

MIXING BOWL DELITES

SOAP BALL RECIPE

Use *LARGE MIXING BOWL* and Wooden Spoon

2 cups ivory snow
1/4 cup liquid

In the liquid place food coloring, perfume and add water to equal only 1/4 cup total. Mix completely with a spoon 'til flakes are moistened. Roll by hand into soap balls. Dry for 24 hours before use. They float in water!

CAKE IN A BOWL

6 oz. Pkg. Strawberry Jell-O
Bakery Angel Food Cake
1 pkg. Frozen Strawberries

Mix Jell-O with 1 1/2 cup hot water. Add *frozen strawberries*. Poke holes into the angel food cake with fork or toothpick. Place in the *Large Mixing Bowl*. Pour berry mixture over cake. Seal Bowl. Tip cake up and down. Place in Refrigerator. Ready in 1 hour. Slice and serve with cool whip or ice cream.

PIZZA CRUST RECIPE

2 cups flour
2 teaspoons baking powder
1 teaspoon salt

Mix together and add:

1/4 cup salad oil—seal and “roll” bowl.

Add: 2/3 cup milk—shake and rotate bowl again.

Dough does stick slightly.. Roll onto floured *surface*, knead gently, adding a bit of flour. Roll with Rolling Pin into 2—13” circles for 2 pizzas. Will fill 2 pans or 1 large pan. Place 1 tablespoon oil on top of each pizza.

Add toppings: Tomato sauce, pizza sauce, etc.

Add variety of other toppings: Sausage, olives, onion, salt and pepper, mushrooms, ground beef sauerkraut, oregano, mozzarella cheese, etc.

Ragu or Contadina Sauce is GREAT!

Bake in 425° oven for 20-25 minutes.

REFRIGERATOR FROSTING RECIPE

MEDIUM MIXING BOWL

4 egg whites sprinkle of salt
1 cup Crisco 4 cups powdered sugar

Mix all ingredients together.

Keeps for 1 month or longer.

Add flavorings of your choice: Cherries—Nuts—Peanut Butter—Chocolate—Vanilla—Maple—ETC for variety.



PIE CRUST

3 cups flour 1 cup
shortening
1 teaspoon salt 1 teaspoon vinegar
1/2 cup ice water

Mix well. If not used at once, store in *Medium Mixing Bowl*. It will keep 2-3 weeks in refrigerator, or roll out *and Store in 12” Round Container* with wax paper in between. Freeze. It will hold 12 crusts, ready to use. Take out and lay over pie pan to thaw.

YUMMY PEANUT SQUARES

IN SMALL MIXING BOWL

1/2 cup corn syrup 1/2 cup brown sugar
1/2 cup peanut butter 3 cups Special K Cereal
1/2 cup flaked coconut

Measure syrup and sugar into 3 Qt. Saucepan. Cook over medium heat until mixture bubbles. Stir and remove from heat. Stir in peanut butter. Mix cereal and coconut in *Small Mixing Bowl*. Stir until well coated. Press evenly into buttered *SNACK-STOR* Container. Yield 64 squares 1 x 1”. Even good for Breakfast!

GRANOLA

LARGE MIXING BOWL

5 cups ‘Old Fashioned’ Rolled Oats

1 cup oil

1 cup honey

1 cup of each:

Sesame Seeds

Wheat Germ

Sunflower Seeds

Sliced Almonds

Flour

Add extra nuts, coconuts, raisins to suit your taste. Mix all ingredients together in *FIX N MIX BOWL* until well blended. In *LARGE MIXING BOWL* blend honey and oil. Pour quickly into grain mixture and stir in completely. Spread Granola out on 2 large cookie sheets. Bake at 300° for 30-40 minutes. Remove immediately before it cools. Store in *Modular Mate* container.

PRAYLINES

LARGE MIXING BOWL

3 cups sugar 1 cup buttermilk
1 stick butter 1 cup pecans
1 tablespoon soda 2 tablespoons white Karo
1 teaspoon vanilla

Add sugar, buttermilk, soda and Karo, blend well. Add butter and bring to a boil. Cook until in soft ball stage. Then pour into *LARGE MIXING BOWL*. Add vanilla and beat with mixer at high speed. Add nuts. Drop on waxed paper.

INSTANT MAGIC WHITE SAUCE

LARGE MIXING BOWL

1 cup flour
4 cups instant (non fat) milk
4 teaspoon salt
1 cup margarine (cut in)

In *LARGE MIXING BOWL* Mix 1st 3 ingredients. Add butter and blend. Store in Refrigerator.

To Use:

THICK SAUCE—1 cup mix to 1 cup milk
MED—1/2 cup mix to 1 cup milk
THIN—1/3 cup mix to 1 cup milk

CHERRY CHEESE PIE

MEDIUM MIXING BOWL

1 prepared crumb crust or pie shell
12 oz. Soft cream cheese
1/2 cup sugar
2 eggs
1/2 teaspoon vanilla
1 small can crushed pineapple (well drained)
(Optional)
1 can cherry pie filling

Beat at medium speed in *MEDIUM MIXING BOWL*. Cream cheese and sugar until smooth and creamy and add eggs and vanilla. Beat until well blended. Add pineapple and pour into pie shell. Bake 350° for 30-35 minutes. When cool, top with cherry pie filling.

HONEY SPREAD

For quick breads
8 oz. Softened cream cheese
1/3 cup honey
2 tablespoons chopped nuts (OPTIONAL)

Mix together and serve in *SERVING CENTER BOWL* with quick breads and cheese slices in tray for a quick snack when unexpected company drops in.

WATERGATE CAKE

LARGE MIXING BOWL

1 yellow cake mix 3 eggs
1 cup club soda 1 cup oil
1 teaspoon vanilla 1 pkg. Instant
Walnuts Pistachio Pudding

Stir until creamy but lumpy. Bake at 350° for 35-45 minutes. Use layer or 9 x 13" pan.

FROSTING IN THE SMALL MIXING BOWL

9 oz. Cool Whip Instant Pistachio Pudding
1 cup milk
Beat until thick. Top with coconut and walnuts—keep refrigerated.

HEAVENLY HASH CAKE

12 oz. Chocolate Chips 1/2 teaspoon salt
1 cup pecans 4 eggs
1 large Angel Food Cake 6 tablespoons sugar
1 pint whipped cream

Melt chocolate chips, beat egg yolks and add to chocolate. Beat egg whites and add sugar. Stir in Chocolate egg/mixture and add salt and nuts to mixture then fold in whipped cream. Grease. Break up cake and layer cake and mixture. Refrigerate.

SPAMWICHES

SMALL MIXING BOWL

Grate 1 can Spam 1 small onion
1/2 lb. American Cheese

Mix in 1 can undiluted cream of mushroom soup. Spread generously on toast and broil. May also be used as filling for hamburger buns wrapped in foil and heated in oven.

CRÈME DE MENTHE CAKE

LARGE MIXING BOWL

Prepare 1 white Pillsbury Plus cake per directions on box and blend in 1/2 cup crème De Menthe. Then bake per pkg. directions. While still warm (not hot) frost with 1/2 jar Kraft fudge topping. When cake has cooled completely, blend 1/3 cup crème De Menthe with an 8 oz. Cool Whip and spread on cake. Store in refrigerator. Tastes like French mints!

CHOCOLATE CHERRY BARS

LARGE MIXING BOWL

Beat 2 eggs and add 1 Pillsbury Plus Devils Food cake mix. 1 teaspoon almond flavoring and 1 can cherry pie filling. Stir well, grease and flour jelly roll pan. Bake 25 minutes at 350° - frost while warm with Frosting: 1 cup sugar, 1/3 cup milk and 5 tablespoons butter. Boil for 1 1/2 minutes stirring, then add 1 cup Semi-Sweet Chocolate chips. Stir until smooth and frost.