

### Mary Marracinni's nut roll horns

Cream 3 small packages (total 9 ounces) Philadelphia cream cheese with 2 sticks oleo. Add 3 cups flour. (If not firm enough add a little more flour) Make balls the size of walnuts. Chill (about an hour). Roll balls in powdered or granulated sugar. Flatten balls. Put ½ tsp filling in middle of each and fold sides over filling. Bake on ungreased cookie sheet for 20 minutes at 350 degrees.

#### Nut filling

1 cup ground nuts (I use walnuts)

½ cup sugar

1 teaspoon vanilla

2 tablespoons canned milk

1 teaspoon honey or Karo syrup

Mix together.

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### Apple Cake

1 ¼ cup oil

2 cups sugar

3 eggs one at a time

1 tsp. baking soda

1 tsp. salt

3 cups flour

4 cups chopped fresh apples

½ cup chopped nuts (black walnuts best)

2 tsp. vanilla

dash of cinnamon and nutmeg

Combine all ingredients in a large bowl using a large wooden spoon for mixing. Bake at 350° for 1 ½ hours in a greased and floured 10 inch tube pan.

FROM THE KITCHEN OF:

PAT Kidwell

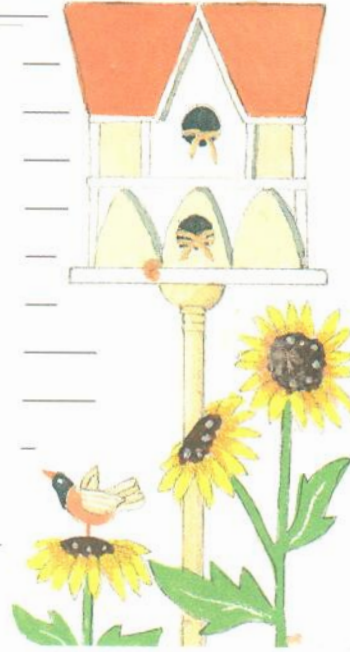
RECIPE FOR:

PUMPKIN CAKE

- 2 cups sugar      1 t. salt
- 2 cups flour      1½ cups Wesson Oil
- 2 t. soda          4 eggs
- 3 t. cinnamon    1 can pumpkin 16 oz.

Mix all ingredients together well.  
 Fill 3 greased and floured 8" pans.  
 Bake 30 minutes at 375 degrees.

Filling. 1 8 oz. cream cheese  
 1 stick of margarine and 1 lb.  
 of 10 x sugar. Beat until smooth.  
 Add nuts to each layer and the top.



Dump Cake

Dump in order listed into a 13 x 9 inch pan:

- 1 lg. can water packed cherries
- 1 lg. can crushed pineapple
- 1 box yellow cake mix (unmixed)
- 1 stick butter melted
- angel flake coconut
- walnuts

Bake for 1 hour at 350  
 Serve with Cool Whip or ice cream

Recipe: Graham Cracker Pie

1 pt. milk      Cook over medium  
 ½ c. sugar      heat until thickened.  
 2 eggs (save whites)      Pour into crust.  
 flavor with vanilla  
 thicken with 1½ Tblsp. cornstarch

- 18 graham crackers - crushed
- ½ c. melted butter
- ½ c. sugar

(over)



Line pan with crust. Save  $\frac{1}{2}$  c.  
for on top. Bake 5-10 mins.  
350°

## Aunt Peg's Jewish Apple Cake

6 apples (3 - 4 cups worth) peeled, cored and sliced.

(Rome Beauty Apples work very well, but I've used Granny Smith and others also)

2 teaspoons ground cinnamon

3 Tablespoons white sugar

3 cups all-purpose flour

$\frac{1}{2}$  teaspoon salt

3 teaspoons baking powder

2 cups white sugar

1 cup vegetable oil

4 eggs, beaten

$\frac{1}{3}$  cup orange juice

2  $\frac{1}{2}$  teaspoons vanilla extract

### Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan. Combine the sliced apples, ground cinnamon and 3 T of the sugar together and set aside.

In a large mixing bowl, combine the flour, salt, baking powder and 2 cups of the sugar. Stir in the vegetable oil, beaten eggs, orange juice and vanilla. Mix well.

Pour  $\frac{1}{2}$  of the batter into the prepared pan. Top with  $\frac{1}{2}$  of the sliced apples. Pour the remaining batter over the top and layer the remaining sliced apples.

Bake at 350 degrees F (175 degrees C) for 70 to 90 minutes.