



WAcKy

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ReCiPes

Collected by Ellie

Revised 2023

WAcKy

ReCiPeS

Inconsistent formatting.

No trademark.

No promises.

Compiled in my dining room office.

Nothing fancy.

Just inspiring you to have fun in the kitchen.

Don't take baking and cooking too seriously;

Put JOY back into your creations!

The Essential Disclaimer:

These recipes are to be prepared and eaten *at your own risk*.

I accept no blame, admonishments, or derision for the chaos that may result in your life if you cook these.

I do accept samples if they are yummy and fresh. These recipes are not offered as medical, legal, relationship, karmic or craving treatment.

For medical advice, see your doctor.

For legal advice, see your attorney.

For relationship advice, see your friends who have good relationships.

For karmic advice, see God, angels, or guides.

For craving advice, eat quality chocolate.

For best results, prepare the recipes with some good tunes cranked up high on your sound system, a friend who giggles, and roommates or family with a high tolerance for the absurd.

This is a collection of fun, unusual recipes I have gathered over the years. If anyone reading this has additional fun recipes you are considering, please take the plunge and try them out. I have more cracker pie recipes than I need, so please refrain from sending them to me.

I began collecting these pre-internet days. Many are now online with variations.

I don't know the source of most of these recipes; many have shown up in one form or another in various publications. I tried to proofread amounts, etc., but wouldn't be surprised if a few have mistakes. Please let me know. And one more thing; this is not a serious book, so just know that if the formatting is sometimes screwy, get over it. I have.

You may choose to not reveal the contents of some of these to those who are eating it. The palate may love it, but if the mind rejects the very thought of it, those brave taste buds lose the battle.

Also, I haven't baked all of these, including the cantaloupe pie. I'll get to it one of these days.

A recipe with a 😊 is a proven favorite with family and friends.

Enjoy!

General Baking Suggestions

- Substitute raw sugars such as Sucanat, panela, or dulcie for white and/or brown sugar. They are the least processed of all sugars and don't create the sugar highs and lows that so many suffer from. They add a slight caramel flavor that our family has grown to love.
- Be creative when cooking, puleeeeeze! Try substitutions for variety. For example, when making four cherry pies one Christmas, I ran short of cherry pie filling for the last pie. I had some cranberry sauce I'd made with Grandma Leona's recipe, so added that to the cherry filling. The pie was delicious, with a bit of a wild currant pie flavor! Of course, some experiments are failures, but more often than not you learn something that leads to a special dish your family will love.
- Bake for slightly less than suggested times and then check and bake longer if necessary. Many foods continue baking when first removed from the oven.
- When baking cookies: for chewier texture - bake less time; for crisper - bake longer.
- Standard ingredients can bring varied results, due to altitude, moisture, etc. Don't worry about how it looks. If it tastes good, eat it!
- Remember to adjust recipes if you live at a high altitude.
- Many recipes can substitute gluten-free or Einkorn flour for standard flour, being sure to add the necessary binder; I use flax meal at the ratio of one tablespoon per cup of flour.

Always cook with love. Always bake with your heart.
Always enjoy yourself.

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Breads

Skillet Bread 😊

This bread is quick to make, simple, versatile, and won't heat up the kitchen.

- | | |
|---|---------------------------|
| 1 cup flour | 1 egg |
| 1 tsp baking powder | sweet milk |
| 1 tsp salt | 3 T melted butter or ghee |
| 1 Tbs rice syrup, honey, or other sweetener | |

Mix the flour, baking powder and salt.
Add the egg, beaten.
Add just enough milk to form a stiff batter (if it is too thin, it won't cook through).
Schlop! it into a medium sized heated skillet (low to medium heat) which butter was melted in and pat to spread out evenly.
Cover with lid.

Brown one side, turn, brown other side.

Options: Add any of the following:

- herbs (ex: rosemary...to have with veggie stew)
- shredded cheese (definitely cook on low heat)
- cornbread (replace 1/2 cup of flour with cornmeal)
- Increase sugar and at the end, add cinnamon and raisins. Bake. Drizzle with frosting before serving.

Warning: you can make a double recipe and then curse when it breaks apart as you flip it. It still tastes good, though.



Beer Biscuits

Yield: 24 biscuits (see below for smaller batches)

- 4 cups Bisquick mix, a similar brand or prepared biscuit dough without the moisture added.
3 Tbs. sugar
1 can (12 oz) beer.

Mix together all ingredients, and then place batter in greased muffin pans, filling only half full.
Bake at 400F for 10-15 minutes (until brown on top).

This batter can be made ahead and placed in muffin pans and stored in fridge 8 to 10 hours until ready for baking. Also the amount can be cut into proportionate amounts with excellent results.

# Biscuits	Cups Bisquick	Tbs sugar	Oz beer
18	3	2	9
12	2	1	6
6	1	1/2	3

German Pancakes 😊

Try this as a special breakfast or as dessert served with coffee or hot chocolate.

3/4 stick butter
1/2 cup flour
1/2 cup milk

2 eggs
lemon juice
powdered sugar

Put butter in heavy frying pan (one that can go into a hot oven...it has to have a handle that can handle the heat.)

Place in oven to melt the butter as the oven is preheating to 450 degrees.

While it is melting, combining flour, milk and eggs in bowl. Pour into skillet and bake in oven for 7-10 minutes. USING A HOT PAD, remove from oven.

Transfer onto a plate, and garnish with lemon juice and powdered sugar. Awesome!

7-UP Biscuits

Yield: 6 delicious biscuits that are fluffy and moist.

1/4 cup 7-UP
1/4 cup buttermilk
2 cups Bisquick mix or comparable.

Mix together to form smooth dough.

Dip hand into just enough Bisquick to knead dough until smooth and elastic.

Shape dough into 6 patties of equal size, 1" thick.

Place one patty in center of greased 9" layer pan.

Arrange other patties around that. Wipe tops with butter.

Bake at 450F for 18 to 20 minutes or until tripled in size and gold brown.

Cool in pan 10 min. before serving.

Beer Bread

2 cups flour
2-1/2 tsp baking powder
2 pinches salt

3 T sugar
1 (12 oz) can regular beer
4 T butter melted (1/2 stick)

Preheat oven to 350 degrees.

Oil a regular loaf pan.

Combine flour, sugar and beer. Mix with wooden spoon until well blended and sticky (about 1 minute)

Pour dough into pan and bake 30 min.

Remove from oven and pour melted butter over top.

Bake 30 min more until lightly browned on top.

Cool in pan. Remove and serve.

*A slice of warm bread, fresh from the oven,
is like a grandmother's hug.*

Hobo Bread

2 Cups boiling water
4 tsp baking soda
2 Cups dark raisins

4 cups flour
2 cups sugar
1/2 tsp salt
4 Tbs vegetable oil

Mix soda and water, pour over raisins and let stand overnight.

Sift flour, sugar and salt. Add to raisins and water.

Gradually add oil until well mixed.

Bake in three 1-pound size greased and floured juice or fruit cans (fill can half full with batter)

Bake 30 min at 350F. Turn down to 325F and continue baking for one hour.

Lay cans on side. Cool. Roll cans to loosen bread after cooling.

Keeps well in refrigerator.

Quick Mayonnaise Dinner Rolls

2 Cups flour
1/4 cup mayonnaise
1 cup milk

Preheat oven to 350% F. Grease a muffin pan. In medium bowl, thoroughly mix the flour, milk, and mayo. Spoon into muffin cups. Bake 15 minutes or until nicely puffed and browned.

Makes 12.

Note: I have halved this recipe and dropped dollops of dough onto an oiled baking sheet (much as when you make drop biscuits). They come out delicious!

Cheater Cinnamon “Rolls”

This is a fun way to use up any left-over frosting – unless you’ve already eaten it up by the spoonful.

2 slices bread
Butter

Cinnamon and sugar mixture
Buttercream frosting

Toast the bread. Spread butter onto one side of each slice. Shake cinnamon/sugar mixture over the two buttered sides. Drizzle frosting on top of each slice. Press together. Enjoy your instant cinnamon roll delight!

A clean kitchen is the sign of a wasted life.

Cakes

Tomato Soup Cake

People will never guess the secret ingredient, but will comment on the unusual “tang” to it.

2 cups flour	4 tsp. baking powder
10-3/4 oz. can condensed tomato soup	1 tsp. baking soda
1-1/3 cups sugar	1-1/2 tsp allspice
1/2 cup shortening	1 tsp. cinnamon
2 eggs	1/2 tsp. cloves
1/4 cup water	

Combine all ingredients.

With mixer on low, beat until well mixed. At high speed, beat 4 minutes.

Pour into two greased and floured 8-inch round cake pans.

Bake at 350F for 45-40 min. or until done.

Cool on wire racks 10 minutes. Remove, cool.

Frost with chocolate or cream cheese frosting.

Cream Cheese Frosting:

8 oz. cream cheese, softened.

1 tsp. vanilla

3-3-1/2 cups sifted powdered sugar.

Beat cream cheese and vanilla until blended. Gradually add sugar, beating until light and fluffy.



Frosted with Chocolate Frosting

Pinto Bean Cake

2 cups sugar	1 tsp. baking soda
1/2 cup butter	1 Tbs. cocoa
2 eggs	1 tsp. cinnamon
2 cups cooked pinto beans (mashed & whipped until fluffy)	1/2 tsp. cloves
1-1/4 cups flour	1/2 tsp. allspice
1/2 tsp. baking powder	1/2 cups chopped pecans

Cream sugar and butter until light and fluffy. Add eggs and mix well.

Add beans and dry ingredients which have been pre-sifted together. Mix well.

Stir in pecans.

Pour into greased and floured 9x13 cake pan. Bake 350F for 50-60 minutes or until done.

Cool before frosting.

Went grocery shopping on an empty stomach
and now I'm the proud owner of Aisle 5.

Chocolate Cola Cake

2 cups flour, sifted	12 eggs, beaten
1-1/2 cups miniature marshmallows	3 Tbs. cocoa
2 cups sugar	1 tsp. baking soda
1/2 cup buttermilk	1 cup cola
1 cup butter	1 tsp. vanilla

Combine flour and sugar.

In a small saucepan, mix together the butter and cocoa. Stir in the cola and heat until boiling. Remove pan from heat, add marshmallows and stir until marshmallows dissolve.

Add this warm mixture to flour and sugar, stirring well.

Mix in buttermilk, eggs, baking soda and vanilla. Mix well.

Pour into greased and floured 9x12 cake pan. Bake 350F for 30 - 35 minutes.

Make icing while cake is baking as it should be placed on the cake while it is warm.

Cola icing

1/2 cup butter	1 pound powdered sugar
3 Tbs. cocoa	1 cup finely chopped pecans (optional).
2 Tbs. cola	

Combine butter and cocoa in sauce pan and add cola. Heat until boiling. Pour hot mixture over the sugar and mix until smooth. Frost the cake in the pan when it's removed from the oven. Sprinkle top with chopped pecans if desired.

Upside Down Apricot Skillet Cake 😊

This works well with drained, canned peach slices, too. It's another recipe that won't heat up your kitchen.

1/4 cup plus 1 Tbs butter	1 tsp vanilla
1-3/4 cup packed brown sugar	1/4 cup buttermilk
1 can (16 oz) apricot halves, drained	1 tsp baking powder
1 cup chopped pecans	1 cup flour
4 eggs	

In heavy 9 or 10 inch skillet, melt butter over low heat. Remove 1 Tbs to medium bowl; set aside.

Stir sugar with butter in skillet; spread to cover bottom. Top with apricots, cut side down. Sprinkle with pecans; set aside.

In bowl with butter beat eggs, vanilla and buttermilk until well blended. Stir in baking powder and flour until smooth. Spread evenly over apricots. Cover all but 1/2 inch of skillet with lid; cook very low heat 40 minutes. While hot, un-mold onto serving dish. Serve warm. Makes 8 servings.

11-11-11 Cake (also called Mandarin Orange Cake) 😊

1111 or any combination of "1's" is a number many people see as auspicious, signifying you are blessed. Notice all the 1's in this recipe!

1 Cup flour	1 pinch salt
1 Cup sugar	1 beaten egg
1 tsp. baking soda	1 can (11 oz) drained mandarin oranges

Heat oven to 350 degrees, grease 8x8 pan

Beat all ingredients together until oranges disintegrate, pour into pan, bake 35 minutes.

Glaze/sauce (make while the cake is baking, and close to done):

3/4 Cup brown sugar
2 Tbsp. butter
2 Tbsp. milk

Mix and boil smooth for 1 minute.

As soon as cake is done, spread over the top, put under broiler for 30-60 seconds. *Don't forget to double this glaze if you double the cake recipe.*

Wacky Vegan Chocolate Cake 😊😊!!

All of the following "Wacky" eggless, butterless, milkless cakes were popular during World War II when egg and dairy ingredients were scarce. This is the most moist, delicious chocolate cake I've ever come across. Many people mistakenly think it is a mayonnaise cake.

1-1/2 cups flour	1/3 cup salad oil
1/4 cup cocoa	1 Tbs vinegar
1/2 tsp salt	1 cup water
1 cup sugar	1 tsp vanilla (optional)
1/2 tsp baking soda	

Sift together the flour, cocoa, salt, sugar, and baking soda.
Add remaining ingredients. Blend well but don't beat too long or hard. Bake in greased loaf pan or square cake pan at 350 for approximately 30 minutes. Also makes 12 cupcakes.
1-1/2 or double the recipe for a Bundt cake pan.

Options: Substitute room temperature brewed coffee, or orange juice for the water.



All you need is love. And a dog.
Okay, and a slice of chocolate cake. But that's it. Really!

Wacky Vanilla Cake 😊

1-1/2 cups flour plus 3 Tbs	1 tsp white vinegar
1 cup sugar	1 1/2 to 2 tsp vanilla
1/2 tsp salt	5 Tbs veggie oil
1 tsp baking soda	1 cup cold water

Preheat oven to 350 degrees F. Mix the first 4 dry ingredients in a large bowl, starting with the flour first. Mix well. Mix liquids in measuring cup. Pour liquids over the dry ingredients. **Mix by hand** with a spatula until the batter is combined. Do not overmix or use a mixer. Pour into greased 8x8 baking pan. Bake for 35 minutes.

Wacky Lemon Cake 😊

1-1/2 cups flour plus 3 Tbs	1 tsp white vinegar
1 cup sugar	1 tsp vanilla
1/2 tsp salt	1 tsp lemon extract (more if omitting zest)
1 tsp baking soda	5 Tbs veggie oil
1 Tbs lemon zest	1 cup cold water

Preheat oven to 350 degrees F. Mix the first 5 dry ingredients in a large bowl, starting with the flour first. Mix well. Mix all liquids together in another bowl or measuring cup and pour over the dry mixture. **Mix by hand** with a spatula until the batter is combined. Do not overmix or use a mixer. Pour into greased 8x8 baking pan. Bake for 35 minutes. Check with a toothpick to make sure it comes out clean. Cool. Top with your favorite frosting (I use vanilla for this lemon cake. Cream Cheese frosting would go well, too).

A fun option for all Wacky cakes: Make 3 depressions in the dry ingredients - two small, one larger. Pour vinegar in one depression, flavoring extracts in the other, and the vegetable oil in third larger depression. Pour water over it all. Mix according to above instructions.

Wacky Spice Cake 😊

2 1/2 cups flour	1/4 tsp ground cloves
1 1/2 cups sugar	1/4 tsp ginger
3/4 tsp salt	1/2 cup veggie oil
1 tsp baking soda	1/2 Tbs white vinegar
3 tsp cinnamon	1 1/2 tsp vanilla
1/2 tsp nutmeg	1 1/2 cups cold water

Preheat the oven to 350°F. In a large mixing bowl, whisk together the flour, sugar, baking soda, salt, cinnamon, nutmeg, ground cloves, and ginger. Mix liquids in measuring cup. Pour liquids over the dry ingredients, then **mix by hand** with a spatula until the batter is combined. Do not overmix or use a mixer. Pour the batter into an **ungreased 9 x13 inch pan**. Bake for 25-28 minutes or until a toothpick inserted in the center comes out clean. Allow the cake to cool completely before adding the frosting. Penuche or cream cheese frostings are delicious on this cake.

Two-Fer Pineapple Cake 😊

Easy to remember: 2 measures of each main ingredient.

- | | |
|----------------------|--|
| 2 Cups flour | 1 large can crushed pineapple (~20 oz) |
| 2 Cups sugar | 1 Cup chopped nuts (optional) |
| 2 tsp. baking powder | 1/2 C shredded coconut (optional) |
| 2 Eggs | 1/2 C. shredded carrots (optional) |

Combine dry ingredients and mix well

Beat eggs and stir in along with pineapple and its juice.

Stir in your choice of optional ingredients.

Bake in Bundt cake pan 30 minutes at 350F or until done (inserted toothpick comes out clean).

Brewed Coffee Cake

- 3 Cups flour
- 2 tsp baking soda
- 1 tsp baking powder
- 2 cups *strong* brewed coffee
- 1 1/2 cup sugar
- 1/2 cup butter
- 1 tsp ground allspice
- 1 tsp ground cinnamon
- 1 cup raisins

Preheat oven to 350 degrees F. Grease and flour a 9x13 inch pan. Sift together the flour, baking soda and baking powder. Set aside. In a large saucepan combine the brewed coffee, sugar, butter, raisins, allspice and cinnamon. Bring to a boil, remove from heat and set aside *to cool to room temperature*. Stir in flour mixture until well combined. Pour into a 9x13 inch pan. Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of cake comes out clean.

Pork-N-Beans Cake

- 2 cups sugar
- 1 cup veggie oil
- 3 eggs
- 1 15-ounce can baked beans
- 2 cups flour
- 1 tsp cinnamon
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp vanilla extract
- 1 cup rains (optional)

Preheat oven to 325 degrees F. Grease and flour two 8 x 4 inch loaf pans. Mash beans. In a large bowl, mix sugar, oil, eggs, and beans until smooth. In a separate bowl combine flour, cinnamon, baking powder, and soda. Add to bean mixture, stirring just until combined. Stir in raisins and vanilla. Divide batter into prepared loaf pans. Bake for 45 to 50 minutes, or until a tester inserted in the center of the cake comes out clean. Cool completely on wire racks before removing bread from cans or pans.

Not all who wander are lost. Some are looking for cake.

Rum Cake

Below is a delightful rum fruitcake that friends and family are sure to enjoy any time of year! Important! Read all directions before you begin. Assemble the list of ingredients below and follow directions carefully.

Ingredients

- Rum
- Eggs
- Flour
- Brown Sugar
- Butter, softened
- Baking powder
- Lemon juice
- Dried fruit

Before starting, sample the rum and check for quality. Good, isn't it?

Select a large mixing bowl, measuring cup, etc.

Sample rum again, it must be right.

With electric beater, beat one-cup butter in a large fluffy bowl. Add one-teaspoon sugar and beat again.

Add two large eggs and two cups dried fruit and beat until very high. If fruit gets stuck in egg-beater, pry out with knife, accompanied by appropriate words.

Sample rum again and check for consistency. Hic! Delicious!!

Next. Sift in three cups baking powder, add one pinch of rum, one teaspoon soda and one cup salt, or was it pepper?

Who cares! Sample rum again. Hic! Whoopie! Next, shift in one-half pint lemon juice, fold in chopped buttermilk and add strained nuts.

Shample rum again. Hic! Now, toss in one-tablespoon brown sugar, or whatever the heck color is around, and mix well. Don't forget to grease the oven and turn on cake pan to 530 degrees. Hic!

Now pour the whole mess into the oven and...Opps! Oh well, you can clean the oven later. On second thought, forget the oven. Forget the cake! Drink rest of the rum and go to bed.

Never be afraid to try something new.
Remember that a lone amateur built the Ark.
A large group of professionals built the Titanic.
-Dave Barry

Your hand and your mouth agreed many years ago that,
as far as chocolate is concerned,
there is no need to involve your brain.
-Dave Barry

Candy

Velveeta Fudge

I made this for my kids and they couldn't guess the secret ingredient. They thought it was "okay" fudge, but then all fudge at our house is compared to Grandma June's and won't measure up. When I told them the secret they were totally grossed out.

1/2 lb. Velveeta 2 lbs. powdered sugar
2 sticks butter (1 cup) 1 tsp. vanilla
1/2 cup cocoa

In double boiler, melt and stir Velveeta, butter, and cocoa. Use a mixer to beat in the powdered sugar and vanilla. Pour into 9x13 pan. Chill. Cut and serve.

Sponge Candy

1 cup sugar 1 Tbs white vinegar
1 cup dark corn syrup 1 Tbs baking soda
1/2 tsp molasses Melted dark chocolate (optional)



Prepare your pan that will hold the hot mixture by generously greasing a 9x13 (for thicker candy) or jelly roll pan (for thinner candy).

Bring sugar, corn syrup, molasses, and vinegar to a boil in a heavy, *large* saucepan (at least a 4-quart). You'll need it large because this mixture is going to bubble up later.

Continue to boil, stirring constantly until a candy thermometer registers hard crack or 300°F. When mixture reaches hard crack, remove pan from heat and stir in 1 tablespoon baking soda until it is completely mixed in. *The mixture will foam up and bubble.*

Pour mixture into your prepared pan and let it cool completely. 4-6 hours. **DO NOT** spread or touch candy in this pan. You want the airy and light texture to stay intact.

Break the candy into large pieces, like peanut brittle.

If desired, drizzle or dip with melted chocolate, spread out on cookie sheet, and let dry.

NutEllie Bonbons

This is my healthy answer to the current craze over "Nutella", which is delicious but primarily pure sugar and unhealthy additives.

Nut butter of choice, unsweetened Powdered sugar (optional)
Hempseed hearts Baking cocoa (optional)
Flax meal Protein Powder
Cardamom, cinnamon, ginger (optional)



Place nut butter in medium bowl. Add sugar if desired and mix well into the butter. Add flax meal and hempseed in desired proportions. Add cocoa if desired. Add spices if desired. Add protein powder if needed to create a non-sticky dough that can be rolled into balls. Roll in finely shredded coconut or sesame seeds if desired. Lay out on plate, wax paper, or parchment to allow them to "set". Store in fridge. If layered in a container, use wax paper between layers.

Cookies

Window Pane Cookies 😊 (also known as Turtle cookies)

Baked in a waffle iron instead of the oven, these are totally fun to make with your kids. Their consistency is similar to brownies.

3/4 cup cocoa	1-1/2 cups sugar
2 cups flour	4 eggs
3/4 cup butter	2 tsp. vanilla

Heat cocoa and butter in saucepan, mixing well. Cool.
Mix flour, sugar, eggs and vanilla and add to above, cooled mixture.
Drop by teaspoonful's onto a lightly oiled waffle iron set on medium setting.
Bake for 1 minute.
Remove, cool, and frost if desired.



Options:

Add coconut, nuts, Rice Krispies, oatmeal, etc.

Any thick cookie batter or desert bar batter can be cooked on a well-oiled waffle iron.

Red Devils (Beet Cookies)

A fun way to use up your garden beets, and healthy, too.

1/2 cup butter	1/2 tsp. salt
1 cup flour	1/2 cup grated raw, peeled beets
1/2 cup sugar	1/2 tsp. cinnamon
1 tsp. baking powder	1 cup grated raw, peeled apples
1 egg	1/2 tsp cloves
1 tsp. baking soda	1/2 tsp. nutmeg
1 tsp. red food coloring (optional)	

Cream butter and sugar.
Beat in egg and coloring.
Stir in beets and apples.
Sift together dry ingredients.
Stir in egg mixture until well blended.
Drop by rounded teaspoonfuls, 2" apart on cookie sheets.
Bake at 400F about 10 min until firm.
Yield: 4 doz. cookies.

I spend a lot of time holding the refrigerator door open,
looking for answers.

Abby Van Buren's Potato Chip Cookies

How to use potato chip crumbs if you don't eat tuna casserole!

3/4 cup sugar	1 egg yolk
1-1/2 cups sifted flour	1/4 cups chopped nuts
3/4 cup butter, softened	1 tsp vanilla
1 cup finely crushed potato chips	1/2 cup sugar (set aside)

In large bowl, beat sugar, butter, yolk and vanilla until light and fluffy.
Lightly spoon flour into cup; level off. Add to sugar mixture, mix well.
Stir in potato chips and nuts.
Roll dough into 1" balls.
Place 1" apart on un-greased cookie sheet.
Dip bottom of 3" glass in remaining sugar (be sure to do this!) and flatten dough balls.
Bake at 375F for 12 to 15 minutes or until golden brown.
Yield: 3 dozen cookies.

Hodge Podge Cookies (Zucchini)

The fun surprise ingredient is shredded zucchini. You can experiment by substituting raisins or coconut for some of the add-ins at the end.

1/2 cup butter	1/2 tsp baking soda
3/4 cup sugar	1/2 tsp salt
1 egg	1 cup quick cooking oats
1/2 tsp vanilla	1 cup grated zucchini
1 1/2 cups flour	1 cup chopped walnuts or pecans
1 tsp ground cinnamon	1/2 cup semi-sweet chocolate chips
	1/2 cup butterscotch chips

Preheat oven to 350 degrees F.
In large mixing bowl, beat butter until soft.
Add sugar, beat until fluffy.
Add egg and vanilla. Beat well.
In a medium bowl stir together flour, cinnamon, baking soda, and salt.
With mixer on low speed, gradually add flour mixture to butter mixture, beat until well mixed.
With a sturdy spoon (or clean hands), stir in oats, zucchini, walnuts or pecans, chocolate and butterscotch pieces.
Drop by rounded teaspoons, 2-inches apart on ungreased cookie sheets.
Bake 10-12 minutes or until golden-brown.
Cool on sheets, then finish cooling on racks or towels.

My next house will have no kitchen, just vending machines.

Desserts

3 Glass Jelly Roll 😊

Another fun recipe to make with kids!

3 drinking glasses, all the same size
4 eggs
sifted flour
sugar
1 tsp. vanilla or lemon extract

1/2 tsp. salt
1/2 tsp. cream of tartar
powdered sugar
1 cup jelly, pudding or filling

Break eggs into first drinking glass.

Spoon sifted flour into second glass, to reach same level as eggs.

Spoon sugar into third glass, to reach same level as first two glasses.

In mixer bowl, beat eggs with salt, cream of tartar, and vanilla (or lemon extract) - until thick.

Add sugar gradually, beating at least four minutes.

Add flour in three portions, folding quickly and thoroughly.

Spread batter evenly in jelly roll pan (11x15") with wax-paper lining the bottom of the pan.

Bake at 375F for 8-10 minutes. (*Don't overbake or it will crack when rolling*)

Invert *immediately* on towel sprinkled with powdered sugar.

Peel off waxed paper *immediately*.

Roll up *immediately* (while still warm).

Let cool to room temperature.

Unroll gently and spread with jelly or pudding, softened with fork.

Roll again. Cut into 1" slices for serving. May serve room temp or wrap in wax paper and chill in refrigerator.

Yield: 8-10 servings.

Adjust this Recipe!

You can adjust the yield by changing the number of eggs!

Example: 2 - 5 eggs

Eggs in one glass, same amount of flour and sugar in next two glasses.

1/8 tsp each salt and cream of tartar for each egg used.

1/4 tsp flavoring for each egg used.

Beat eggs with sugar at least 1 minute per egg.



This kitchen would be clean if only people would stop eating here.

Dribble Dessert 😊😊!!

So easy to make and a BIG hit with family and friends. This one is courtesy of Grandma June!

1 stick butter	21 oz prepared pie filling* (your choice)
1 cup flour	*If you want to use large can of canned fruit, drain off the juice, then stir in 1 Tbs tapioca per 1 cup fruit, let sit 15 minutes, and use in place of pie filling.
1 cup sugar	
3 tsp. baking powder	
2/3 cup milk	

Melt the stick of butter in 8"x8" glass baking dish. Mix flour, sugar, baking powder and milk, and dribble over butter – *don't stir it!* Pour pie mix over the top – *don't stir it!* Bake at 375F for 30 minutes. The liquid will "set" as it cools. The crust is crunchy-chewy.

Zucchini Crisp (Mock Apple Crisp)

6 to 8 cups peeled and sliced zucchini, seeds removed	4 cups flour
2/3 cup lemon juice	2 cups sugar
1 cup sugar	1/2 teaspoon salt
1/4 teaspoon nutmeg	3 sticks butter
1/2 teaspoon cinnamon	1 teaspoon cinnamon

Cook zucchini in lemon juice until tender. Add 1 cup sugar, nutmeg, and 1/2 teaspoon cinnamon. Let simmer for two minutes. While zucchini cooks, combine the flour, 2 cups sugar, salt, and butter. Add 1/2 cup of that crumb mixture to the zucchini to thicken. Pat 1/2 of the remaining crumb mixture into a greased 9 x 13-inch pan. Bake at 375 degrees Fahrenheit for 10 minutes. Spread zucchini evenly over crust. Add 1 teaspoon cinnamon to the remaining crumb mixture and spread over the top of the zucchini. Bake at 375 degrees Fahrenheit for 30 to 40 minutes.

Black Bean Brownies

1-1/2 cups black beans, drained and rinsed	2 Tbs cocoa powder
1/2 cup quick oats	1/4 tsp salt
1/2 cup maple syrup	1/4 cup coconut or vegetable oil
2 tsp pure vanilla extract	1/2 tsp baking powder
1/2 cup to 2/3 cup chocolate chips (<i>required</i> for flavor)	

Preheat oven to 350 F. Combine all ingredients and blend until completely smooth. Really blend well. Stir in the chips, then pour into a greased 8x8 pan. Optional: sprinkle extra chocolate chips over the top. Cook the black bean brownies 15-18 minutes, then let them *cool in the pan for at least 10 minutes* before trying to cut. Makes 9-12 brownies.

Beer and Sauerkraut Cupcakes

2/3 cup unsalted butter, softened
1 1/2 cup Sugar
3 eggs
1 cup beer (stout is best)
1 tsp vanilla
1/2 cup cocoa baking powder
2 1/4 cup sifted flour
1 tsp baking powder
1 tsp baking soda
2/3 cup sauerkraut

Line cup cake pan cups with 18 cupcake liners. Set aside. Preheat oven to 350°F. Cream butter and sugar until smooth. Add eggs - one at a time, beating until well-mixed scraping down the sides as needed. Add the beer. Add the vanilla. In a separate bowl, sift together cocoa powder, flour, baking powder, and baking soda. Gradually add sifted dry ingredients to wet ingredients. Fold in sauerkraut by hand. Fill prepared cupcake pan cupcake cups with batter, approximately 2/3 – 3/4 full. Bake for 15-20 mins until the tester comes out smooth. Cool on a wire rack.

Snow Ice Cream 😊

What could be sweeter than a bowl of tasty snow ice cream to enliven a winter day?

Cream/milk/nut-milk (your choice)
Sugar
Clean snow
Vanilla

In large bowl, mix 1 cup cream/milk/nut-milk (your choice) with 1/2 cup sugar and 1 tsp vanilla. Place in fridge while you collect fresh, clean snow. (Or gather snow first and keep chilled in a freezer). Add snow to milk/sugar/vanilla mixture, chopping a few cups into it at a time until it reaches the consistency of ice cream. Add more sugar if preferred. This mixture gets slushy or icy if stored, so eat it fresh. You can gather additional snow to keep handy for more ice cream in the following days.



Options: For a shortcut, substitute eggnog or vanilla creamer for the milk mixture. Add chocolate syrup or crushed peppermints for flavoring. For sorbet, substitute pureed peaches, or other pureed fruit, for the milk mixture. Add sugar if a sweeter dessert is preferred.

Ice Cream Cone Cupcakes

These freeze well. Our kids liked to eat them frozen on hot summer days.

1 box of cupcake cones (flat bottomed) Prepared cupcake batter

Place cones close together (so they don't fall over) in a baking dish, or place a cone in each cup of a muffin tin. Fill cups half-way with batter. Follow cupcake directions for oven temperature and baking time. Remove and cool. Frost and top with sprinkles, shaved chocolate, or chopped nuts.

Kwik Dessert

1 can of fruit pie filling* (Apple, peach, apricot, blueberry, lemon...)
Granola
Whipped topping or ice cream

Spoon granola into a small bowl or cup. Spoon fruit topping over granola. Top with whipped cream or ice cream. Sprinkle with shaved chocolate, chopped nuts, or sprinkles.

Pies

Edward Pierce's Cantaloupe Pie

1 fully ripe cantaloupe	1/2 cup sugar
3 Tbs flour	9-inch baked pastry pie shell
1/8 tsp nutmeg	5 egg whites
1 stick butter	sugar
5 egg yolks, beaten	1/8 tsp vanilla

Slice cantaloupe and heat until soft enough to mash, or puree in blender. (If cantaloupe is very ripe, you can readily mash with a fork.) Combine mashed pulp with flour, nutmeg, butter, egg yolks and 1/2 cup sugar and cook over low heat, stirring constantly until thick. Cool and pour into cooled baked pie shell. To make meringue, beat the egg whites until stiff, adding sugar and vanilla. Pile meringue on filling, smooth to edges and brown in 400F degree oven. Refrigerate for several hours before serving.

When Edward Pierce, a Texas and Pacific Railroad dining car cook, saw a coworker throwing away a case of overripe cantaloupes during the 1950s, he couldn't stand the waste. "I said, 'Man, what are you doing?' He told me they were too soft and he couldn't sell them." But Edward went to bed and kept thinking of those cantaloupes in his icebox and how he might use them. That's when he decided to try them in a pie, something similar to maybe a lemon pie. The recipe he created was an instant hit with other railroad employees and eventually became a specialty menu item on the train.

Syrup Pie

Yields 2 pies

1-1/2 cups sugar	1 tsp vanilla
1/4 cup flour	4 eggs
1/2 tsp salt	1 cup evaporated milk
1 cup light corn syrup	2 unbaked pastry pie shells

Combine all ingredients and pour into pie shells. Bake at 350 for 15 minutes, then lower to 300 for 30 more minutes. Insert wet knife into filling and if it pulls out clean, the pie is done.

Pinto Bean Syrup Pie (Mock Pecan Pie)

3 eggs, slightly beaten	1 tsp vanilla	In large bowl, combine first 5 ingredients. Blend well. Stir in beans. Pour into pie shell. Bake in 350 degrees for 50-55 minutes or until knife inserted in center comes out clean.
1 cup light corn syrup	1-1/2 cup cooked & drained pinto beans	
1 cup sugar	1 unbaked 9-inch pie shell	
2 Tbs melted butter		

Oatmeal Pie (Mock Pecan Pie)

1/4 cup softened butter	1/2 tsp cinnamon
1/2 cup sugar	1/4 tsp salt
3 eggs	1 cup quick-cooking oats
1 cup dark corn syrup	1 unbaked pastry pie shell
1/2tsp ground cloves	

Cream together butter, sugar and eggs. Add syrup, salt and spices and mix. Add Oatmeal. Pour into unbaked pie shell and bake at 350 for 1 h our or until knife inserted in center comes out clean.

Cottage Cheese Pie

10 oz creamed cottage cheese	1/2 cup butter	Mix cheese, sugar, eggs and vanilla well
3/4 cup sugar	1/2 cup sugar	and pour into pie shell.
3 eggs	1/2 cup flour	Mix butter, sugar and flour. Sprinkle over
1 tsp vanilla		cheese mix.
		Bake 350 until done.

Impossible Coconut Pie 😊

This pie forms its own crust.

2 eggs	1/4 tsp baking powder
1 cup sugar	1/2 stick butter, melted
1 cup milk	1 cup flaked coconut
1/4 cup flour	1/2 tsp vanilla
pinch salt	

Beat eggs in bowl, add milk slowly and mix well. Mix sugar, salt, flour and baking powder then add slowly to milk and egg mix. Beat well. Add melted butter and mix again. Add coconut and vanilla, beat well and pour into 8-inch glass pie plate, lightly greased. Bake 30 minutes at 350. Test for doneness with knife blade.

No Crust Apple Pie

Another pie that forms its own crust.

1 can (21 oz) apple pie filling	1 tsp baking powder
1/2 tsp cinnamon	1/4 tsp salt
1 cup flour	1 egg beaten with 1 tsp vanilla
1/2 cup packed brown sugar	1/2 cup butter, melted

Turn pie filling into greased, glass 9-inch pie plate or 1-quart shallow baking dish. Sprinkle with cinnamon. In bowl, stir together flour, sugar, baking powder and salt. With fork, stir in egg-vanilla mix until crumbly. Sprinkle evenly over pie filling. Pour butter over top. Bake in 370 oven 30 min or until top is browned and crisp. Serve slightly warm.

Soda Cracker Pie #1 (Mock Apple Pie)

This pie was created to offer the taste of an apple pie for people short of apples. I don't know why it doesn't add spices, so I'd try adding some cinnamon and maybe nutmeg. There are dozens of similar recipes. I've never made it because my family would holler for the real thing!

16 single soda crackers	3 egg whites, beaten stiff but not dry
1 cup sugar	1 tsp vanilla
1 tsp baking powder	1/4 tsp cream of tartar
3/4 cup chopped pecans	

Crumble crackers to dime size. Mix with baking powder. Beat egg whites with cream of tartar. Gradually beat sugar into egg whites until standing in stiff peaks. Fold into egg whites the cracker mix, nuts and vanilla. Pour into well-buttered 8-inch pie pan. Bake for 20 minutes at 350. Let cool, then chill in fridge. Top with whipped cream.

Soda Cracker Pie #2 (Mock Apple Pie)

2 cups water	25 Ritz or soda crackers
1-1/2 cups sugar	Unbaked pie crust
2 tsp cream of tartar	(Optional: melted butter, cinnamon, sugar;
3 Tbs lemon juice	see below for details.)

Line pie pan with pastry. Mix together water sugar, cream of tartar and lemon juice. Bring to boil and boil for 2 minutes. Drop crackers into mixture; *do not stir*. Boil for another minute. Pour into pie pan. If desired, dot with butter and sprinkle with cinnamon or sugar. Bake at 425 for 10 minutes, then lower heat to 350 for 20 minutes or until done.

Vinegar Pie 😊

Popular during the 1700s, this is a simple variation of a "Chess Pie".

5 eggs	1/2 tsp salt
1 1/2 Tbs flour	1/2 tsp cinnamon (optional)
2 cups sugar	1/4 tsp nutmeg (optional)
6 Tbs butter (unsalted, softened)	1 tsp vanilla (optional)
1/3 cup apple cider vinegar	1 deep pie shell, slightly pre-baked.

Set oven at 425 F. Beat eggs. Beat in butter and sugar. Add additional ingredients and mix well. Pour into prepared pie shell. Bake 25 minutes or until firm in center when knife pulls out clean. The pie will fluff up in oven but collapse back down when cooling. Eat when cooled and "set". Refrigerate the remaining pie. It also freezes well.

Note: I've cooked this like pudding on the stove, stir constantly until thickens. You can add chocolate chips after removing it from the stove. Stir until chips melt. Cool and serve as pudding. You can also add shredded coconut to the mixture before pouring it into the pie shell. *Photo slice was made with coconut.*



Shoo Fly Pie

This pie is said to be so sweet; it always attracts flies. It is rumored that originally it was baked for the sole purpose of attracting flies away from the other, edible food in the kitchen. Eventually people discovered they liked it too and it became a standard dessert. It is popular among the Amish. We tried it once, but it was so sweet we couldn't bear to eat it.

1-1/2 cups flour	2/3 cups molasses
3/4 cups dark brown sugar	1 tsp baking soda
1/2 cup unsalted sweet butter, cut into bits	2/3 cups hot water
1/2 tsp baking soda	1 9-inch unbaked pie shell

Combine flour, brown sugar, butter and 1/2 tsp baking soda together until crumbly. Set aside. Quickly combine molasses, 1 tsp baking soda and hot water. Pour immediately into flour mix, stir to blend, and pour into pie shell. Bake for 10 minutes at 400, lower to 350 and bake for additional 30 min. Test with knife blade for doneness.

Low Sugar Apple Pie 😊

There is sugar in this pie, but it comes from the juice concentrate.

2 pie crusts, unbaked
1 6oz. can frozen apple juice concentrate
2 Tbs tapioca
1/2 tsp. Stevia (optional)
3-4 apples, peeled
Cinnamon
Nutmeg (optional)
Butter



Slice apples thinly into bottom crust – fill to the top! Mix juice concentrate with tapioca and pour over apples. Add 1/2 tsp Stevia if desired for extra sweetness. Sprinkle with cinnamon and nutmeg if you like. Dot with butter. Cover with top crust. Bake in 425F oven for 45 minutes or until apples are tender. (Cover with foil to keep crust from burning and remove foil 10 minutes before time is up.)

Green Tomato - Apple Pie

2 c. green tomatoes (peeled, quartered, thinly sliced)	2 to 3 tbsp. flour
3 c. apple (peeled, sliced thin)	2 tbsp. butter
2/3 c. brown sugar (firmly packed)	1/2 tsp. cinnamon
1/3 c. sugar	Pinch salt

Combine tomatoes, apples, sugars, flour, cinnamon and salt. Place in a pastry lined 9 inch pie pan. Dot with butter. Adjust top crust and flute edges; cut steam vents. Bake in hot oven (425 degrees) 50 to 60 minutes. Note: To peel green tomatoes easily, place in boiling water. Let stand for 2 to 3 minutes or until skins can be slipped off.

Sliced Orange Pie

2 oranges, sliced paper-thin
1-1/2 cup sugar
4 eggs
1/8 tsp salt

1/4 tsp nutmeg
1 Tbs flour
Pastry for 2-crust 9-inch pie

In medium bowl, mix orange slices and sugar. Let stand at room temp for at least 2 hours. In large bowl, beat eggs with salt, nutmeg and flour. Add oranges and mix well. Line a 9-inch pie plate with half of pastry, pour in filling and top with remaining pastry. Seal edge and flute rim. Make slits in top of pastry. Bake in 450 oven 15 min, reduce heat to 350 and bake 30 minutes more until pastry is browned. Cool to room temp and serve. Refrigerate the remaining pie.

Water Pie

This is another pie popular during wartime and the Depression when ingredients were scarce.

- 1 9-inch deep-dish pie crust, unbaked
- 1 1/2 cups water
- 4 tablespoons all-purpose flour
- 1 cup sugar
- 2 teaspoons vanilla extract
- 5 tablespoons butter, cut into 5 pieces

Preheat oven to 400 and set empty pie crust on a baking sheet. Pour water into the pie crust. In a small bowl, stir together the flour and sugar. Sprinkle this mixture evenly over the water in the crust. *Don't stir it.* Drizzle the vanilla over the water in the pie crust. Place pats of butter on top of this. Bake at 400 for 30 minutes. Reduce heat to 375 and cover sides of crust if needed to prevent burning. Continue cooking for an additional 30 minutes.

Pie will be watery and bubbly in spots when you pull it out of the oven but will gel as it cools. Allow to cool completely and then cover and place in the fridge until chilled before cutting.

sit at the table, take a look,
the first to complain is next week's cook!

A guy who knows how to cook is really handsome.

Recipes made with Appliances

Dishwasher Fish Dinner

I don't think I'd try this with a load of dishes because the soap might get into the foil packet. Well... maybe I would try it and not tell anybody just to see if it worked. If it did, think of the convenience!

Season fish fillets (any type) as you wish. (Suggestion: lemon and melted butter.)

Put in aluminum foil, securely sealed, on the top rack of your dishwasher.

Place any vegetables w/ seasoning in aluminum foil, securely seal, and place on bottom rack.

Run dishwasher the full cycle.

Remove fish and veggies after the cycle is completed.

The fish will be poached and veggies crisp and tender.

Ironed Cheese Sandwiches

Make supper while you iron! (Who irons anymore?)

Make cheese sandwiches as desired and wrap securely in aluminum foil.

(Optional) Add *thinly* sliced turkey or ham.

Iron until toasted. (The hot foil browns the bread evenly.)

Leafy Vegetables Spin Dry 😊

I discovered this when we belonged to a farmer's co-op and I had a huge amount of very dirty lettuce and spinach to wash and store. I didn't want the chunks of dirt in my fridge, so needed to dry the washed greens enough to store without molding. I looked around the kitchen for a way to get the water out and heard the washer begin a gentle spin cycle. Viola! It worked fabulously! To expand on this concept, I also had two quart buckets full of dirty potatoes to wash, so decided to put them in to wash on the "gentle" cycle. The agitator chopped big chunks out of them and the washer was a mess to clean. That wasn't so successful, so it is not included here!

After washing lettuce, spinach, or other leafy vegetables, lay out on a clean bath towel, roll up lengthwise and place in (empty!) clothes washer. Turn the knob to the spin cycle, and spin those veggies dry!

I have also **washed** large amounts of beans or greens in a short gentle/delicate wash cycle. This does not work with heavy fleshy potatoes (see above). NEVER try this with beets!!!!!!

Jar Ice Cream

Mix any ice-cream recipe. Pour into a quart glass jar. Pack that jar in *salted ice* inside a large lidded cookie tin or lidded bucket (be sure ice is on all sides, top and bottom of the jar). Have kids (or childish adults) roll it back and forth as they talk, sing, yodel, or watch T.V. The ice will soft-freeze the ice-cream.

Skillet Breads and Desserts

These are fun to try on a campout over a Coleman gas stove.

See “Upside-Down Apricot Skillet Cake.”

See “Skillet Bread”.

See “German Pancakes”

Waffle Iron Cookies 😊

See “Turtle Cookies” in Cookies section.

Traveling Washing Machine

Do your laundry on road trips!

Place dirty clothes with soapy water in a tightly lidded plastic container (such as Tupperware). Place in car trunk. As you drive it swishes around and washes the clothes.

Stop after 2 hours; wring out items and replace wash water with fresh rinse water. (Add a little vinegar if you want fresher clothes).

If you want a second rinse, change rinse water again after driving 1-2 hours.

Drive to destination, wring out clothes and lay out to dry overnight.

I have been tempted to close car windows on the edge of clothes and let them flap in the wind as we drive but have again refrained. It should work great, but I’d have some serious explaining to do to the highway patrol.

Popcorn Popper Toasted Nuts

Toss 1/2 – 1 cup raw nuts into your stovetop popcorn topper and stir on medium heat until they are toasted. Adding oil isn’t necessary, as nuts contain oil, but you can add a little if you want the flavor. Consider adding a little salt or other flavorful spices or herbs.

Thermos Yogurt

3 cups milk

3 Tbs plain yogurt (you must use a brand with live cultures)

Boiling water (to warm the thermos)

Scald the milk by heating it over low heat until it reaches a temperature of 180°F (this kills unwanted bacteria)

Remove the milk from the heat and allow it to cool to 115°F.

While the milk is cooling, pour some boiling water into your thermos and screw on the cap to warm the thermos interior.

Whisk in the yogurt into the 115 F milk

Empty the water from the thermos. Pour the milk mixture into the thermos as quickly as possible.

Cap the thermos and wrap in blanket or towel.

Leave mixture in the wrapped thermos for twelve to sixteen hours.

Empty yogurt and store in fridge. If desire thick yogurt, you can drain it in a cheese cloth -lined sieve.

Miscellaneous

Goofy Icing

I ran across this when I was frantically trying to get a birthday cake made for our daughter and didn't have any powdered sugar for frosting. It actually tastes pretty good, but is so strange, it is hard "get into."

1 cup water
2 Tbs flour
1/2 cup butter

1/2 cup vegetable shortening
1 cup sugar
1 tsp vanilla

Mix the flour gradually into the water and boil until thick. Remove from heat and cool until mixture is *cold*. Place cold mixture in glass bowl and add the butter and shortening. Beat until blended. Gradually add sugar and beat until creamy. Add vanilla. Refrigerate the icing; it should have consistency of whipped cream.

Play-Dough 😊

2 cups baking soda
1 cup cornstarch
1-1/4 cups cold water.

Mix baking soda and cornstarch together, blending well. Add cold water and mix well until mixture is smooth. Boil mixture for 1 minute until it has consistency of moist mashed potatoes. Stir constantly. Spoon out on plate, cover with damp cloth and allow to cool. Knead dough and use to create. To hang, press hangers into dough before it dries. Let air dry.

Finger Paints

2 cups flour
2 tsp salt
2-1/4 cups cold water

2 cups hot water
1-2 Tbs food coloring or poster paint.

Place flour and salt in saucepan. Add cold water gradually and beat with egg-beater until smooth. Add hot water and boil until mixture is clear. Beat again until smooth. Divide into desired portions and add coloring. Allow to cool and paint! A great paper to finger paint on is white butcher paper which can be purchased in rolls.

Another option: mix food coloring into laundry starch.

Annoying the cook will result in smaller portions.

Popcorn Turkey Stuffing

1 10-14 lb turkey	1 tsp salt
4 cups bread crumbs	1 onion, chopped
2 eggs	1 tsp sage
1/2 cup finely chopped celery	1 cup uncooked popcorn

Mix all ingredients together.

Stuff the turkey.

Bake at 325 for 4 hours.

After 4 hours, get the hell out of the kitchen because the popcorn will blow the turkey like a torpedo out the oven door!

Cornfield Peas

This is an authentic old time recipe.

Go to the pea patch early in the morning and gather the peas. Take them home in a split basket.

Take them in the left hand and gouge them out with your right thumb until it get sore, then reverse hands. Look the peas well in the eye to see its color, but cook them anyway, as no color exempts the pea from domestic service, still the gray eye and white lips and cheeks are to be preferred.

Throw the shelled peas mercilessly into hot water and boil them until they cave in. When you see they are well subdued, take them out and fry them about ten minutes in gravy, use plenty of gravy, good fat meat gravy, and try to induce the gravy to marry and become social with the peas.

When you see that the union is complete, so that no man can put them asunder, and would not wish to if he could, put them in a dish and eat them all.

Attributed to the Honorable J.C. Hutcheson, author, The First Texas Cook Book, 1883.

Cooking is like snow skiing: If you don't fall at least 10 times,
then you're not skiing hard enough.

You can't buy happiness, but you can bake cupcakes,
and that's kind of the same thing.

I hate it when I go to the kitchen for food,
and all I find are ingredients.

About the Author



Naturally curious, I grew up with four siblings on a farm in the American Midwest. When times were tough, and they often were during years of alternating drought and flooding, my family learned to make do out of what we had on hand.

A primary gift from those years is my enduring love of cooking with edible weeds found in most yards, city and rural alike. Mom also introduced a new species of plant into our large, organic garden each summer, including Bells of Ireland, broom corn, Indian corn, popcorn, and okra, which immediately became a family staple. When she discovered unusual recipes, she tried them out with varying degrees of

success. Yet, through these years, I learned to love exploring and experimenting with new and unusual foods.

We grew milo for our livestock. One summer, Mom read that you could pop it like popcorn, so we all enjoyed bowls of popped milo, buttered, and salted. The popped kernels were exceptionally small but delicious.

My mother also read how to make ice cream from snow and that became another family favorite. I have continued gathering unusual recipes which have culminated in this booklet, *Wacky Recipes*.

A daily meditator for over 45 years, I am an author, transformation mentor, meditation leader, Vedic healing fire ceremony practitioner, and ordained in the Kriya spiritual tradition which respects all paths to realization.

Learn more at www.EllieHadsall.com.

Additional Books by Ellie

All books are available on Amazon and other online book sellers.

Edible Weeds in a City Yard.

Newly revised, this book introduces over 20 edible weeds found in many city (and rural) yards. Book includes identification, harvesting, preparation, and recipes. Non-Fiction.

Meditation: A Journey to Self-Fulfillment

An Exploration of Meditation Techniques from Multiple Traditions, and Practical Steps to Apply Them Successfully in Your Life. This book introduces fourteen methods of meditation, how to carry benefits out into daily living, and offers something for everyone, whether new or experienced. Non-Fiction

Cave Time Chronicles

“Step through a portal into a fantasy adventure exploring leading-edge realities.”

These chronicles are an unfolding series of fictional, transformational tales of a soul who travels from lifetime to lifetime, arriving in each new life as a fully aware adult, but with no memory of her previous existence in that life. Picking up the pieces, she gradually assembles her new identity, while facing unknown dangers, mysteries, old friends both beloved and feared, and life-threatening situations. As she sojourns through lives, her newly gained insights and wisdom transform her into increasingly higher levels of consciousness.

Pathwalker - A Soul's Journey Through Parallel Lives. Chronicles, Book 1

Eleni unexpectedly arrives in a rustic parallel life, clueless of who she is or what that life holds. Join her as she faces life-threatening challenges, meets an unexpected soul friend, gains new insights, and transcends fear. Fiction.

Spiritdancer - A Soul's Journey Through Parallel Lives. Chronicles, Book 2

Our heroine arrives in a drastically different lifetime of notoriety, intrigue, and planetary corruption. Join her as she finds courage to endure life-threatening events and commits her life to saving a planet. *Follows Pathwalker.* Book 3 is currently in the works. Fiction.

Alternate Lives of Ruthye. *Multiple Realities of an Ordinary Woman*

An American woman shares fascinating, true memories of over thirty parallel lifetimes, each offering insights and wisdom to guide her in this present life. Written under the penname of Ruthye Preston. Non-Fiction

Agnihotra: Havan on Earth

A Simple and Comprehensive Guide to the Practice of Agnihotra, a Vedic Fire Ceremony for Personal and Planetary Transformation. Offering solutions for our distressed planet and her living companions. Non-Fiction

Conquering the Winter Blues

Over 60 Steps to Tackle Seasonal Affective Disorder and Depression. Non-Fiction

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Notes