

## Flip Flopper's by Frederick Cooley

### ( A Steam Pudding)

2 cups flour- 2 eggs- ½ teaspoon salt- 2 teaspoons baking powder

Add enough milk to make the dough.--put in cups with sliced apples or any type of fruit. Rhubarb is good too, then put in kettle and steam cook until done. Put enough water in kettle to be below cups when boiling. Done when stick in tooth pick and comes out clean.

Make dip to put over pudding.

2 cups sugar-2 cups boiling water- ½ teaspoon nutmeg – 2 tablespoons cornstarch. Mix cornstarch with cold water before mixing with hot water) Stir in 1 tablespoon at a time in hot water and sugar cook until thicken. Pour on Flip Floppers

## Dough nuts by Hilda Cooley

1 cup sugar- 1 cup milk- 2 eggs beaten fine as silk- ½ teaspoon salt and ½ teaspoon of nutmeg, (Lemon will do) mix 2 teaspoons of baking powder to 1 cup of flour and lightly stir in with sugar, milk eggs and salt, nutmeg and backing powder and flour. Mix may need a little more flour, enough to be able to roll out and cut with dough nut cutter. Drop with care the dough nuts with care into fat that briskly swells Evenly the spongy cells. Watch with care, the time of turning fry them brown just short of burning. Then take out and roll in sugar and serve them cool. - Price a quarter for this rule.

## Rhubarb Supreme by Aunt Elaine Cooley

Biscuit: 2 cups sifted flour-1/4 cup of sugar- 3 teaspoons baking powder- 1 teaspoon salt- 6 teaspoons shortening- 1 cup milk. Combine dry ingredients out into shortening add milk, mix.

Fruit sauce: 1 ¼ cup sugar – 2 tablespoon cornstarch ¼ teaspoon cloves – 1 ½ pounds rhubarb, ½ cup water – ½ cup orange juice – 2 tablespoon butter. Blend all but rhubarb, bring to boil stirring constantly until sugar dissolves. Place rhubarb in casserole, pour sauce over drop biscuit on top. Combine ¼ cup sugar and orange rind and sprinkle over biscuits bake at 350 until rhubarb is tender.

## Tomato Soup Cake by Aunt Elaine Cooley

½ cup shortening or mazala oil	2 cups flour
1 cup sugar	1 teaspoon baking soda
2 eggs	1 teaspoon baking powder
1 can tomato soup	1 teaspoon cloves
1 cup dates cut up	1 teaspoon cinnamon
1 cup nuts	

sift dry ingredients, cream shortening and sugar. Add eggs and soup. Stir in dry ingredients bake in 9 by 13 pan at 350 degrees for 30 minutes.

### Sponge Cake by Aunt Betty Cooley

¾ cup flour	1 teaspoon baking powder
6 eggs	¼ teaspoon salt
½ teaspoon cream of tartar	1 cup sugar
1 teaspoon lemon juice	½ teaspoon grated lemon rind

Sift flour and baking powder together six times. Beat egg yolk until very light and add the sugar gradually. Add lemon rind and juice. Beat egg whites until foamy. Add salt and cream of tartar and beat until stiff, but not too dry. Fold part of beaten egg whites into first mixture. Fold remaining egg whites in carefully. Pour into ungreased tube pan. Bake in slow oven. When done invert pan. Let stand until cool. Temperature to bake 325 degree F time 1 hour

### Juicy Meat Loaf by Aunt Betty Cooley

1 ½ pound ground beef - ¾ cup oatmeal (uncooked) - 2 eggs-beaten- ¼ cup chopped onion  
2 teaspoons salt- ¼ teaspoon pepper- 1 cup tomato juice. Combine all ingredients thoroughly and pack firmly into a loaf pan. Bake in a moderate oven (350 degrees F) 1 hour Let stand five minutes before slicing. Makes 8 servings

### Special K. Cookies by Grandma Cena Lincicum

1 package Butter Scotch chips- 2 heaping tablespoon chunk peanut butter- 3 cups of special K.  
melt chips and peanut butter then stir in Special K. put in pan and put in refrigerator cut when cold.

### Tuna Casserole by Grandma Cena Lincicum

½ package egg noodles - 1 small can Tuna - Cheese

Boil noodles drain. Make cream sauce: 1 tablespoon butter, 1 tablespoon flour, Melt butter stir in flour then stir in 1 cup milk and cook until it come to boil stir all the time to keep from sticking, stir in tuna mix with noodles. Salt and pepper to taste put slices of cheese on top. Cook ½ hour at 400 degrees F