

Assorted Sweet Treats

Peanut Butter Cookies With ONE EGG (42 Small Cookies)

1 1/3 cups flour	1 tsp. baking soda	1/2 tsp. salt
1/2 cup shortening	1/2 cup granulated sugar	1/2 cup light brown sugar
1/2 cup peanut butter	1 tsp. vanilla extract	1 egg

Preparation: Combine the flour, baking soda, and salt. In a large bowl, cream the vegetable shortening and the two sugars. Beat in the peanut butter. Beat in the vanilla extract and the egg. Gradually blend in the dry ingredients. Pinch off walnut sized pieces of the dough and roll into balls. Roll the balls in granulated sugar and place 1" apart on an ungreased baking sheet. If desired, use a wet fork to press the balls flat.

Cook: Bake at 350°F for 11 to 13 minutes. Transfer to a wire rack to cool.

Optional: Press between one to three small chocolate chips into the top of each cookie immediately after they are removed from the oven.

Peanut Butter Balls

1/3 cup peanut butter	1/2 cup instant nonfat dry milk	1/4 cup honey
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Combine all ingredients and shape into small balls about one-inch in diameter.

Homemade Marshmallows

2 tbsp. gelatin	8 tbsp. cold water	1/2 cup cold water
2 cups granulated sugar	2 tsp. vanilla extract	1/4 tsp. salt

Plus a little confectioners' sugar for coating the outside of the marshmallows.

Preparation: Dust a 8-inch square pan with confectioners' sugar. Set aside. In a small bowl, soak gelatin in 8 tbsp. of cold water. Set aside. Combine granulated sugar and 1/2 cup cold water in a large heavy saucepan.

Cook: Cook and stir over medium heat until dissolved. Add gelatin and bring to a boil. Remove from heat, pour into a large bowl and let stand until partially cool. Add vanilla extract and salt. Beat until soft and doubled in volume. Pour into the prepared pan to about 1/2" thick. Allow to cool until it will not stick to the finger. Cut into 1.5" pieces and roll in confectioners' sugar. Or cut into 3/4" pieces for miniature marshmallows.

Caramel Syrup

1.5 cups granulated sugar	1/4 cup lemon juice	1/4 cup cold water
1/2 cup boiling water	2 tbsp. unsalted butter	

Combine the sugar, lemon juice, and cold water in a saucepan. Heat to boiling and stir until the sugar dissolves. Cook over medium-low heat, stirring occasionally, until the syrup turns a golden brown. Remove the pan from the heat. Protect your hand with a mitt and use a long-handled spoon, and stir in the boiling water and butter until well blended. Serve warm or at room temperature. The syrup will thicken as it cools but it can be thinned with a little more boiling water if necessary.

Caramel Popcorn

8 cups popped corn	1/8 tsp. salt
30 vanilla caramels	2 tbsp. water

Melt caramels and water in double boiler (or in glass jar in microwave for 1 minute). Stir until smooth. Put the hot popped corn in a large buttered bowl and sprinkle with the salt. Then pour the melted caramel

over the popcorn and toss until well coated. Butter your hands and shape the mixture into 2 inch balls or press into shapes (tree, snowman).

Variation: Use the Caramel Syrup from the above recipe in place of the 30 vanilla caramels.

Basic Pudding

1.5 tbsp. corn starch	2 tbsp. granulated sugar
1 cup cold milk	1/2 tsp. vanilla extract

Add the corn starch and the sugar to 1/4 cup cold milk. Scald the rest of the milk in the top of a double boiler. Gradually add the corn starch and sugar mixture while stirring constantly. Continue to cook over low heat for 2 minutes. When the pudding starts to boil, cover the boiler with a lid, and cook on low heat for another 5 minutes. Add the vanilla extract. Chill in the refrigerator.

Variation - Chocolate Pudding: Increase sugar to 3 tbsp. and add 1 tsp. butter and 1.5 tsp. cocoa to the corn starch mixture.

Chocolate Pudding

2/3 cup granulated sugar	1/3 cup cocoa powder	1/3 cup corn starch
1/4 tsp. salt	3 cups milk	1.5 tsp. vanilla extract

Preparation: Combine the sugar, cocoa powder, corn starch, and salt in a bowl and mix well.

Cook: Heat 3 cups of milk over medium heat until bubbles appear around the inside edges of the pot and then remove the pot from the heat. Pour 1/2 cup of the warm milk into the bowl with the dry ingredients and stir to make a smooth paste. Then put the paste into the pot with the rest of the milk. Add the vanilla extract (if available), and stir until well blended. Heat the mixture in the pot over medium heat for about 3 or 4 minutes, stirring constantly, until the mixture thickens to the consistency of pudding. If the pudding starts to bubble, reduce the heat. Pour the pudding into serving bowls and chill.

Kool Aid Pudding (or Pie Glaze)

1 or 2 packages of Kool Aid (any flavor)	2 quarts water
8 tbsp. corn starch	1 cup granulated sugar

(Note: Use 1 tablespoon of corn starch per cup of water.)

Mix dry ingredients in a large sauce pan. Add water and bring to boil stirring until thick and clear. Let cool and serve.

Variation - Pie Glaze: Increase corn starch to 10 tbsp. and it makes a good glaze for strawberry or raspberry pie or other fruit.

Pioneer Pudding

1/3 cup cornmeal	5 cups milk	1 tsp. ginger
1 tsp. salt	1/2 cup honey, or molasses, or corn syrup	

Add the cornmeal to the milk and cook in a double boiler for 20 minutes. Add the ginger, salt, and honey. Stir well. Pour into a buttered pan and bake for 2-hours at 250°F.

Homemade Granola

3 cups rolled oats	1/2 cup toasted wheat germ	1 cup chopped almonds
1 cup shredded coconut	1/2 cup sesame seeds	1/3 cup honey or maple syrup
1/3 cup melted butter	1 tsp. salt	1/2 cup raisins

Preparation: Stir everything, except raisins, together. Spread in a 15x10x1 inch baking pan.

Cook: Bake at 375°F for 15 to 20 minutes stirring once. Remove from oven and stir in the raisins. Cool. Store in an air tight container in a cool, dry place or in the refrigerator. Makes about 7 cups.

Chewy Granola Bars (24 Bars)

1/2 cup brown sugar	1/2 cup butter	1/3 cup honey
5 cups homemade granola	1/2 cup wheat flour	

Combine brown sugar, butter, and honey in a saucepan and bring to a boil stirring constantly. In a large bowl stir together the granola and the flour. Then pour the brown sugar mixture over the granola mixture and stir until well coated. Press into a 9x13 inch pan. Cool. Cut into bars.

Corn Cob Jelly

12 sweet corn cobs	4 cups water
3.5 tbsp. fruit pectin	4 cups granulated sugar

Bring water with cobs to a boil and boil for 10 minutes. Measure 3 cups liquid and strain through a cheesecloth. Put strained fluid into a large saucepan. Add pectin. Bring to rolling boil. Add sugar. Bring mixture back to a boil. Simmer for 3 minutes. Then skim. Add food coloring, if desired. Pour into scalded jars & seal. Jelly will be clear & taste like apple-honey.

Pear Preserves

16 cups peeled, sliced pears	1 tbsp. lemon juice
4 cups granulated sugar	2 cups water

Simmer all in a large pot over medium heat, until the pears are tender and the syrup is thick. The pears will be slightly translucent. Pour into hot sterilized jars to about 1/4 inch from the top of the jar. Finish by processing jars in a hot water bath.

Delicious Vanilla Ice Cream Using Instant Powdered Milk (Ice Cream Churn NOT Required) (One Large Serving for One Person)

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1/3 cup instant nonfat dry milk	1 cup water	1 tsp. vanilla extract
3 tbsp. sugar (granulated or powdered)	1/4 tsp. salt	

Mix the dry milk with the water and put it in the refrigerator overnight. The next day add the other ingredients and mix well. Put it in the freezer and allow it to chill. Stir the mixture every 30 minutes. Do NOT let the ice cream freeze solid. It is ready to eat when it is the consistency of soft-serve ice cream.

Depending on the temperature of your freezer and how full your freezer is, the freezing process normally takes between 2 to 3 hours.

Variations:

Chocolate Ice Cream: Add 1 tbsp. cocoa powder or 1 tbsp. chocolate syrup at the same time the vanilla extract is added. Mix well so the chocolate is blended consistently throughout the mixture.

Fruit or Berry Ice Cream: After putting the ice cream mixture in the freezer, wait 90 minutes. Then add finely chopped/diced fresh peaches or strawberries or whole fresh blueberries to the freezer mixture just BEFORE it begins to harden. Stir well and then return the mixture to the freezer. This will help keep the fruit crisp tasting and prevent the fruit from becoming soggy.

Walnut or Pecan Ice Cream: After putting the ice cream mixture in the freezer, wait 90 minutes. Then add chopped/crushed walnuts or pecans to the freezer mixture BEFORE it begins to harden. Stir well and

then return the mixture to the freezer. This will help keep the nuts chewy and prevent them from becoming soggy.

Optional Ice Cream Churn: If you have an Ice Cream Churn, crushed ice, and rock salt, then follow the directions for making ice cream that accompany the churn. You will need to modify the above quantities in order to utilize the capacity of the ice cream churn.

Hot Chocolate or Chocolate Milk

1 tbsp. cocoa powder	2 tbsp. sugar	pinch of salt
1/3 cup instant nonfat dry milk	1 cup water, either hot or cold	

Combine everything in water, either hot or cold, and stir well.

Chocolate Milk Shake

4 tsp. chocolate syrup	2 tbsp. sugar
1/3 cup instant nonfat dry milk	1 cup cold water

Combine all and chill.

Peanut Butter Milk Shake

3 tbsp. peanut butter	2 tbsp. sugar
1/3 cup instant nonfat dry milk	1 cup cold water

Blend all using blender. Chill and serve.

Russian Tea

1 cup instant tea	2 cups Tang	3 cups sugar	1 tsp. cinnamon
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Preparation: Mix all the above dry ingredients and store in an air-tight plastic container.

Cook: Add 2 tsp. of the above mixture to one cup of hot water and stir.

Clover Tea

Dried clover leaves and blossoms

Preparation: Collect clover leaves and blossoms when mature. Dry at room temperature. When thoroughly dry, crush or rub into very small particles. Store in an airtight jar or plastic container.

Cook: Add 1 tsp. to one cup of boiling water and stir.

Option: May be sweetened with honey.