

PAULA'S RECIPIES:

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APPLE CAKE

(From a recipe given by Mrs. W R Calcutt, Hemingway, SC)

3 cups apples
3 eggs
2 cups sugar
1 cup Wesson oil
3 cups self-rising flour
1 cup pecans
1 teaspoon cinnamon

Mix and bake at 350 for 45 minutes

TOPPING: 1 stick margarine, ¼ can cream, 1 cup Brown sugar
Boil four minutes and pour over cake while cake is still hot.

ASPARAGUS CASSEROLE

1 can asparagus (14.5 oz)
1 can cream of mushroom soup
4-6 slices of American Single Cheese
A few saltine crackers or captain's wafer crackers

In a small casserole dish (about 1qt) lay half of the asparagus, then 2 or 3 slices of cheese, then 2 or 3 crackers crumbled, then about half of the mushroom soup.

Start over again with the asparagus and ending with the soup.

Sprinkle a little shredded cheddar cheese over the top (if desired). [American Singles will burn on top. Can use shredded cheddar cheese instead of American singles in body of casserole]

Bake at 400 degrees for 15-20 minutes (bubbly will indicate heated through).

BLONDE BROWNIES

1 stick Margarine
2 cups brown sugar (light Brown)
2 Eggs
2 cups flour (self-rising)
1 tsp. vanilla
¾ cup chocolate chips
¾ cup raisins
1 cup nuts

Beat eggs and brown sugar together. Add melted margarine and flour alternately. Add Vanilla and mix thoroughly. Add nuts and chocolate chips and raisins. Bake 25-30 minutes at 350 degrees in a 9 X 13 pan.

BREAKFAST CASSEROLE

Sausage
4 slices of bread
Cheddar cheese
6 eggs
2 cups milk

Grease baking dish with margarine. Break up 4 slices of bread and crumble on bottom of dish. Brown sausage in a pan and drain. Sprinkle sausage over bread. Grate cheddar cheese and cover sausage. Mix 6 eggs and 2 cups milk and pour over the top. Store in refrigerator overnight. Bake at 350 for 30- 35 minutes.

BROWN RICE

Serves 4
1 cup raw rice
1 stick margarine
1 can French onion soup
1 can sliced mushrooms
1 can beef consommé
Put all ingredients into casserole dish.
Bake at 300 degrees for 1 hour.

BROWN SUGAR CARAMEL POUNDCAKE

1 ½ cups butter softened
2 cups light brown sugar packed
1 cup granulated sugar
5 large eggs
3 cups all-purpose flour
1 teaspoon baking powder
½ teaspoons salt
1 cup whole milk
1-8 ounce bag toffee chips
1 cup chopped pecans

DIRECTIONS:

Preheat oven to 325°. Grease and flour cake pan.

Beat butter until creamy. Add sugar beating until fluffy. Add eggs one at a time. Combine flour, baking powder and salt. Add flour mixture to batter alternately with milk. Beat until just combined. Stir in toffee chips and pecans. Spoon batter into pan and bake 85 minutes or until done. To prevent excessive browning cover cake with foil while baking. Let cake cool in a pan for 10 minutes. Remove from pan and let cool completely. Spoon caramel drizzle over cake.

CARAMEL DRIZZLE:

In a medium saucepan combine condensed milk and brown sugar; bring to a boil over medium-high heat, whisking frequently. Reduced heat and simmer for eight minutes, whisking frequently. Remove from heat, whisk in butter and vanilla. Let cool for five minutes before using. Make sure you drizzle the caramel while it is still hot because it will harden somewhat when cool.

CARMEL ICING

1.5 cups sugar
2 small cans evaporated milk
 $\frac{3}{4}$ stick margarine
1 tsp vanilla

Mix 1 cup sugar and milk into pot and heat over medium heat.
Meanwhile melt and brown $\frac{1}{2}$ cup sugar in frying pan.
Pour in milk and sugar mixture and cook until thickened.
Add margarine and vanilla

CARROT CAKE

2 cups self rising flour
1 $\frac{1}{2}$ cup Wesson Oil
 $\frac{1}{2}$ tsp. salt
4 eggs
2 cups light or dark brown sugar (packed)
1tsp soda
1 $\frac{1}{4}$ tsp cinnamon
2 cups grated carrots
Sift flour, salt, and soda. Add sugar, cinnamon, eggs, and oil. Mix well. Add carrots and mix. Bake @300 for 30-40 minutes. Check at 35 minutes

ICING (I double this)

8oz cream cheese
1 box confectioners' sugar
1 stick oleo
1tsp vanilla
2 cups nuts, chopped (pecan or walnut)
Combine all ingredients and mix well. Spread over cooled cake
I bake 3 layers. I spray the pans and also line pans with wax paper.

CHEESE BALL

2- 8oz pkg cream cheese
1- 8.5oz can crushed pineapple
2 cups nuts

¼ cup bell pepper
2 tsp onion
1 tsp seasoning salt
Mix

CHERRY OR CHOCOLATE DELIGHT

Crust- 2 cups plain flour, 2 sticks margarine (melted), 1 cup chopped nuts. Mix and spread on bottom of baking dish. Bake at 300 til lightly brown.

Cherry Topping: 8 oz cream cheese, 2 cups confectioners' sugar, 1 (12 oz) container Cool Whip, Drop or 2 of vanilla.

Mix cream cheese and sugar. Then mix in Cook Whip and spread on top of crust. Let chill and then spread cherry pie filling on top.

Chocolate Topping: 1 (3oz) pks instant chocolate pudding, 3 cups milk, 4 ½ oz Cool Whip. Beat pudding and milk together, add Cook Whip. Pour over cream cheese filling

CHICKEN CASSEROLE

1 Chicken cooked and cut in small pieces
1 cup Chicken Juice
1 can Celery Soup
1 can Cream of chicken Soup
1 small pkg. Pepperidge Farm Stuffing Mix
1 stick Margarine (Melted)

Mix soup and juice together. Mix margarine and stuffing mix together. Layer stuffing mix, chicken, more stuffing mix, and more chicken. Pour soup mix on top and top with stuffing mix. Bake at 300 (350 for some ovens) for 45 minutes.

CHICKEN SALAD

White Chunk Chicken- 12oz or 12.5oz can
Green onion (Chopped)
Seasoning salt- about ½ teaspoon
Garlic salt- sprinkle
Dry mustard- ½ teaspoon
Mayonnaise 1/3 cup
MIX all ingredients- Pepper to taste

CHOCOLATE PIE

1 ½ cup sugar
3 tblsp cocoa
½ cup flour
2 egg yolks
2.5 glasses milk
1 teaspoon vanilla
½ stick margarine

Mix and cook until thickened. Pour into baked pie crust.

CHOCOLATE POUND CAKE

½ lb butter
½ cup shortening
3 cups flour
4 tbsp. cocoa
5 eggs
1 tbsp vanilla
½ teaspoon salt
3 cups sugar
½ teaspoon baking powder
1 cup milk (canned)

Cream together the butter and shortening. Add eggs and sugar. Sift dry ingredients together. Add alternately with milk to creamed mixture. Add vanilla. Bake in 9 or 10 inch tube pan at 325 for 80 minutes.

ICING: 1 stick margarine, box confectioners' sugar. A little cream.

COCONUT SOUR CREAM LAYER CAKE

1- 18 oz pkg butter flavored cake mix
1- 16 oz carton sour cream
1.5 cup whipped topping
2 cups sugar
1- 12 oz pkg frozen coconut (Thawed)

Prepare cake mix according to package directions. Make 2 (8 inch) layers. When cool, split both layers.

Combine sugar, sour cream, and coconut and blend well. Chill

Reserve 1 cup sour cream mixture for frosting; spread remainder between layers of cake.

Combine reserved sour cream mixture with whipped topping, blend until smooth. Spread on top and sides of cake. Seal cake in airtight container and refrigerate for 3 days.

COCONUT-FIG PRESERVES

1qt figs
7.5 cups sugar
½ bottle certo (1pkg is ½ bottle)
1 can angel flake coconut
1.4 cup lemon juice

Pour sugar, lemon juice, coconut flakes, and figs into heavy pot. Place on medium heat, stirring often, until it comes to a boil- boil 3 minutes. Remove from heat. Add Certo and stir for 5 minutes. Skim if needed. Pour into hot jars and seal.

You can blend figs in a blender or peel and mash.

CREAM CHEESE POUND CAKE

8oz Cream Cheese

3 Sticks Butter

3 Cups Sugar

3 Cups Plain Flour

1 Teaspoon Salt

6 Eggs

1 Tablespoon Vanilla

Cream butter and Cream Cheese together, add sugar and cream together, add eggs one at a time. Add flour and vanilla, beat well. Bake at 300° or 275° for 1 Hour, 25 minutes

CRISPY MARSHMALLOW BARS

¼ cup butter

1 bag marshmallows

1 tsp vanilla

6 cups crispy rice cereal

Spray 13 x 9 inch pan with cooking spray

Melt butter and marshmallows in large saucepan over LOW heat, stirring occasionally. Remove from heat and stir in vanilla.

And rice cereal, mix until well coated. Press mixture with the back of a buttered spoon or wax paper into pan. Let cool. Then cut into bars.

DATE BALLS

1 cup brown sugar

1 stick margarine

1 small box chopped dates

Cook just about 10 minutes on medium heat. Remove from heat, stir in 1 cup chopped nuts, 2 cups rice crispy. Roll into balls and roll in confectioners' sugar.

EVELYN'S COOKIES

Powered sugar to roll cookies ball in

1box Duncan Hines Butter Cake Mix

1egg

4oz Cook Whip

1cup chopped nuts

2 teaspoon walnut or almond flavoring

Shape into balls, roll in powered sugar. Place on ungreased baking sheet. Bake at 325 for 10-12 minutes.

FEEDER BREAD

ADD TO STARTER - 3/4 CUPS SUGAR, 3 TBSP. INSTANT POTATO FLAKES, 1 CUP WARM WATER.
LET STAND OUT OF REFRIGERATOR ALL DAY (8-10 HOURS). STIR OFTEN.
TAKE OUT 1 CUP AND RETURN REMAINING STARTER TO REFRIGERATOR.

BREAD:

(AT NIGHT) MIX IN LARGE BOWL - 1 CUP STARTER, 1 1/2 CUPS WARM WATER
1/2 CUP OIL, 1/2 CUP SUGAR, 1 TBSP. SALT, 6 CUPS BREAD FLOUR.

PUT DOUGH IN LARGE GREASED BOWL. COVER WITH WAX PAPER. LET STAND
OVERNIGHT (OUT OF REFRIGERATOR).

(NEXT MORNING) PUNCH DOWN DOUGH, DIVIDE INTO 3 PARTS AND FLOUR EACH PART 8-10 TIMES. PUT IN
GREASED PAN, BRUSH WITH OIL AND COVER WITH WAX PAPER. LET RISE 4-5 HOURS OR ALL DAY. BAKE AT 350
DEGREES FOR 30-35 MINUTES. BRUSH TOP WITH BUTTER. COOL ON RACK. KEEP IN REFRIG.

FROSTED SALAD

2 pkgs. Lemon Jello (small), 2 large bananas sliced, 1 cup miniature marshmallows, 2 cup boiling water, 1 large
can crushed pineapple (drained – reserve juice), 2 cup clear carbonated beverage (sprite, 7-up, Orange Crush)

Dissolve gelatin in boiling water. Stir in Carbonated beverage, chill until partly set. Fold in remaining
ingredients. Chill until firm.

TOPPING: ½ cup sugar, ½ cup pineapple juice (or orange juice), 2 tbsp butter, ¼ cup shredded American
cheese, 2 tbsp. flour, 1 egg slightly beaten, 1 cup heavy cream, whipped.

Combine sugar and flour. Stir in juice and egg. Cook over low heat until thickened. Add butter and chill. Fold in
whipped cream and frost gelatin mixture. Sprinkle with cheese if desired.

FRUIT PIE

1 cup chopped pecans
1 cup crushed pineapple (drained)
1 cup coconut
¾ stick margarine (softened)
3 eggs
1.5 cups sugar
1 tbsp flour
1 teaspoon vanilla

Combine sugar and flour and mix with margarine. Add eggs and mix. Add pineapple, coconut, pecans, and
vanilla. Mix and pour in unbaked pie crust. Bake at 375 for 45 minutes.

GRAPE PIES

This Recipe makes 2 pies

3 cups Grape Juice

2 cups sugar

1 cup half and half milk

6 eggs (3 whole eggs, 5 egg yolks)

4 tblsp. Plain flour

2 Pie shells

Mix sugar and flour together. Add eggs, grape juice, and milk. Pour in unbaked pie shells. Bake until done.

GRAPE SALAD

4 cups seedless grapes (white or red- make sure they are dried very well after washing)

8 oz cream cheese

8 oz sour cream

½ cup white sugar

1 tsp vanilla

1 cup pecans

½ cup brown sugar

Cream together cream cheese, sour cream, white sugar, and vanilla. Stir in grapes.

Mix brown sugar and nuts in a separate bowl. Sprinkle nut mixture over grape mixture.

HAMBURGER AND RICE CASSEROLE

1 lb hamburger

Onion

½ stick margarine

2 cans beef consommé soup

1 cup rice

Cook hamburger and onion together and drain. Mix rice, consommé, and melted margarine together, spoon over top and bake at 350 for 1 hour and 15 minutes.

HAMBURGER CASSEROLE

2 lbs Hamburger

2 cups Macaroni

1 can Cheddar Cheese Soup

1 can Tomato Soup

1 cup Water

1/4 cup diced onions

Put Macaroni on and let it cook.

Brown hamburger while macaroni is cooking. When Hamburger is done, brown onion in a separate pan. Then add onion, cheddar cheese soup, tomato soup, and water to hamburger in saucepan. Mix these ingredients well and bring to a boil. Also season to taste with salt and pepper.

Pour all these ingredients, after boiling, into a large baking dish.

Add your macaroni and mix well. Preheat your oven to 425 degrees and bake for 30 minutes.

ICE BOX COOKIES

1 Cup butter, ¼ teaspoon salt, 2 cup sugar, 1 teaspoon cinnamon, 2 eggs, 1 teaspoon vanilla, 3 ½ cup self-rising flour, 1 cup unbroken nuts.

Cream butter and sugar. Beat in eggs. Sift dry ingredients and add to butter mixture with vanilla and nuts. Shape dough into long rolls about 2 inches in diameter. Chill it until hard. Slice into very thin slices and place far apart on greased cookie sheet. Bake at 300 degrees.

Chocolate chips may be used instead of nuts. Dough may be frozen for weeks before cooking.

LEMON BUTTERMILK PIES

Makes 2: 9 inch pies.

2 1/3 cups sugar

1 stick butter

3 tablespoons, 1 teaspoon plain flour

4 eggs beaten

1 1/3 cup buttermilk

1 teaspoon vanilla

2 tablespoons lemon juice

2 unbaked 9 inch pie shells

Cream sugar and butter together until smooth. Add flour and eggs beating thoroughly.

Stir in buttermilk, vanilla and lemon juice.

Pour into pie shells.

Bake at 350 degrees for 45 -50 minutes.

Cool before cutting.

LEMON DROPS

1 Box Lemon Cake Mix, 2 eggs, 4oz Cool Whip, Powdered sugar.

Mix ingredients together. Make into small balls and roll in powdered sugar. Drop on cookie sheet. Bake 8 minutes.

LEMON PIE

1 large 12 oz cool whip
1 can condensed milk
1 can (6oz) frozen lemonade
1 tsp lemon juice
2 graham cracker pie crusts

Thoroughly mix all ingredients. Pour into the two graham cracker pie crust and refrigerate.

LEMON SAUCE

½ cup sugar
2 tablespoons corn starch
1 cup water
1 ½ tablespoons lemon juice
2 tablespoons margarine

Combine sugar, corn starch, and water. Boil for 5 minutes. Add lemon juice and margarine.

NUTTY FINGERS

1.5 stick margarine
2 cups plain flour
4 tbsp. powdered sugar
Pinch of salt
1 tbsp. water
1 cup nuts- chopped
1 teaspoon vanilla

Cream margarine and add water, sugar, flour, salt, and vanilla. Mix and add nuts. Roll into small fingers and bake at 350 for 10 minutes. Roll in powdered sugar when cool.

PINEAPPLE CASSEROLE

1- 20 oz can crushed pineapple (drained)
1 cup cheese
1 cup sugar
1 cup crushed Ritz Crackers
½ stick margarine
2 tablespoon flour

Mix pineapple, sugar, flour, and cheese together. Put in baking dish. Top with cracker crumbs. Dot with margarine. Bake at 350 until done.

POUND CAKE

8 Eggs
1 Lb Butter
2 Cups Self Rising Flour
2 Cups Plain Flour
3 Cups Sugar
(4 Cups Chopped Nuts)
(1 Cup Raisins)
Bake at 300° for 1 Hour 10 Min (1½ to 2 Hours for Nut/Raisin)

REFRIGERATOR BUTTER COOKIES

2 ¼ CUP PLAIN FLOUR
½ cup sugar
1 teaspoon baking powder
½ teaspoon salt
2/3 cup butter
½ cup brown sugar
1 egg
1 teaspoon vanilla
3.4 cup pecans (chopped fine)

Cream butter and sugars, add vanilla and egg. Add sifted flour, add pecans. Make into roll in wax paper and freeze until ready to use. Bake at 425 for 5-7 minutes on buttered cookie sheet. Slice approximately 1/8 inch thick. (I save tin foil and plastic wrap boxes to put cookie dough into once I put it in the wax paper. This helps hold the shape better.)

SALMON PATTIES

Ingredients:
1 can (14.75 oz) salmon
1 cup plain bread crumbs
1 small onion, chopped
1 egg, beaten
2 tbsp. mayonnaise
4 tsp. oil

Combine salmon, undrained and mashed (including skin and bones) with ½ cup bread crumbs, onion, egg, and mayonnaise. Mix well
Spread remaining bread crumbs on wax paper. Shape mixture into eight patties. Lightly press in crumbs to coat. Heat oil in a large non stick skillet over medium high heat. Add patties. Fry 2 to 3 minutes per side until heated through and browned.

SHRIMP CREOLE

Serves 6-8

1.5 lb peeled and deveined shrimp
6 stalks of celery chopped fine
½ green pepper- chopped
1 onion chopped
1 clove garlic, minced
4 tablespoons shortening
1 (#303) can tomatoes
1 can cream of tomato soup
1 tablespoon Worcestershire sauce
1 teaspoon tabasco sauce.

Cook, Clean, and devein shrimp
Cook celery, pepper, onion and garlic in shortening until tender
Add all other ingredients EXCEPT SHRIMP and simmer 1 hour
Add Shrimp and simmer for 30 minutes longer.
Serve over precooked rice.

STRAWBERRY JELLO FIG PRESERVES

3 CUPS MASHED FIGS
3 CUPS SUGAR
2 SMALL BOXES OF STRAWBERRY JELLO

Stir and bring to a boil. Cook 3-5 minutes. Pour in pint jars and seal

SWEET AND SOUR SMOKIES

1 pkg cocktail smokies
1 jar red currant jelly
3 or 4 tablespoons mustard

Stir together jell and mustard. Heat until jelly is dissolved.
Add sausages and simmer until sausages are heated through

SWEET POTATO PIE

2 cups cooked mashed sweet potatoes
1 stick butter or margarine
¼ cup milk
1 cup sugar
2 eggs

1 teaspoon vanilla

Put sweet potatoes in large mixer bowl on low speed and mash well. While potatoes are warm add sugar, egg yolks, milk and vanilla. Beat egg whites until stiff and fold in potatoes. Pour into unbaked pie shell and bake at 350 until set and lightly browned.

SWEET POTATO SOUFLE

3 cups cooked mashed sweet potatoes

1 cup sugar

1 tablespoon vanilla

½ cup melted butter or margarine

Mix well and place in greased casserole dish

Top: 1 cup brown sugar, 1/3 cup flour, 1 cup chopped nuts, 1/3 cup melted butter or margarine.

Mix sugar, flour, nuts and melted butter until crumbly.

Add Top and bake at 350 for 20 minutes

TACO BAKE

1 LB Ground beef browned and drained

1 CAN Whole Kernel Corn (Drained)

1 CAN Kidney Beans (Drained)

1 CAN Cream of Mushroom Soup

1 CAN Cream of Chicken Soup

1 Onion (Chopped)

2 CUPS shredded cheddar cheese

Jalapeno pepper or Picante Sauce (Mild, Med, or Hot to Taste)

Taco Chips

Mix Together and Bake 30 to 35 minutes at 350°

ZESTY BROCCOLI CASSEROLE

(Serves 6-8)

2 pkgs frozen chopped broccoli (no salt)

1 can cream of mushroom soup

1 ½ cup shredded cheddar cheese

1 egg beaten

¼ cup milk

¼ cup mayonnaise

Topping Mix- 2 tbsp butter, ¼ cup cracker crumbs

Cook broccoli according to package directions; drain.

Combine soup, cheese, egg, milk, mayonnaise.

Stir into drained broccoli.

Spoon into a greased 2 qt casserole.

Combine melted butter and crumbs for topping. Sprinkle over broccoli mixture.

Bake at 350 for 45 minutes.