

## Recipes

### JAM

We use *Sure-Jell*. The recipe is in the box. Freeze- jam or cooked—both delicious!

#### Strawberry or Raspberry Bread

3 cups flour  
2 cups sugar  
1 tsp baking soda  
1 tsp salt  
1 tsp ground cinnamon  
4 eggs beaten  
 $\frac{3}{4}$  cup vegetable oil  
2  $\frac{1}{2}$  cups berries, mashed

Combine first 5 ingredients in a large bowl; make a well in the center of the mixture. Combine remaining ingredients; add to dry ingredients, stirring until well mixed. Spoon mixture into 2 greased and floured 9x5x3 loaf pans. Bake at 350 for 1 hour

#### Our Favorite Strawberry Pie

Crust:  
12 Graham Crackers  
4 T. melted butter  
1 T. sugar

Filling:  
1 quart strawberries (quartered)  
 $\frac{1}{2}$  lb marshmallows  
 $\frac{1}{4}$  C. milk  
1 C. whipping Cream

Rolling graham crackers to crumbs, mix with melted butter and sugar. Pat into 9 in. pie pan, save 2 T. to sprinkle on top. Heat milk and marshmallow in double boiler until melted. Let cool. Fold drained, cut strawberries into marshmallow mixture whip cream and fold into prepared fruit. Sprinkle crumbs on top and garnish with strawberry halves. Refrigerate 4-6 hours before serving. (May use whipped topping instead of whipping cream)

#### Rhubarb Custard Pie

2 eggs  
2 Tbsp milk  
1  $\frac{1}{2}$  c. sugar  
3 Tbsp flour  
 $\frac{1}{4}$  tsp. nutmeg  
 $\frac{1}{4}$  tsp cinnamon

Beat eggs slightly, add milk. Mix and stir in sugar, flour, nutmeg, and cinnamon. Stir in rhubarb. Pour into 9 inch pastry lined pie pan, dot with butter. Cover with lattice strips. Bake in a 400° oven for 10 minutes; lower heat to 375°. Bake until nicely browned, about 50-60 minutes.

*Recipe by Helen Heider, Greenwood*

## Cherry Pie

Pastry for a 9 inch double crust pie  
4 tbsp quick-cooking tapioca  
1/8 t salt  
1 c sugar  
4 c pitted cherries  
1 ½ tbsp butter  
Optional:  
¼ t almond extract  
½ t vanilla extract

Preheat oven to 400 degrees F. Place bottom crust in pie pan. Set top crust aside, covered. In a large mixing bowl, combine tapioca, salt, sugar, cherries, and extracts. Let stand 15 minutes. Turn out onto bottom crust and dot with butter. Cover with top crust, flute edges and cut vents in top. Place pie on a foil lined cookie sheet—in case of drips. Bake for 50 minutes in the preheated oven, until golden brown.

## Rhubarb Crunch:

Cook:

1 cup white sugar, 2 tablespoons cornstarch and 1 cup water together till sugar is well dissolved. Add 1 teaspoon vanilla. Set aside.

Blend in bowl with fork:

1 cup flour, 1 cup brown sugar, ¾ cup oatmeal, 1 teaspoon cinnamon, ½ cup melted margarine. Put ½ this crumbly mixture in casserole.

Add 4 cups of cut up rhubarb and pour over cooked sugar mixture.

Add remaining crumbly mixture and bake at 350 for 1 hour.

## Fruit Cobbler

2 c cut up fruit or berries  
Cream: ½ c sugar and ¼ c shortening  
Add: 2/3 cup milk with 1 c flour and 1 tsp baking powder  
Pour over fruit in a 9X9 inch pan.

Combine: ½ c sugar, 1 tbsp corn starch, and ½ t salt. Sprinkle over batter.  
Pour 1 c boiling water over all (with cherries use less water)  
Bake 1 hour at 375 degrees