut
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 2 cups jam
- 4 egg whites
- 1 ½ cups evaporated milk
- 2 cups white sugar
- 4 egg yolks
- ½ cup butter
- 2 cups chopped nuts
- 2 cups raisins
- 2 cups flaked coconut

Instructions:

Preheat cardboard oven to 325 degrees F (165 degrees C). Grease and flour 3 8-inch cake pans. Mix flour, soda, cloves, and cinnamon; add 1 cup raisins, 1 cup nuts, and 1 cup coconut and mix well. Set aside. Cream 2 cups sugar and 1 ½ cups butter. Stir in jam. Add buttermilk alternately with flour mixture, mixing with a spoon, until all is used up, ending with flour mixture. In a separate bowl, beat egg whites until they hold a peak. Fold into other mixture. Pour into prepared cake pans. Bake approximately 30 minutes or until top springs back when lightly touched. Cool and frost.

To make frosting: mix 4 egg yolks until they are broken up and smooth, add ½ cup evaporated milk and mix together until the eggs yolks are mixed well with milk. Add rest of evaporated milk, 2 cups sugar, and ½ cup butter. Cook until thick and remove from heat. Stir in 2 cups nuts, 2 cups raisins, and 2 cups coconut. Cool slightly while beating mixture with a spoon. Spread on cooled cake.

Amish Friendship Cake

Internet

Always save 1 cup of starter for your next cakes, then start with day 2 of the starter instructions instead of having to start a new starter each time. You can also give some starter to friends, or sourdough starter can be used in place of the Friendship Starter.

Ingredients:

- ½ teaspoon active dry yeast
- 1 ounce warm water
- 1 tablespoon white sugar
- 1 tablespoon vinegar
- ½ teaspoon salt
- 3 cups all-purpose flour
- 3 cups milk
- 1 cup starter
- 2/3 cup vegetable oil
- 1 ½ teaspoons baking powder
- ¼ teaspoon baking soda
- 3 eggs
- 1 cup white sugar
- 2 cups all-purpose flour
- ¼ teaspoon salt
- 2 teaspoons vanilla extract
- 1 cup chopped nuts

Instructions:

To Make Starter: Dissolve yeast in warm water. Add 1 tablespoon white sugar, 1 tablespoon vinegar, ½ teaspoon salt, 1 cup of the flour, and 1 cup of the milk in a non-metal bowl and stir with a non-metal spoon until creamy. Cover bowl with plastic wrap and let stand in a warm place for two days to ferment. It will become bubbly and have a sour odor. Do not place in refrigerator. On second day, third day, and fourth day: stir. On fifth day, add 1 cup flour, 1 cup sugar, 1 cup milk, and stir. On sixth, seventh, eighth, and ninth day: stir. On tenth day add 1 cup flour, 1 cup sugar, and 1 cup milk. Reserve 1 cup starter; pour remaining starter, 1 cup each, into 3 containers to give away to friends if desired. Starter is enough for 8 loaves.

To Make Cakes: Preheat cardboard oven to 350 degrees F (175 degrees C). Grease two 8 or 9 inch loaf pans. Mix 1 cup of the starter, oil, baking powder, eggs, 1 cup of the sugar, 2 cups of the flour, ¼ teaspoon of the salt, vanilla, and chopped nuts. Stir in the baking soda just before pouring the batter into the prepared pans. Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour. Bananas, dates, or raisins can be added for variety.

Angel Food Cupcakes

Internet

These come out very well, and are great with strawberries on top. Pretty too. Makes 1 dozen cupcakes

Ingredients:

- (18.25 ounce) box angel food cake mix

Instructions:

Preheat cardboard oven to 375 degrees F (190 degrees C). Line a 12 cup muffin tin with paper bake cups. Prepare batter as directed on the box. Fill muffin cups 2/3 full. Bake for 15 to 20 minutes, or until done.

Apple Dapple Cake

Internet

Moist and flavorful! Makes 1 - 10 inch tube cake

Ingredients:

- 1 cup vegetable oil
- ½ cup butter or margarine, softened
- 1 ½ cups white sugar
- 3 eggs
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon vanilla extract
- 2 cups apples, peeled and diced
- 1 cup coconut
- 1 cup raisins
- 1 cup walnuts, chopped
- 1 cup brown sugar (optional)
- ½ cup butter or margarine
- ¼ cup milk

Instructions:

Preheat cardboard oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan. Combine oil, butter or margarine, and sugar together. Beat well with a mixer. Add eggs, flour, baking soda, salt, and vanilla; mix well. Stir in apples, coconut, raisins, and walnuts. Pour batter in prepared pan. Bake for 90 minutes. Remove cake from oven. Let it cool in the pan for a few minutes, and then remove from pan. If desired, make glaze. In a small saucepan, heat brown sugar, butter or margarine, and milk. Bring mixture to boil, and stir for 1 minute. Pour over warm cake.

Apple Dump Cake

Internet

Ingredients:

- 1 (21 ounce) can apple pie filling
- 1 (18.25 ounce) box apples and cinnamon muffin mix
- ½ cup butter or margarine
- ground cinnamon

Instructions:

Preheat cardboard oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan. Mix apple pie filling with ground cinnamon to taste. Pour mixture into pan. Sprinkle apples and cinnamon mixture over top of apples. In a small saucepan melt the butter or margarine and pour evenly over the top of the cake. Sprinkle with additional cinnamon if desired. Bake at 350 degrees F (175 degrees C) for 20 minutes or until golden brown. Serve hot with ice cream!

Apple Spice Cake

Internet

Very moist spicy sweet cake with chunks of tender apples and raisins.

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- ½ teaspoon salt
- 1 cup butter or margarine, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon baking soda
- 1 tablespoon warm water
- 1 teaspoon vanilla extract
- 3 red apples, peeled and diced
- ½ cup raisins soaked in warm water
- confectioners sugar

Instructions:

Preheat cardboard oven to 350 degrees F (175 degrees C). Butter a 10 inch tube pan. Whisk together flour, spices, and salt. Cream together butter or margarine and sugar. Mix in eggs and vanilla. Stir together soda and 1 tablespoon warm water, and mix into the sugar mixture. Stir in flour mixture, apples, and strained raisins until well blended. Pour batter into prepared pan. Bake for approximately 1 hour, or until a tester comes out clean. Cool in pan. Once cool, shake pan to loosen cake. Turn onto plate, and dust with confectioners' sugar.

Applesauce Oatmeal Cake

Internet

This cake is nice and moist.

Ingredients:

- $\frac{3}{4}$ cup butter or margarine, softened
- 1 $\frac{1}{2}$ cups white sugar
- 4 eggs
- 1 cup plus 2 tablespoons applesauce
- $\frac{3}{4}$ cup milk
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 $\frac{1}{2}$ cups rolled oats
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon baking powder
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{3}{4}$ teaspoon ground nutmeg
- $\frac{3}{4}$ teaspoon ground cloves
- 1 $\frac{1}{2}$ cups raisins
- 1 $\frac{1}{2}$ cups coarsely chopped walnuts or pecans

Instructions:

Stir together flour, oats, salt, baking powder, and spices. In a large bowl, cream the butter or margarine with the sugar. Beat in the eggs, then the applesauce and milk. Beat flour mixture into applesauce mixture. Stir in the raisins and nuts. Turn the batter into a greased and floured tube pan. Bake the cake in a preheated cardboard oven at 350 degrees F (175 degrees C) for 65 minutes, or until it tests done. Let cake cool on a wire rack.

Auntie's Buttermilk Cake

Internet

Ingredients:

- $\frac{3}{4}$ cup shortening
- 1 $\frac{1}{2}$ cups white sugar
- 2 $\frac{3}{4}$ cups cake flour
- $\frac{1}{2}$ teaspoon salt
- 4 egg whites
- 1 teaspoon vanilla extract
- 1 tablespoon buttermilk
- 1 teaspoon baking powder
- 1 $\frac{1}{2}$ cups buttermilk
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon almond extract

Instructions:

Preheat cardboard oven to 350 degrees F (175 degrees C). Lightly grease and flour 1- 13 x9 inch square cake pan. Cream shortening and sugar together and add 1 tablespoon buttermilk. Sift flour three times and add baking powder and salt. Combine 1 $\frac{1}{2}$ cups buttermilk with $\frac{1}{2}$ teaspoon baking soda. Alternate adding buttermilk to shortening mixture with flour. Beat egg whites until stiff and fold into batter. Stir in the vanilla and almond extracts. Pour batter into prepared pan. Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Once cool frost with frosting of your choice. If you want you can add orange extract to the frosting, about 1 teaspoon.

Banana Nut Cake

Internet

A very old banana nut cake recipe which has been handed down.

Ingredients:

- 1 ½ cups white sugar
- ½ cup butter or margarine
- 2 eggs
- 1 ½ cups all-purpose flour
- 1 teaspoon vanilla extract
- 4 tablespoons buttermilk
- 1 teaspoon baking soda
- 3 ripe bananas, mashed
- 1 cup chopped pecans
- 3 tablespoons butter or margarine, softened
- 2 cups confectioners' sugar
- 3 tablespoons heavy cream

Instructions:

Preheat cardboard oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans. Separate the eggs and set aside. Stir the baking soda into the buttermilk. Cream 1/2 cup of the butter or margarine with the white sugar. Add the egg yolks, and vanilla, beating well. Add flour alternately with the mashed bananas. Stir in the buttermilk mixture. Beat the egg whites until stiff. Stir the pecans into the cake batter then fold in the egg whites. Pour batter into prepared pans. Bake at 350 degrees F (175 degrees C) for 25 minutes or until cakes test done. Let cakes cool in pans than ice and top with pecan halves if desired.

To Make Icing: Cream 3 tablespoons butter or margarine with the confectioners' sugar. Stir in the heavy cream until well blended. Spread icing on to cooled cake layers.

Blackberry Cobbler

Internet

Ingredients:

- 4 tablespoons cornstarch
- 3 cups sugar
- 2 tablespoons lemon juice
- 8 cups blackberries
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 12 tablespoons margarine, softened

Instructions:

In a medium pot, stir together the cornstarch and $\frac{1}{2}$ cups cold water until cornstarch is dissolved. Add 2 cups sugar, lemon juice, and blackberries. Stir well. Transfer to a large skillet. In a large pot, combine 1 cup sugar, baking powder, flour, and salt. Blend in margarine until mixture resembles coarse meal. Add $\frac{1}{2}$ cups boiling water and stir until it forms a dough. Bring the blackberry mixture to a boil. Stir often to prevent scorching. Drop dough by spoonfuls onto the mixture. Remove from stove and bake in cardboard oven at 400 for 20-25 minutes.

Blackberry Jam Cake With Caramel Icing

Internet

Ingredients:

- 1 cup margarine
- 2 cups sugar
- 5 large eggs, beaten
- 3 cups flour plus 1 tablespoon
- 1 ½ teaspoons allspice
- 1 ½ teaspoons ground cloves
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 1 cup buttermilk
- 1 teaspoon baking soda
- 1 cup raisins
- 1 cup pecans
- 1 cup blackberry jam

Icing

3 cups brown sugar
1 cup evaporated milk
½ cup margarine

Instructions:

In a medium pot, cream together the margarine and sugar. Add eggs and combine well. In a large pot, mix well flour, allspice, cloves, cinnamon, and salt. In a small pot, combine buttermilk and baking soda. Add the butter mixture to the flour mixture alternating with the buttermilk mixture. Mix well each time. Add raisins, pecans, jam, and 1 tbs flour. Stir well until combined. Line the bottoms of 2 greased 9 in cake pans with wax paper and grease the paper. Pour the batter into the pans and bake in a cardboard oven at 325 for 40 minutes. Let cool for 15 minutes, then invert, remove layers and cool completely.

Icing: In a small pot, combine brown sugar, evaporated milk, and margarine. Cook over mod-low heat, stirring until the sugar is dissolved. Continue to cook until it registers 238 f on a candy thermometer. Transfer to a bowl, eat until it cools to a spreading consistency. Frost the layers.

Butterscotch Brownies

Becky Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Instructions:

Over low heat, melt $\frac{1}{2}$ cup margarine.

Remove from heat and add 2 cups brown sugar.

Let cool. Stir in:

- 2 eggs
- 1 $\frac{1}{2}$ cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped nuts (optional)

Spread in a 9" X 13" pan. Bake in cardboard oven at 350° for about 30 minutes. (Brownies are done when they pull away from the sides.)

Caterpillar Cake

Internet

This is a great cake to do after a unit on bugs, wildlife, etc. Have the kids help decorate it!

Ingredients:

- 1 bundt cake, any flavor
- colored icing, candies, green tinted coconut, etc.

Instructions:

Bake any flavor cake in a bundt pan. Cool and invert onto cutting board. Cut a piece of cardboard large enough to accommodate two bundt pans. Cover with aluminum foil. Carefully cut the cake in half and place on cardboard in an "S" shape. Decorate with colored icing, candies, etc. Use licorice whips for antennas, or gumdrops. Spread icing around caterpillar and sprinkle green tinted coconut for grass.

Cheese Cake

Becky Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients: Mix together:

- 2 – 8-oz. Packages cream cheese (room temp.)
- ½ cup sugar
- 1 teaspoon vanilla
- 1 egg yolk

Instructions:

Open 1 can crescent rolls. Pinch seams together and use a rolling pin to spread out in a cookie sheet. Put filling over crescent roll crust, leaving ½ inch at edges. Open a second can of crescent rolls, and pinch seams. Roll out on table, the same size as the cookie sheet. Lay across filling. Use a fork to seal the edges. Beat eggs whites until frothy. Brush on top. Bake in cardboard oven 30 minutes at 350°

Cherry-Apple Crisp

Internet

Ingredients:

- 1 can apple-cherry pie filling
- 1 cup brown sugar
- 1 cup flour
- ½ cup soft butter or margarine
- ½ teaspoon cinnamon

Instructions:

Spread pie filling in the bottom of a 9" square pan. Mix other ingredients together until it resembles coarse meal. Bake in a cardboard oven for 1 hour, or until bubbly and top is lightly brown. Prepared cookie mix may be used for topping. Substitute your favorite pie filling or fresh fruit for base.

Cinnamon Crisps

Internet

Ingredients:

- ¾ cups sugar
- 1/3 cups shortening
- 1/3 cups margarine
- 1 teaspoon cinnamon
- ¼ cup milk
- 2 teaspoons baking powder
- ½ cup flour

Instructions:

Cream together sugar, shortening, and margarine. Add rest of ingredients and mix well. Add a little more milk, enough to make a dough that can be rolled. Roll out very thin and cut. Bake in cardboard oven at 400 for 15 minutes.

Cinnamon Pinwheels

Gail Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 4 cups margarine
- 3 tablespoons sugar
- 6 cups flour
- 1 teaspoon cinnamon
- 2 cups sour cream
- 2 tablespoons sugar
- 1 tablespoon water

Instructions:

Cut margarine into flour. Stir in sour cream. Cover and place in refrigerator for at least 8 hours. Mix 3 tablespoons sugar, and the cinnamon. Divide dough in 8 equal pieces. Roll into a rectangle, 20 X 7 on a sugared, well floured cloth covered board. Sprinkle with the sugar/cinnamon. Roll up tightly, beginning with the smaller side. Pinch edges to seal. Wrap and refrigerate at least 1 hour, but not more than 36 hours. Repeat with each of the 7 remaining sections of dough. Heat oven to 350°. Slice roll into ¼" slices. Place 2" apart on an ungreased cookie sheet. Mix 3 tablespoons sugar and 1 tablespoon water. Brush sugar water over cookies. Bake in cardboard oven until golden brown, about 20 – 25 minutes.

Fruit Cocktail Cake

Gail Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Instructions:

Drain 1 large can of fruit cocktail.

Combine:

- 1 $\frac{3}{4}$ cups sugar
- $\frac{1}{2}$ teaspoon salt
- 2 cups flour
- 2 eggs, slightly beaten
- 2 tsp. baking soda
- $\frac{1}{2}$ teaspoon vanilla

Beat together for 3 minutes. Then add the drained fruit cocktail and beat for 1 more minute.

Mix: $\frac{3}{4}$ cup brown sugar with $\frac{1}{2}$ cup chopped nuts and sprinkle on top.

Bake: 1 hour in cardboard oven at 300° in a greased 9 X 13 pan.

Fudge Brownies

Internet

Ingredients:

- 4 ounces unsweetened chocolate
- 1 cup margarine, softened
- 2 cups sugar
- 3 large eggs
- 1 teaspoon vanilla
- 1 cup flour
- $\frac{3}{4}$ cups walnuts, chopped
- 1 pinch salt

Instructions:

In a small pot, melt the chocolate and $\frac{1}{2}$ cup margarine over low heat, stirring constantly until smooth. Let cool completely. In a medium pot, cream together the remaining margarine and sugar until smooth. Add eggs, one at a time, and mix well after each egg. Stir in vanilla and chocolate mixture. Add flour and pinch of salt. Stir well. Stir in walnuts. Pour into a greased and floured 13x9x2 pan and bake in cardboard oven at 350 for 30-40 minutes. Let cool completely before cutting into squares.

Hello Dolly Bars

Gail Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 14 crushed graham crackers
- 1 stick margarine
- 1 6-oz. pkg. butterscotch chip
- 1 6-oz. pkg. chocolate chips
- 1 cup shredded coconut
- 1 cup chopped nut
- 1 can Eagle Brand sweetened condensed milk

Instructions:

Melt butter and mix with crumbs. Line a 13" X 9" pan with the crumb mixture. Pat into dish.. Sprinkle both chips and coconut over crust layer and drizzle condensed milk over top. Sprinkle nuts on top. Bake in cardboard oven at 350°. Let cool thoroughly before slicing into 1" squares.

Hickory Nut Cake

Internet

Ingredients:

- 1 cup hickory nut meats
- $\frac{3}{4}$ cup shortening
- 1 $\frac{1}{2}$ cups sugar
- 3 cups flour
- $\frac{3}{4}$ teaspoon salt
- 5 teaspoons baking powder
- 1 $\frac{1}{2}$ cups milk
- 1 teaspoon vanilla
- 3 egg whites, beaten until stiff

Instructions:

Combine shortening and sugar. Mix well. Place flour, salt, and baking powder into gallon zip-lock and shake until well mixed. Pour milk into medium pot and add dry ingredients to make batter. Stir until smooth. Add hickory nut meats and vanilla. Fold in beaten egg whites. Pour batter into greased cake pan and bake in cardboard oven Eat 350 for 45 minutes or until knife inserted into center comes out clean.

Jam Cake

Internet

Ingredients:

- 1 ½ cups sugar
- 1 cup margarine
- 2 eggs, beaten
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1 teaspoon cloves
- 1 ½ teaspoons baking soda
- 14 tablespoons sour milk
- 2 cups flour
- 1 small jar fruit jam

Instructions:

Cream together sugar and margarine. Add eggs and spices. Dissolve baking soda in sour milk and add to mixture. Add fruit jam. Mix well and add flour to make batter. Bake in a loaf pan in cardboard oven at 350 for 45 minutes.

Johnny Cake

Internet

Ingredients:

- 1 cup cornmeal
- ½ cup milk
- ½ cup shortening
- ½ cup white sugar
- 1 1/3 cups cake flour
- 2 ½ teaspoons baking powder
- 1 teaspoon salt
- 1 egg
- 1 cup milk

Instructions:

Preheat cardboard oven to 350 degrees F (175 degrees C). Grease thoroughly an 8 inch square cake pan. Combine cornmeal and milk. Sift flour, baking powder, and salt. Stir together the egg and milk. Cream shortening, and blend in sugar. Stir flour mixture and egg mixture alternately into creamed mixture alternately. Blend in cornmeal mixture. Bake for 40 to 45 minutes. Serve hot, with maple syrup.

Lazy Daisy Oatmeal Cake

Internet

Ingredients:

- 1 ½ cups left over oatmeal
- ½ cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 ½ cups flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon

Instructions:

Sift dry ingredients together, mix others in well. Bake at 350 F in cardboard oven for 35 minutes.

Topping: Melted margarine, brown sugar, coconut, chopped nuts, mix all together, spread over cake and broil.

Molasses Cake

Internet

Ingredients:

- 1 cup sugar
- 3 eggs, beaten
- 1 teaspoon baking soda
- ½ teaspoon ginger
- 2 cups flour
- 1 cup light molasses
- ½ teaspoon salt
- ½ teaspoon ground cloves
- ½ teaspoon cinnamon
- 1 cup margarine, softened

Instructions:

Cream together margarine and sugar. Add eggs and blend well. Add molasses. Combine cloves, cinnamon, ginger, salt, and flour. Mix well. Add 1 cup boiling water to mixture. Then add baking soda and stir. Combine flour mixture slowly to margarine mixture. Batter will be thin. Don't add more flour. Pour batter into greased floured cake pan and bake in cardboard oven at 350 for 45 minutes. When still warm, turn upside down onto plate and serve.

Mom's Bread Pudding

Gail Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 2 cups dry bread crumbs
- $\frac{3}{4}$ cup sugar
- 4 cups milk, scalded
- 4 slightly beaten eggs
- 1 tablespoon butter
- 1 teaspoon vanilla

Instructions:

Soak bread in milk for 5 minutes. Add butter, salt, and sugar. Pour slowly over eggs; add vanilla and mix well. Pour into a greased baking dish. Bake in a pan of hot water in a 350° cardboard oven until firm, about 50 minutes. Add $\frac{1}{2}$ cups raisins, if desired. Serves 8.

Lemon Sauce Ingredients:

- $\frac{1}{2}$ cup sugar
- 1 cup boiling water
- 1 tbsp. cornstarch
- 2 tbsp. butter
- $\frac{1}{8}$ tsp. salt
- $1 \frac{1}{2}$ tbsp. lemon juice
- $\frac{1}{8}$ tsp. nutmeg
- grated lemon rind

Mix sugar, cornstarch, salt, and nutmeg; gradually add water and cook over low heat until thick and clear. Add butter, lemon juice and rind. Blend thoroughly.

Oatmeal Cake

Gail Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 1 1/3 cups of boiling water
- 1 cups quick oatmeal
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 cup brown sugar
- 1 1/3 cups flour
- 1/2 teaspoon salt
- 12 teaspoons baking soda
- 1/2 teaspoon cinnamon
- 1/2 cup brown sugar
- 6 teaspoons butter
- 1/2 cup cream
- 1 teaspoon vanilla
- 1 cup coconut
- 1 cup nuts

Instructions:

Pour: 1 & 1/3 c boiling water over 1 cup quick oatmeal and mix well.

Cream: 1/2 cup butter, 1 cup sugar, 2 eggs, 1 cup brown sugar

Add oatmeal mixture.

Sift: 1-1/3 cup flour, 1/2 tsp. Salt, 12 tsp. baking soda, 1/2 tsp. cinnamon

Add to creamed mixture. Pour into a greased 9 X 13 pan and bake in cardboard oven at 350° for 35 minutes.

TOPPING:

Mix: 1/2 cup brown sugar, 6 tsp. butter, 1/2 cup cream.

Add: 1 tsp. vanilla, 1 cup coconut, 1 cup nuts

Pour over cake. Brown under broiler until bubbly.

Peanut Butter Cookies

Mary Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients: Mix thoroughly:

- ¼ cup shortening
- ¼ cup margarine
- ½ cup peanut butter
- ½ cup white sugar
- ½ cup brown sugar
- 1 egg

Sift together:

- 1 ¼ cups flour
- ½ teaspoon baking powder
- ¾ teaspoon baking soda
- ¼ teaspoon Salt

Instructions:

Add to creamed mixture and chill 4 hours or longer. Roll into a ball, flatten in a criss-cross pattern with a fork that has been dipped in sugar. Bake at 375° for 9 minutes in cardboard oven. Remove from oven and add Hershey Kisses and bake for 2-3 more minutes. Makes 3 dozen cookies. IF YOU PREFER MILK CHOCOLATE: Use Brachs Stars instead of Hershey Kisses.

Pineapple Quick Cake

Gail Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 1 – 2# can crushed pineapple
- 1 teaspoon salt
- 1-1/2 cups sugar
- 2 teaspoons baking soda
- 2 eggs
- 2 cups flour

Instructions:

Mix all of the ingredients except the flour. Add the flour and pour into 9 X 13 pan. Sprinkle top with ¼ cup brown sugar. Bake at 300° for 1 hour in cardboard oven.

Topping:

- 2/3 cup sugar
- ½ cup canned milk
- ½ cup butter

Bring to a boil and stir for 2 minutes, stirring constantly.

Then add:

- ½ to ¾ cup chopped nuts
- 1 teaspoon vanilla

Pour over cake right off the stove top.

Quick and Easy Peach Cobbler

Mary Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 3 cups sliced fresh peaches
- 1 tablespoon lemon juice
- 1 cup sifted flour
- 1 cup sugar
- ½ teaspoon salt
- 1 egg, beaten
- 6 tablespoons margarine, melted

Instructions:

Sweeten peaches to taste; place in a deep baking dish. Sift dry ingredients together; add beaten egg. Mix with fork until crumbly and sprinkle evenly over peaches. Pour melted butter over crumb mixture. Bake in cardboard oven at 375° for 35-45 minutes, or until crust is browned. Serve with ice cream or whipped cream.

Red Epaulet Chocolate Cake

Internet

Ingredients:

- 2 cups flour
- 3 tablespoons cocoa
- 1 teaspoon salt
- ½ cup shortening or oil
- 2 eggs
- 1 ounce red food coloring
- 1 teaspoon vanilla
- 1 cup buttermilk
- 1 tablespoon vinegar
- 1 teaspoon baking soda

Frosting Ingredients:

- 1 cup milk
- ¼ cup flour
- salt
- 1 cup sugar
- ½ cup shortening
- ½ cup margarine
- 1 teaspoon vanilla

Instructions:

Pre heat cardboard oven to 350 degrees. Grease and flour 2 9 in round cake pans or make out of heavy aluminum foil. In small pot, mix flour, cocoa, and salt very well with fork. In medium pot, mix shortening and sugar well with fork. Add eggs, red food coloring, and vanilla. Mix well. Beat while gradually adding flour mixture and buttermilk. Mix vinegar and baking soda in separate container, then add to batter. Pour batter into pans and bake for 30 minutes.

FROSTING: Heat milk and flour in small pot over medium heat, stirring until thick. Add pinch of salt and cool. Beat sugar with remaining ingredients until fluffy. Add flour mix and beat until well blended. Frost cooled cake and serve.

Sausage Cake

Internet

Ingredients:

- 1 pound sausage, cooked and drained
- 2 cups sugar
- 1 cup raisins
- 1 cup warm coffee
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- $\frac{3}{4}$ cup chopped walnuts
- 1 teaspoon baking soda
- 2 $\frac{1}{2}$ cups flour

Instructions:

Combine all dry ingredients well. Add coffee to make batter. Bake in loaf pan in cardboard oven at 300 for 45 minutes.

Spritz Peanut Butter Cookies

Becky Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- ½ cup margarine
- ½ cup sugar
- ½ cup brown sugar
- 2 eggs, beaten
- ½ cup peanut butter
- 1 ½ cups flour
- ½ teaspoon soda
- few grains of salt

Instructions:

Preheat cardboard oven to 375°. Cream shortening and sugars. Beat in egg and peanut butter. Gradually blend in flour, salt, soda and mix well. Fill cookie press. Form cookies on an ungreased cookie sheet. Bake 7-9 minutes. Remove at once to cooling rack.

Trail Cobbler

Internet

Ingredients:

- 2 cups biscuit mix
- 1 cup margarine
- 2 cups sugar
- 1 can fruit, drained
- 2 cups milk or water

Instructions:

Mix the biscuit mix, sugar, milk, and margarine. Add fruit and stir. Bake in cardboard oven about 1 hour. serves 8.

Zwiebelkuchen (German Onion Pie)

Internet

Ingredients:

- 1 package Yeast, Active Dry
- 1 teaspoon Sugar
- 1 ½ teaspoons Salt
- 3 cups Unbleached Flour
- 1 tablespoon Shortening
- 1 cup Water, 120 to 130 Degrees F.
- Bacon, Slices, Cut Up
- Onions, Medium, Sliced
- ¼ teaspoon Cumin
- ½ teaspoon Salt
- Pepper, As Desired
- Egg Yolk
- 1 cup Sour Cream

Instructions:

Mix yeast, sugar, 1 teaspoon salt, and ½ cup flour. Blend in shortening and warm water. Beat for 2 minutes. Add enough flour to make a soft dough. Knead dough until smooth and elastic, about 5 minutes. Place dough in a lightly greased bowl. Cover and let dough rise in a warm place ½ hour. Pat dough into a lightly greased 12-inch pizza pan or onto a lightly greased baking sheet. Press up edges to make a slight rim. Fry bacon until crisp. Remove from grease and drain on absorbent paper. Add onions to bacon grease; cook slowly until tender but not brown. Sprinkle onion, bacon, cumin, ½ t salt and pepper over dough. Bake in cardboard oven at 400 Degrees F for 20 minutes. Blend egg yolk and sour cream. Pour over onions. Bake for 10 to 15 minutes longer or until golden brown and sour cream is set. Serve warm or at room temperature.