

Apple Candy

2 Tablespoons Gelatin

1 1/4 Cups Cold Applesauce

2 Cups Sugar

1 Cup Chopped Nuts

1 Tablespoon Vanilla

Soak gelatin in 1/2 cup cold applesauce for 10 minutes. Combine remaining

applesauce and sugar and boil 10 minutes. Add gelatin and applesauce mixture and boil 15 minutes longer, stirring constantly.

remove from heat, add nuts and vanilla, and pour into slightly greased pan. Let stand overnight in cool place. Then cut into squares and roll into powdered sugar.

Buttermilk Doughnuts

2 Cups Buttermilk

1 1/2 Cups Sugar

2 Eggs

3 Tablespoons Butter

1 1/2 Teaspoons Nutmeg

1/2 Teaspoons Baking Soda

1/4 Teaspoon Baking Powder

1/2 Teaspoon Salt

Flour

Combine ingredients, kneading in enough flour to make soft dough that's not too sticky. Roll out and cut into doughnuts. Fry in deep, hot lard.

Old - Fashioned Muffins

2 Cups uncooked oatmeal

1 1/2 Cups Sour Milk

1/3 Cup Sugar

1/4 Cup Melted Shortening

1 Well Beaten Egg

1 Teaspoon Baking Soda

1 Teaspoon Baking powder

1/2 Teaspoon Salt

1 Cup Flour

Pour sour milk over oatmeal and allow to stand a few hours or overnight. Combine sugar, shortening, egg, and stir in oatmeal mixture. Sift together remaining dry ingredients and blend. Bake in greased muffin tins 425* for 20 minutes.

Johnnycake

- 3 Cups Cornmeal
- 1 Cup Flour
- 2 Teaspoons Baking Soda
- 1 Teaspoon Salt
- 2 Tablespoons Molasses
- 3 Cups Buttermilk
- 2 Well Beaten Eggs

Sift together dry ingredients. Slowly stir in molasses and buttermilk and mix well. Add beaten eggs and beat hard for 2 minutes. Pour into shallow, well greased pans and bake at 400* for 30 minutes.

Toasted Spice Cake

- 2 1/3 Cups Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Ground Cloves
- 1 Teaspoon Cinnamon
- 3/4 Teaspoon Salt
- 3/4 Cup Shortening
- 2 Cups Brown Sugar
- 2 Separated Eggs
- 1 Teaspoon Soda
- 1 1/4 Cups Sour Milk
- 1 teaspoon Vanilla
- 1/2 Cup Chopped Nuts

Sift together flour, baking powder spices, and salt. Cream shortening and gradually add 1 cup brown sugar, and add egg yolks in one brisk beating. Dissolve baking soda in sour milk and add alternately with flour mixture. Pour into an 8 inch square pan.

For Icing, beat 2 egg whites until stiff and gradually add 1 cup sifted brown sugar. Beat until mixture forms peaks. Add vanilla. Spread over batter and sprinkle 1/2 cup chopped nuts on top. Bake at 350* for 25 - 30 minutes.