

BLACKBERRY DUMPLINGS MOHAWK*Edna Biase**(Serves 6)*

1 qt. blackberries
 1/2 c. sugar
 1/4 c. water
 pinch of salt
 1 T. lemon juice
 1 1/2 c. all-purpose flour

1 T. sugar
 1/4 t. salt
 2 t. baking powder
 2 T. butter or margarine
 2/3 c. milk
 heavy cream, optional

Put berries in a 3 quart shallow pot with a tight cover. Add next four ingredients and stir gently. Cover and simmer 5 minutes. Sift flour, re-measure and sift with sugar, salt, and the baking powder. Cut in butter or margarine. Add milk all at once, then beat vigorously for half a minute. Drop batter from tablespoon into simmering berries. Cover tightly and simmer over very low heat 25 minutes. Do not remove cover during this time. Spoon dumplings into dessert dishes, cover with sauce. Serve warm. Cream may be added as a tasty garnish.

BLACKBERRY COBLER*Jean Fischer**(Serves 6)*

5 c. blackberries
 1 c. sugar
 3 T. flour
 1 c. flour
 2 T. sugar

1/4 t. salt
 2 1/2 t. baking powder
 1/2 stick chilled butter
 2 T. melted butter
 6 T. milk

Combine berries, 1 cup sugar and 3 tablespoons flour. Place in buttered 1 1/2 quart baking dish, and dot with butter. Combine 1 cup flour, 2 tablespoons sugar, salt and baking powder. Cut in butter with pastry blender and stir in milk. Turn out on floured surface and gently knead 10 times. Roll or pat into shape to cover berries. Sprinkle with additional sugar and drizzle with melted butter. Bake at 425° for 35 to 45 minutes until brown and bubbling.

BLUEBERRY BUCKLE*Ruth Erisman**(Serves 10)*

TOPPING:
 1/2 c. brown sugar
 3/4 c. flour
 1/2 t. cinnamon
 1/4 t. nutmeg
 4 T. butter
 CAKE:
 1/2 c. softened butter

3/4 c. sugar
 2 eggs
 2 1/4 c. flour
 1 T. baking powder
 1/2 t. salt
 1 c. milk
 4 c. blueberries
 1 T. lemon juice

Preheat oven to 350°. Generously butter 13 x 9 x 2 inch baking pan. Stir together dry topping ingredients and cut in butter until crumbly. Set aside.

Cake: Beat the butter with sugar and beat in eggs. Sift flour, baking powder and salt together. Add milk to egg and sugar mixture. Then gently blend in flour mixture until smooth. Spread into prepared pan. Mix blueberries with lemon juice and spread over batter. Sprinkle topping evenly over berries. Bake about 45 minutes until edges are brown and toothpick comes out clean.

CRANBERRY TORTE*Sally McGraw**(Makes one 9-inch cake)*

1 c. sugar
 1/2 c. butter, softened
 1 c. flour
 1 t. baking powder
 salt to taste

2 eggs, lightly beaten
 1 c. chopped cranberries
 1/4 c. sugar
 1 t. lemon juice
 1 T. cinnamon

Preheat oven to 350°. Cream 1 cup sugar and butter until light in color. Sift flour with baking powder and salt to taste. Add, with eggs, to sugar-butter mixture. Combine chopped cranberries, 1/4 cup sugar, lemon juice and cinnamon. Blend lightly into batter. Spoon mixture into 9-inch pan, preferably spring-form. Bake for 1 hour. Serve warm, if possible. Can be frozen and reheated.

HUGUENOT TORTE*Arline Ambellan**(Serves 6)*

2 eggs
 1 c. sugar
 1/4 c. flour
 1 t. baking powder
 1/2 t. nutmeg

1/4 t. salt
 1 t. vanilla
 2 c. chopped peeled apples
 1 c. finely chopped pecans

Preheat oven to 325°. In large bowl, beat with spoon until well mixed all ingredients except apples and pecans. Stir in apples and pecans. Bake in greased 9 inch pie plate 50 to 60 minutes or until top is cracked and brown, and toothpick inserted in center comes out clean.