

Miscellaneous Recipes

Blackbottom Cupcakes

Mix #1

8 oz. cream cheese
1 egg beaten
1/3 cup sugar
1/8 tsp. salt
6 oz. semi-sweet chocolate chips

Mix #2

1½ cup flour
1 cup sugar
¼ cup cocoa
½ tsp. salt
1 tsp. baking soda
1 cup water
½ cup oil
1 Tbsp. vinegar
1 tsp. vanilla

Combine mix #1, first beating sugar and cream cheese, then adding salt and egg. Stir in chocolate chips.

Mix #2:

Sift dry ingredients. Combine remaining ingredients together and add to dry ingredients. Beat well.

Line mini-muffin tins (or regular cupcake tins).

Pour chocolate mixture (#2) into cups (halfway full). Top with small amount of cream cheese mixture.

Bake at 350° for 15-20 minutes. Yield: 45-50 mini cupcakes or 24 big cupcakes.

Blueberry Cake

1 cup butter/margarine softened	3 cups flour
2 cups sugar	½ tsp. salt
4 eggs (room temperature if possible)	1 tsp. baking powder
1 tsp. vanilla	2 cups blueberries

Preheat oven to 325°.

Cream butter and sugar. Add eggs (one-at-a-time), beat until fluffy. Add vanilla. Sift dry ingredients. Remove 2/3 cup (scant) of flour mixture from dry ingredients and toss with blueberries. Add remaining flour mixture to batter and mix well. Add blueberries gently into batter. Spoon into greased tube pan (grease with butter) and then flour and sugar tube pan. Bake 1 hour and 15 minutes. Cool before removing from pan.

Carrot Cake

2 cups sifted flour	1½ (scant) cups oil
2 tsp. baking powder	4 eggs

1½ tsp. baking soda	2 cups finely shredded carrots
2 tsp. cinnamon	1 can (8 oz.) crushed pineapple
1½ tsp. salt	½ cup chopped nuts
2 cups sugar	3½ oz. flaked coconut

Sift together dry ingredients. Add sugar, oil, eggs and beat well. Add other ingredients. Use large sheet pan or three 8" round cake pans. Bake at 350° for 35-45 minutes.

Cream Cheese Frosting

¼ cup butter	1 (8 oz.) pkg. cream cheese
1 tsp. vanilla	1 lb confectioners' sugar (¾ of a box)

Soften cream cheese and butter, then cream together with vanilla. Sift confectioners' sugar, then add gradually to cream cheese mixture, beating with electric mixer.

Cherry Cheesecake Tarts

1 pound cream cheese, softened	2 eggs
¾ cup sugar	1 tsp. vanilla

1 box of Vanilla Wafers (1 box = double batch of mini-tarts; cut wafers to fit bottom of paper-lined mini-muffin tins)

Mix cream cheese and sugar, then add eggs and vanilla. Put vanilla wafers in muffin tins and then put mixture on top of wafers filling almost to the top of tin. Bake at 375° for 12-15 minutes. Can be refrigerated or frozen prior to serving. Top with cherry pie filling immediately before serving.

Note: A double batch of filling to one box of cookies, yields approximately 100 mini-tarts.

Perfect Pie Crust

4 cups unsifted flour	1 Tbsp. sugar
2 tsp. salt	1¾ cups solid vegetable shortening
½ cup cold water	(do not use oil/fat/lard/butter/margarine)
1 Tbsp. white or cider vinegar	1 egg

Put flour, sugar and salt in a large mixing bowl and mix well with fork. Add shortening and blend in flour until crumbly.

In a small mixing bowl, beat together water, egg and vinegar. Combine the two mixtures and stir together until mixture is just moistened. Separate dough in desired portions. Chill ½ hour when used immediately (optional).

The dough can be left in the refrigerator for 3 days. It may also be frozen and taken out 3 hours prior to use. This recipe makes 5 single pie shells.

Rhubarb Pie

3 cups rhubarb	2 eggs beaten
1 cup sugar	2 Tbsp. flour
1/8 tsp. salt	Prepared pie crust

Mix eggs, sugar, flour and salt. Chop rhubarb in very small pieces and add to egg mixture. Put in prepared pie crust.

Bake at 450° for 10 minutes, then reduce heat and bake for 40-50 minutes.

Note: Strawberries may be added, just adjust amount to equal 3 cups total rhubarb and strawberries and go slightly scant on sugar.