

CHEESE CAKE - 375° - 45"

Shell -

1/2 lb SUGAR Honey GRAMAMS

1/4 lb oleo, melted

Mix oleo & GRAMAM crumbs & Press on
Bottom & sides of PAN - CHILL.

1 lb Cream cheese

3 eggs

1 C. Sugar

2 tsp Vanilla

1/4" Salt



Here's what's cookin' Cheesecake (New)

Recipe from: Evelyn Rogerson Serves:

350° - 1 hr.

Cream 2 - 8oz. Philadelphia cream cheese

3/4 c. sugar

Add each egg separately (4 eggs)

1 pt. sour cream

1/2 c. milk

4 tsp. flour

1 tsp. vanilla

Sprays form pan - not tube pan.

Bake 1 hr. 350° then open oven & cool

1 hr. - then, place cake on table to

completely cool.



APPLE WALNUT SUPREME CAKE

4 cups coarsely chopped peeled apples

1 $\frac{3}{4}$ c. sugar

2 eggs

$\frac{1}{2}$ c. Oil

2 tsp. Vanilla

2 c. sifted flour

2 tsp. baking soda

1 tsp. salt

2 tsp. cinnamon

$\frac{1}{2}$ c. chopped walnuts

Preheat oven to 350° F.

Combine apples & sugar; set aside. In a large mixing bowl mix eggs, oil & vanilla; then beat one minute at medium speed. Add dry ingredients alternately with apple mixture. Stir in walnuts. Bake in greased & floured 13x9x2 pan at 350° - 45-50 minutes, or until cake tests done with a toothpick. ~~not overbake.~~

Rollerchick -

(Aunt Ruthie's)

$\frac{1}{4}$ lb. butter or oleo

4c flour (all purpose)

1c. Sflly or Oil

1 Tsp. baking powder

$\frac{1}{2}$ c. sour cream

1" VANILLA

3 EGGS

- CHILL ENTIRE MIXTURE OVERNITE

Proceed with your choice of ANY
VARIETY instructed for Cream Cheese MAKERS -
Most successful (personal) is #3



Here's what's cookin': Rosechica

Recipe from the kitchen of:
Edeline Rogerson (via Aunt Ruth)

1/4 c. butter or oleo

4 c. flour (all purpose)

1 cup Spray oil

1 tsp baking powder

1/4 c. sour cream

1" vanilla

3 eggs

Blend together into large bowl. Cover and refrigerate overnight. Cut into 1/4 lbs. balls onto flour board - Sprinkle with seed, cinnamon mixture. Cut as per wedges - roll up - set on ungreased flour sheet.
(Lard optional)

CREAM CHEESE MARVELS

ROGALUCH
(FREEZABLE)

(These are rich & flaky, can be filled with almost anything)

1/2 lb. cream cheese

4 TBSP. sugar

1/2 lb. butter or oil

1/2 tsp salt

2 c. flour

Filling mixture

With blender, combine butter & cream cheese; thoroughly blend in flour, sugar & salt. Roll into 4 balls. Refrigerate overnight. Place each ball on well-floured surface, flatten w/ palm of hand & sprinkle with flour. Roll 1/8" thick



Here's what's cookin': SOUR CREAM APPLES

Recipe from the kitchen of:

350° - 40 minutes & unted from

1/4 lb. butter or oleo

1 c. flour

4 tsp. sugar

1 tsp. v. p.

1 EGG -

Cream butter, sugar & egg. Add

flour, v. p. to make soft dough. Pat into pie plate

Filling - Mix 1 egg w/ 8 tbs. sour cream - 1/2 c.

sugar & 1/2 tsp. vanilla. Pour this in to pie crust. Decorate approx

5 apples into 8ths & place pieces onto filling in concentric
circles. Bake - as directed above.