

CRANBERRY DESSERT

(Serves 6)

- 1 c. sugar
- 1 c. milk
- 2 c. flour
- 2 t. baking powder
- 2 c. cranberries (fresh or frozen)

Preheat oven to 350°. Mix sugar, milk, flour and baking powder. Fold in cranberries. Pour into a 9 inch square pan. Bake in 350° oven for 30 to 50 minutes or until done in the center. Serve with the following sauce poured over individual pieces.

Sauce: Mix 1 cup sugar, 3/4 cup Half and Half, 1/2 teaspoon vanilla and 1/2 cup butter; then simmer gently until heated through.

Jennie Martell

CHRISTMAS DESSERT-UPSIDE DOWN DATE PUDDING

(Serves 18)

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| 1 1/2 c. pitted dates, cut up | 1 1/2 t. baking soda |
| 1 1/2 c. boiling water | 3/4 t. baking powder |
| 3/4 c. white sugar | 3/4 t. salt |
| 3/4 c. brown sugar | 1 c. chopped walnuts (chunky, not fine) |
| 1 egg | 1 recipe brown sugar sauce |
| 3 T. melted margarine | |
| 2 1/4 c. sifted flour | |

Preheat oven to 375°. Combine dates and water. Blend sugars, egg, and margarine. Sift together dry ingredients; add to sugar mixture. Stir in nuts and cooled date mixture. Pour into two 8 inch square pans. Top with brown sugar sauce: Combine 2 1/4 cups brown sugar, 1 1/2 tablespoon margarine, 2 1/4 cups boiling water. Bake in moderate oven about 30 to 35 minutes. Cut in squares. Invert on plates. Serve lukewarm with whipped cream or cool whip or ice cream. Each pan makes 9 servings.

Happy eating!

If dates are dry, add 1/4 cup to the boiling water (making 1 3/4 cups). This is like brownie pudding with butterscotchy sauce beneath.

Maggie Hoewing

FABULOUS ECLAIRS

(Makes 10-12 eclairs)

- 1 pkg. Jell-O instant vanilla pudding
- 1 1/2 c. milk
- 1/2 c. whipped cream
- 1/2 t. vanilla
- 6 T. butter
- 3/4 c. water
- 3/4 c. flour

3 eggs - medium

GLAZE:

- 2 squares unsweetened chocolate
- 2 T. butter
- 1 1/2 c. confectioners' sugar
- dash of salt
- 3 T. milk

1. Make filling: Make pudding mixture - reducing milk to 1 1/2 cups. Chill 1 hour. Fold in whipped cream to which vanilla was added before whipping.

2. Shells: Bring butter (6 tablespoons) to boil in water in a saucepan. Reduce heat - rapidly stir in flour, cook and stir until mixture leaves sides of pan (about 2 minutes). Remove from heat. Beat in eggs - one at a time. Beat until shiny. Form: 5 x 1 inch strips on ungreased baking sheet. Bake at 425° for 20 minutes then at 350° for 30 minutes or until nicely golden.

Cool - Assemble: Cut off tops of shells. Fill with pudding and cream - mix. Replace tops.

3. Glaze: Melt chocolate squares with 2 tablespoons butter over low heat. Remove from heat and blend in confectioners' sugar, salt and milk. Blend until smooth and velvety. Spread on eclairs immediately. Cool before serving.

This recipe always is a hit. Can also be made in cream puff shape - which becomes 2 dozen delicious treats. My girls always brought these treats to church and school functions - they became known as "Donna & Lee's secret recipe for eclairs" - not anymore.

FRESH FRUIT COBBLER

(Serves 8)

- 2/3 to 1 c. sugar
- 1 T. cornstarch
- 1 c. water
- 3 c. fresh fruit (with juice if any)
- 1 T. butter
- 1 t. cinnamon

1 c. sifted flour

1 T. sugar

1 1/2 t. baking powder

1/2 t. salt

3 T. shortening

1/2 c. milk

Preheat oven to 400°. Mix sugar and cornstarch. The amount of sugar will depend on the sweetness of the fruit you are using. Gradually stir in water. Bring to boil and boil for one minute, stirring constantly. Add fruit and juice. Pour into 1 1/2 quart baking dish. Dot with butter and sprinkle with cinnamon. Combine flour, sugar, baking powder and salt in bowl. Cut in shortening until mixture resembles oatmeal. Stir in milk. Drop by spoonfuls onto hot fruit. Bake 25 to 30 minutes. Serve warm with cream.

Madeline Corvi

Sally Hughes