

Jackie's Favorite Recipes



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Title	Type	Source
Apple Dip	Appetizer	Brent Maynier

INGREDIENT:
8 oz. Cream Cheese
1 t. Vanilla
1 cup Chopped Nuts
1/2 cup Sugar (white)
3/4 cup Brown Sugar
Mix all together, serve with
Sliced apples.

Title	Type	Source
Cheese Rolls	Appetizers	Jackie

INGREDIENT:
2 lbs. Velveeta
1/2 t. garlic powder
8 oz. Cream cheese
Either chopped olives or chopped nuts
Blend together and roll into rolls
Sprinkle chili powder (or parsley flakes) on waxed paper and refrigerate.
Makes 3 two inch rolls.
Slice and serve on crackers.

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Title

Type

Source

White Trash

Appetizer

Treva Gourley

INGREDIENT:

4 c. small pretzels

4 c. cheerios

4 c. rice chex

2 lb. white chocolate

2 c. mixed nuts

1T. Cooking oil

Melt white chocolate and oil in microwave,

1 minute on low temp.

Stir, then again 30 seconds At a time until melted.

Mix all dry ingredients together In a large bowl.

Pour melted white chocolate over and mix Well.

Spoon onto waxed paper in a thin layer.

Cool, then break apart.

Makes about 1 gallon.

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Title	Type	Source
Bubble Bread	Bread	

INGREDIENT:
1 pkg frozen dinner rolls (18-24)
1 small pkg. butterscotch pudding (not instant)
1/2 c. brown sugar
1/2 cup chopped nuts
1 stick oleo (melted)
1 and 1/2 t. cinnamon
1/4 cup sugar
Place rolls in bundt pan.
Mix together pudding, brown sugar and nuts.
Sprinkle over rolls.
Pour oleo over rolls.
Sprinkle with cinnamon and sugar.
Let rise 8-10 hours.
Bake at 350 for 30 min.
Let set for 5 minutes and turn out.

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Title	Type	Source
Angel Pie	Dessert	Delores Leemhuis - Ada, Trinity

INGREDIENT:
3 Egg Whites - Beaten stiff
1 Cup Sugar
16 Saltine Crackers, crumbled fine
1 tsp. Vanilla
1/2 tsp. Cream of Tarter
1 cup Chopped Pecans
Pour into greased pie pan.
Bake 325 for 25 min.
May be served with whipped cream

Title	Type	Source
Ann's Pecan Pie	Dessert	Ann Howze, Hodgen

INGREDIENT:
1 cup sugar
1/2 cup White Corn Syrup
1/4 cup margarine, melted
1/2 to 1 t. vanilla
1 cup pecans
1 unbaked pastry shell
Combine sugar, syrup and margarine.
Add 3 beaten eggs and vanilla to syrup mixture and mix well.
Pour into shell and top with pecans.
Bake 375 for 40 to 45 min.

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Title	Type	Source
Apple Dip	Dessert	Brent Mynhier - Wynnewood

INGREDIENT:
8 Oz. Cream Cheese
1 t. Vanilla
1 C. Chopped Nuts
1/2 Sugar (white)
3/4 cup Brown Sugar
Mix all together
Serve with sliced apples
Put sliced apples in pineapple juice to keep them from turning brown

Title	Type	Source
Apple Dumplings	Dessert	Lois Willmann

INGREDIENT:
1 can Crescent rolls
1 apple cut in 8 slices
Wrap apple slices in rolls
Combine 1 cup sugar, 1 cup orange Juice or lemon soda, and 1 stick Of butter or margarine in sauce Pan.
Bring to boil and boil until Butter melts.
Pour over apples in a pie or cake pan.
Bake at 350 until brown.

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Title	Type	Source
Baked Custard	Dessert	Jerry's Favorite

INGREDIENT:
3 slightly beaten eggs
1/2 cup sugar
1/4 teas. Salt
2 cups milk, scalded
1/2 teas. Vanilla
Nutmeg
Combine eggs, sugar, and salt; slowly add Milk and vanilla.
Pour into oven proof Bowl, sprinkle with nutmeg.
Bake in pan of hot water in slow oven (325) until mixture doesn't adhere to Knife.

Title	Type	Source
Billie's Banana Pudding	Dessert	Billie Winters, Wynnewood

INGREDIENT:
1 large instant vanilla pudding or 2 small
3 cups milk
1 can Eagle Brand milk
1 large Cool Whip
Mix and layer with bananas and vanilla wafers.

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Title	Type	Source
Chocolate Crackles Cookies	Dessert	Millie Mungan - Fort Madison, Iowa

INGREDIENT:
1 Devils Food Cake Mix
2 Eggs - slightly beaten
Chopped pecans - optional
1 T. water
1/2 cup Shortening
Confectioner's Sugar
Combine cake mix, eggs, water, and shortening.
Mix with a spoon.
Shape dough into balls the size of small walnuts.
Roll Balls into Confec. sugar.
Place on greased baking sheets.
Bake in 325 oven for 8-10 mins.
Makes about 48 cookies.

Title	Type	Source
Chocolate Drop Cookies	Dessert	Mrs. Sanders, Mineral Springs

INGREDIENT:
2/3 cup Crisco
1 cup Sugar
2 T Cocoa
2 Eggs
1 t. Vanilla
1 1/2 cups flour
Drop by teas. on greased cookie sheet.
bake at 350
Wells boys love these.
Wells boys wives don't!

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Title	Type	Source
Chocolate Pie	Dessert	

INGREDIENT:
Heat 2 cups milk
Mix;
3 egg yolks
6 T corn starch
Dash of salt
2/3 cups sugar
1/2 cup cold milk
1/4 cup cocoa with, small
Amount hot water
1 tsp. vanilla
2 T margarine

Title	Type	Source
Cinnamon Rolls	Dessert	

INGREDIENT:
Can make 1/2 or 1/3 of recipe
12 cups flour
2 teasp. salt
1/2 cup powdered milk
1 1/2 cup sugar
6 pkg. yeast
2 T sugar
Dissolve yeast and 2 T sugar in warm water.
Pour into dry ingredients and add 1/2 cup oil.
Add warm water as needed
Add vanilla flavoring.
Pat with oil and cover and let rise 1 1/2 hrs.
Roll out and spread with melted butter, then sprinkle with cinnamon and sugar.
Roll into a roll and cut.
Let rise 30 min.
Bake in 400 degree oven.
Frost when done.

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Title	Type	Source
Dump Cake	Dessert	Harriot Glenn - Hodgen

INGREDIENT:
Preheat Oven 350.
Grease 13x9x2 In. Pan
Dump 1 can Crushed Pineapple(2 oz.) into pan.
Spread evenly.
Dump 1 can Cherry Pie Filling.
Spread evenly.
Dump 1 Yellow Cake Mix over cherry filling.
Spread evenly.
Sprinkle 1 cup chopped Pecans over mix.
Put 1 Stick Margarine cut in thin slices over this.
Bake 48-53 Mins.

Title	Type	Source
Fantasy Fudge	Dessert	

INGREDIENT:
3 cups Sugar
3/4 cup Parkay Margarine/butter
2/3 cup Evaporated Milk
1 12oz. pkg. Chocolate Chips
1 7oz. jar Marshmallow Cream
1 cup chopped nuts
1 tsp. vanilla
Combine sugar, milk and margarine, and bring to full boil, stirring constantly.
Continue boiling 5 min.
Remove from heat, add Chocolate Chips, Marshmallow Cream, Nuts and Vanilla.
Stir well and pour into buttered oblong cake pan.
Cool and cut.

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Title	Type	Source
Fudge Oatmeal Cookies	Dessert	Jackie Wells

INGREDIENT:
2 cups sugar
1/2 cup cocoa
1/2 cup milk
Pinch of salt
Bring to a good boil and let boil 1 1/2 min.
Add 1 stick oleo
1 t. vanilla
and 3 cups quick cooking oatmeal.
Stir until stiff enough to drop by teaspoons on waxed paper.

Title	Type	Source
Lemon Cake	Dessert	Dana Underwood, Wynnewood

INGREDIENT:
1 Box Lemon Cake Mix (I use Betty Crocker Super Moist)
1/2 cup Sugar
4 Eggs
1/2 cup oil
1 cup Apricot Nectar
Mix and Bake in Sprayed Bundt Pan 350 oven until done.
Icing; 1/4 cup lemon juice,
1 3/4 cups sifted powdered sugar Drizzle over warm cake.

Title	Type	Source
Lemon Cheese Cake	Dessert	Crystal Henson-Sweetwater

INGREDIENT:
Dissolve; 1 small pkg. lemon Jello in 1 cup hot water, Cool.
Mix: 1 8 oz. cream cheese
1 cup sugar
and 1 t. vanilla.
Add lemon mix to cheese mix.
Whip 1 can chilled Milnot and mix all together.
Pour in pan lined with crust made with 1/3 LB. crushed graham crackers and 1/2 stick melted margarine
Reserve 1/3 of crumbs for top.
Chill
Use oblong cake pan

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Title	Type	Source
Lemon Cheese Bars	Dessert	Ruby Lockwood-Fort Madison, Ia.

INGREDIENT:
1 Yellow Cake Mix (pudding in)
1 8 oz. Cream Cheese, softened
1/3 cup Sugar
1 t. Lemon Juice
Mix cake mix
1 egg and 1/3 cup oil until crumbly
reserve 1 cup.
Bake 15 min. at 350.
Beat cheese, sugar, lemon juice and 1 egg until light and smooth.
Spread over baked layer.
Sprinkle with reserved crumb mixture.
Bake 15 minutes longer.
Cool - Cut into bars.

Title	Type	Source
Louisiana Yummy	Dessert	Mildred Tackett, Ada, Trinity

INGREDIENT:
1st Layer: 1 1/2 cup flour
1 cup pecans
1 1/2 sticks margarine (melted).
Mix and press into oblong cake pan
Bake at 350 for 15 min. Cool.
2nd Layer:
8 oz. Cream Cheese, softened
1 cup powdered sugar, sifted.
Beat the cheese with mixer.
Add sugar.
Fold in 1 cup Cool Whip.
Refrigerate a few minutes.
3rd Layer:
1 Pkg Instant Butterscotch or Chocolate Pudding
1 pkg. Instant Vanilla Pudding
3 cups milk.
Mix and spread over 2nd layer.
Spread remaining Cool Whip on top.

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Title	Type	Source
Maple Nut Fudge	Dessert	Ruby Adams, Wynnewood

INGREDIENT:
1 1/2 cups granulated sugar
2/3 c. evaporated milk
2T Butter
1/4 tsp. salt
Bring to boil, boil 5 min.
Stir constantly
Remove from heat
Stir in: 2 cups Miniature marshmallows
2 cups White Morsels
1/4 c, chopped walnuts
1 1/2 t. Maple flavoring
Stir vigorously till marshmallows and chips
Are melted and mixed well.
Pour into foil lined dish.
Refrigerate until firm.

Title	Type	Source
Marshmallow Crispy Bars Microwave	Dessert	

INGREDIENT:
1/4 Cup Margarine
5 Cups Miniature or 40 large Marshmallows
1/4 t. salt
5 cups Rice Crispies.
Melt butter in 8x8 inch dish at High.
Microwave 45 - 60 sec.
Stir in marshmallows and salt.
Micro. 1 1/2 - 2 mins.
Stir until smooth.
Add cereal.
Press into dish with fork.
cool, then cut into squares.
Buttered oblong pan.

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Title	Type	Source
Millionaires	Dessert	Wanda Caldwell - Wynnewood

INGREDIENT:

50 Caramels

2 T. Margarine

2 T Hot Water

Melt caramels in double boiler with margarine and hot water.

Remove from heat, stir in 3 cups chopped Pecans.

Drop by tsp. onto buttered platter and chill till firm.

Melt 12 oz. choc. chips (with paraffin) in double boiler.

Dip caramel peices and let cool

Title	Type	Source
Mock Apple Pie	Dessert	Marie Williams (Jerry's Aunt)

INGREDIENT:

Mix together and boil until butter melts:

1 1/2 cups sugar

1 1/2 t. cream of tarter

1 t. cinnamon

1 1/2 cups water

1/2 stick oleo

Break 12-14 plain crackers (or Ritz) into unbaked pie crust.

Pour above liquid mix over them.

Add top crust.

Sprinkle with sugar and cinnamon.

Bake 40 min. at 375.

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Title	Type	Source
Nut Balls	Dessert	Mrs. Arthur Smith - Mineral Springs

INGREDIENT:
1/2 cup butter or marg.
1 cup Flour
2 T. Powdered Sugar
1 t. vanilla
up to 1 cup nuts
Cream butter and sugar, add vanilla, add flour and beat until combined (use hands)
Add chopped nuts.
Roll dough into small balls.
Bake in 300 oven 45 mins.
Roll in Powdered Sugar while still hot.

Title	Type	Source
Oatmeal Cookies	Dessert	Wells Favorite

INGREDIENT:
1 cup shortening
1 cup Brown Sugar
1 cup Granulated Sugar
2 well-beaten eggs
1 t. vanilla
1 1/2 cups flour
1 t. salt
1t.soda
3 cups quick-cooking oats
1/2 cup chopped walnuts or pecans
Mix all ingredients together good.
Shape in rolls
wrap in waxed paper and chill thoroughly (I freeze it).
Slice and bake on greased cookie sheet at 350.

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Title	Type	Source
Peach Cobbler	Dessert	Ura Rutledge

INGREDIENT:

1/2 stick butter, melted

3/4 cup flour 1/8 t. salt

1/2 t. baking powder

1 cup sugar

3/4 cup milk

Mix all of the above except the butter together.

Melt butter in baking dish.

Pour above mixture in dish with butter.

2 cups sliced peaches with juice.

Pour peaches over above mixture.

May be sprinkled with sugar and cinnamon.

Bake 350 1 hour.

Title	Type	Source
Peanut Butter Cookies	Dessert	Jeannie Whitfield - Weatherford

INGREDIENT:

1/2 cup shortening

1/2 cup granulated sugar

1/2 cup brown sugar

1/2 cup peanut butter

1/2 t. soda

1/2 t. salt

1 1/4 cup flour

1 egg

Mix all ingredients together.

Form into small balls, place on greased cookie sheet.

Press top of each with fork dipped in sugar.

Bake 375

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Title	Type	Source
Peanut Butter Cup	Dessert	

INGREDIENT:
1/3 LB. Graham Crackers, crushed
1/2 LB. melted margarine
1 cup Peanut Butter
1 LB. Powdered Sugar, sifted
2 cups Chocolate Chip.
Mix all together except chocolate chips.
Spread in buttered cookie sheet.
Melt chips and spread on top.
Cool and cut.

Title	Type	Source
Peanut Butter Haystacks	Dessert	Millie Mungan - Madison

INGREDIENT:
1 cup butterscotch chips(6 oz)
1/2 cup Peanut Butter
1/2 cup salted peanuts
2 cups Chow Mein Noodles.
Place chips and peanut butter in 2 qt. casserole or bowl.
Cover with plastic wrap.
Microwave at 50% 3 to 5 min. until most of chips are shiny or soft.
Blend well.
Stir in peanuts and noodles with rubber spatula
Drop by forkfuls onto waxed paper.
Cool until set.

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Title	Type	Source
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Peanut Butter Logs - no bake

Dessert

Jimmy Duffy-Madison

INGREDIENT:

2 cups Peanut Butter

1 LB. box Powdered Sugar, sifted

3 cups Rice Krispies

1 stick margarine

Mix first 3 ingred.

Add peanut butter.

Melt oleo and pour over while hot and mix well.

Chill dough.

Form into small oval logs or balls and dip in chocolate bark which has been melted (I use melted chocolate chips in a little paraffin)

Title	Type	Source
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Peanut-Or Pecan Brittle

Dessert

Helen Ellis - Ada, Trinity

INGREDIENT:

1 cup Sugar

1 cup Peanuts - or Pecans

1/2 cup White Karo

Mix in 3 Qt. sauce pan.

Bring to boil.

Cook until amber in color.

Add 1 Tablespoon Margarine and 1 t. Soda.

Pour onto buttered cookie sheets.

Pull edges out until candy is very thin.

Break into serving size pieces.

Store in air-tight container.

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Title	Type	Source
Pecan Pie	Dessert	

INGREDIENT:
3 eggs
2/3 cup Sugar
1/3 cup Butter ,melted
1 tsp. vanilla
1 cup White Karo
1 1/2 cups pecans
Bake 350 for 40—50 mins.

Title	Type	Source
Pie Crust– Akins	Dessert	Roghnee Akins- Hodgen

INGREDIENT:
Makes 3 Crust
1 egg
5 Tbs. cold water
1 Tbs. vinegar - Stir up good.
3 cups Flour
1 tsp. salt
1 cup shortening (rounded)

Title	Type	Source
Pie Crust –Walker	Dessert	Mary Walker, Wynnewood

INGREDIENT:
4 1/2 cups flour
2 cups butter Crisco
2 tsp. salt
Cut Crisco into flour and salt until Mealy, very fine.
Add;
1 egg,
1 T. vinegar
Enough water to fill 1 cup
Work into flour mixture.
Divide into 5 portions and freeze,
Or roll out and use as needed.

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Title	Type	Source
Pink Lemonade Pie	Dessert	Eula Coursey - Ada, Trinity

INGREDIENT:

1 can Pink Lemonade Concentrate - small

1 can Eagle-brand milk

1 small Cool-Whip (or more)

red food coloring, if needed for color

Thaw lemonade - add eagle brand - the more you stir, the thicker it will get - add Cool Whip.

Put in either a baked or graham cracker crust.

May be put in either a pie pan or oblong dish.

Title	Type	Source
Rose's Fresh Apple Cake	Dessert	Rose Watson, Hodgen

INGREDIENT:

2 c. Sugar

2 Eggs

2 tsp. Vanilla

1 tsp. salt

3 cups Sliced Apples

1 1/2 cups Cooking Oil

3 c. Flour

1 tsp. Soda

1 tsp. Cinnamon

1 cup nuts.

Mix all ingredients.

Pour into greased and floured oblong cake pan.

Bake at 325 for 1 hour.

PS. I add 2 tsp cinnamon and 1 1/2 cup nuts.

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Title	Type	Source
Rum Cake	Dessert	Mrs. Arthur Smith - Mineral Springs

INGREDIENT:

1 cup Crisco
2 cups Sugar
4 Eggs
1/4 t. salt
1/2 t. Soda
1 t. Baking Powder
3 cups flour
1 cup Buttermilk
1 t. Vanilla
Mix all together.
Bake about 1 hour in 350 oven.
Use bundt pan.
Icing for Rum Cake
1 cup Sugar
1/2 cup Water
1 t. Vanilla
Put in small Saucepan
Bring to full boil.
Boil for 1 min.
Let cool.
Pour over cake

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Title	Type	Source
Spice Cake in A Jar	Dessert	Barbara Morris - Wynnewood

INGREDIENT:

2/3 cup Shortening

2 2/3 cups Sugar

2 Cups Applesauce

2/3 cup Water

4 Eggs

2/3 Cup Nuts

3 1/3 cups Flour

1/2 tsp. Baking Powder.

1 1/2 t. salt

1 t. cloves

1 t. Cinnamon

2 t. Baking Soda.

Mix all above ingredients well .

Spray wide mouth pint jars with Pam and fill about half full.

This will fill 6-8 jars.

Bake at 325 degrees exactly 45 minutes.

Remove jars one at a time and quickly screw the lid on each one.

Let set until ready to eat.

Makes nice gift with copy of recipe on jar.

Title	Type	Source
Starlight Mint Surprises	Dessert	Millie Mungan - Madison Bapt. Ch.

INGREDIENT:

3 cups Flour

1 t. Soda

1/2 t. Salt

2 Eggs

1T. Water

1 cup Sugar

1/2 cup Brown Sugar

1 t. Vanilla

1 Cup butter/margarine

Mix, Cover and Chill for at least 2 hours or roll for refg. cookies.

Enclose 1 Chocolate Mint Wafer in each tablespoon of chilled dough.

Top with walnut half.

Bake on ungreased sheet 375 for 10-12 minutes.

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Title	Type	Source
Sugar Cookies	Dessert	Jackie

INGREDIENT:
2/3 cup Shortening
3/4 cup Sugar
1 Egg
1/2 t. vanilla
2 cups Flour
1 1/2 t. baking powder
1/4 t. salt
4 t. milk
Cream shortening and sugar, add egg, beat until mixture is light and fluffy.
Add vanilla.
Stir dry ingredients with milk into creamed mixture.
Chill dough 1 hour.
Roll out and cut in desired shapes.
Place on greased cookie sheet, sprinkle with sugar.
OR After mixing ,shape dough into a roll and freeze and slice and bake.
These may also be iced.
Bake at 350

Title	Type	Source
Sweet Minglers	Dessert	Jackie

INGREDIENT:
1 package (6 oz.,1 cup) semi-sweet chocolate morsels
1/4 cup Peanut Butter
1/2 cup dry roasted peanuts (optional)
6 cups Crispix cereal
1 cup confectioners' sugar
In a large microwave-safe bowl, melt chocolate at High for 1 minute.
Stir and heat an additional 30 seconds at High or until melted.
Stir in Peanut butter and peanuts.
Gently stir Crispix into mixture until well coated.
Place confec. sugar in large zip lock bag.
Put cereal in sugar and toss.
store in airtight container.

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Title

Type

Source

Thirty Min. Cake (Choc. Sheet)

Dessert

Martha Bergen - Weatherford

INGREDIENT:

Put in mixing bowl:

2 cups flour

2 cups sugar

Bring to Boil:

2 sticks oleo

4 T. cocoa

1 cup water.

Pour into above mix.

Add; 2 eggs

1/2 cup buttermilk

1 t. soda

1 t. cinnamon

1 t. vanilla.

Mix. Pour into large cookie sheet.

Bake 400 for 20 minutes, or until springs back when touched on top.

Ice while hot with this Icing:

Bring to boil:

1 stick oleo

6 T. milk

4 t. cocoa.

Add 1 box powdered sugar

1 cup nuts

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Title

Type

Source

Waldorf Red Cake

Dessert

Joyce Tinsley

INGREDIENT:

Cream Together:

1/2 cup shortening

1 1/2 cup sugar.

Add:2 eggs

2 Oz. red food coloring.

Add:1 T. cocoa

2 cups flour alternately with 1 cup buttermilk.

Fold in last:

1T. vinegar

1 t. soda.

Bake 350 30 - 40 min

Cream Cheese Frosting:

1 Package 3 oz. cream cheese, softened

1 T milk

1 t. vanilla

dash salt

2 1/2 cups Confectioner's sugar.

Mix all together, add milk if too dry.

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Title	Type	Source
Broccoli/Rice Casserole	Main Dishes	Carol Current, Ada Trinity

INGREDIENT:
1/2 cup celery chopped
1/2 cup onion chopped
Cook until tender in large skillet in 2 T oil
1 pkg. chopped frozen broccoli added to above with water required on package.
Cook 4 min.
Add 2 cups rice (cooked) and 1 can each;
Cream of mushroom, celery, chicken soup.
Put in casserole dish
and cover with 1/2 lb. grated cheese.
Bake at 350 until cheese bubbles.

Title	Type	Source
Cracker Barrel Hash brown Cas.	Main Dishes	

INGREDIENT:
1 can of chicken soup
1/2 cup Chopped onion
1 stick real butter melted
2 cups shredded cheese
salt and pepper.
Mix.
Add; 1 pkg. frozen shredded hash browns.
Pour in 11x13 buttered pyrex pan and bake at 350 until bubbly and crisp around the edges

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Title	Type	Source
Chicken Tetrazzini	Main Dishes	Tubby Davis

INGREDIENT:
3 Chicken Breast (boiled)
1 Onion
1 Bell Pepper
Sauce:
1 qt. milk, 1 stick oleo, 1/3 cup flour
1 jar old English cheese, 1/2 lb. American cheese.
Cook 1/2 lb. spaghetti in stock.
Mix sauce, spaghetti, chicken, onion and pepper
And 1 large can mushroom.
Bake 350 degrees for 30-45 min.

Title	Type	Source
German Pancakes	Main Dishes	Kerri Wells

INGREDIENT:
Melt 1 stick butter in a cake pan while heating oven to 450 degrees.
Just after butter has melted, coat the pan thoroughly including the sides.
In a bowl mix
1 c. flour
1/2 t. salt
6 eggs
and 1 cup milk.
Mix well.
Pour into pan with butter.
Bake 450 degrees for 20 minutes.
Sprinkle with powdered sugar and cut into squares.
Serve with heated pancake syrup.

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Title	Type	Source
Green Rice	Main Dishes	Kay Alfred, PVGH

INGREDIENT:
1 box frozen broccoli (chopped)
Cooked by package directions
1 1/2 cup uncooked minute rice
1 - 8oz. Cheese Whiz
1 can Cream of Mushroom or Celery soup
Cook rice and when still hot add Cheeze Whiz and stir until melted.
Add soup and broccoli.
Heat in 350 oven until it bubbles on the edges.
Serve hot.

Title	Type	Source
Macaroni and Cheese	Main Dishes	Millie Mungan, Madison Baptist

INGREDIENT:
2 cups Velveeta or American cheese chopped or grated
3/4 cup milk
1 t. salt
1/8 t black pepper
4 cups cooked elbow macaroni
1/2 stick margarine or butter.
Place butter in 2 qt. class casserole.
Microwave to melt.
Stir in remaining ingredients.
Cover with glass lid and microwave 5 min. or until cheese is melted.

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Title	Type	Source
Mexican Casserole	Main Dishes	Helen Ellis, Ada Trinity

INGREDIENT:

1 1/2 to 2 lbs. ground beef browned
Layer in casserole - meat on the bottom
Then the following:
1 can Cream of Chicken Soup
1 can Cream of Mushroom Soup
1 can Mild Enchilada Sauce
1 Small Pkg. Doritos
1/2 cup canned milk
2 cups grated cheese
Bake at 300 for 30 -40 mins.

Title	Type	Source
Mexican Chicken	Main Dishes	Jackie Wells

INGREDIENT:

1 boiled, boned chicken
1 medium pkg. Doritos (Nacho cheese)
1 can Cream of chicken soup
1 can cream of mushroom soup
1 can rotel Tomatoes with green chilies
Small amount diced onion
1 lb. Velveeta in small chunks.
Heat the above ingredients on low heat until cheese melts, being careful not to scorch.
Layer chips, chicken, and sauce in casserole dish, beginning and ending with chips.
Bake in 300 degree oven until edges bubble (20 - 30 mins.)

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Title	Type	Source
Night Before Casserole	Main Dishes	Helen Matthews, Madison Baptist

INGREDIENT:

2 cups elbow Macaroni (Do not cook, mix raw)

2 cups cooked chicken, turkey or tuna cut up

2 cans Mushroom soup

1/2 lb. American cheese cut up

2 cups milk

Pimento and green pepper (small amounts)

3 hard boiled eggs, chopped

Mix all ingredients together and pour into a 3 qt. buttered casserole dish and refrigerate overnight or at least 6 to 12 hours.

Remove from refrigerator and bake one hour in a 350 degree oven.

12 servings

Title	Type	Source
Sausage Jambalaya	Main Dishes	Lavern Gray, Wynnewood

INGREDIENT:

Lightly brown 1 lb. smoked sausage (cut up)

Remove sausage and grease from skillet.

Sauté 1 onion and 1 bell pepper in 1 stick margarine (or less) in the same skillet.

Add large can sliced mushrooms (drained)

2 cans beef consommé

2 cups uncooked rice (not instant).

Add sausage, red and black pepper to taste.

Bring to a boil, then cook over low heat until rice is done.

At least 30 min.

Add more water if needed.

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Title

Type

Source

Texas Torte (appetizer)

Main Dishes

Kerri Wells

INGREDIENT:

2 eggs

2 T flour

1/2 t. salt

1/3 cup milk

1/2 lb Monterey Jack cheese, grated

1/2 lb. Sharp Cheddar cheese, grated

1 4 oz can chopped chilies.

Beat eggs slightly, add flour, salt, milk and beat.

Add cheese and chilies

and bake in greased 7x11 or 8x12 pyrex.

Bake at 350 for 30 min.

Cut into tiny squares.

Can serve hot or cold.

Serve with crackers or Tostitos chips.

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Title	Type	Source
Buttermilk Salad	Salad	Ura Rutledge

INGREDIENT:
1 quart buttermilk
2 large packages vanilla instant pudding
1 large Cool Whip
1 can mandarin oranges
1 large can pineapple chunks
Any other canned fruit desired
Mix all together

Title	Type	Source
Grape Salad	Salad	

INGREDIENT:
Red Seedless Grapes
Marshmallow Cream (large for large Amount, small for smaller amount)
8 oz. cream cheese
Pecans

Title	Type	Source
Kim's Super Salad	Salad	Kerri Wells

1 can Black eyed Peas
1 can Black Beans
1 can Whole Kernel Corn
1 can Rotel
1/2 cup Chopped Onion
1/2 cup Chopped Bell Pepper
1 8oz Italian dressing
Mix all together and chill. Serve
With tortilla chips

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Title	Type	Source
Leaf Lettuce Salad	Salads	Tubby Davis, Ada FBC

INGREDIENT:

Leaf Lettuce
Toasted Almonds (To toast, mix with
1/4 cup sugar and brown in skillet)
1 can Mandarin Oranges

Dressing:

1/4 cup oil
2 T cider vinegar
2 T sugar

Title	Type	Source
Quick Jello Salad	Salad	

INGREDIENT:

Cool Whip
Cottage Cheese
Any kind of canned fruit
Any kind of Jello
Mix all together (Jello in Powder Form, do not add water)

Title	Type	Source
Red-Hot Applesauce	Salad	

INGREDIENT:

1 can applesauce
1/2 cup red hots
1 small can crushed pineapple
1/2 cup water boiled
1 box any kind Jello
Dissolve red hots in hot water
Add to Jello
Add pineapple and applesauce.
Chill

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Title	Type	Source
Taco Salad	Salad	

INGREDIENT:
Brown 1 lb. ground meat
Add 1 tsp. chili powder or Taco Seasoning
Add 1 can drained pinto beans (ranch style)
Let cool then add;
1 head lettuce torn in pieces
2-3 chopped tomatoes
1 small chopped onion
1 cup grated cheese
1 small package Fritos
Catalina dressing

Title	Type	Source
Yam Yam Salad	Salad	Eula Coursey, Ada, Trinity

INGREDIENT:
2 pkg. Lime Jello
dissolved in 2 cups Hot water
Add 1/2 cup sugar to Jello
Chill
Add;
1 cup nuts
1 cup American grated cheese
1 cup Crushed Pineapple
1 env. Dream Whip
Chill

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Title

Type

Source

Italian Corn

Vegetables

Brent Maynier

INGREDIENT:

1 cup Macaroni

1 can Whole Kernel Corn (including juice)

1 can Cream Style Corn

1/4 cup Butter

1/4 cup Green Peppers (chopped)

1/2 cup Green Onions

1 cup Velveeta Cheese

Grease bottom of dish

Place all together Place in 350 degree oven For 1 hour.

When cheese begins to come To top and brown, stir.
