

547614 -- CORNCOB JELLY

12 red corn cobs, broken
3 c. sugar
1 pkg. powdered pectin

Boil corn cobs in 6 cups of water for 30 minutes; cool. Strain; add enough water to measure 3 cups if necessary. Combine liquid with sugar; bring to a boil. Boil for 3 minutes. Stir in pectin. Bring to a rolling boil for 1 minute. Remove from heat; skim. Pour into sterilized jars; seal with paraffin.

547615 -- MAPLE SYRUP

Mix together: 1 c. water
1 c. sugar
1 c. brown sugar
1 c. Karo
1/2 tsp. maple flavoring

Bring to a boil and cook 5 minutes. Cool. Pour into bottle. Cover tightly and refrigerate. Butter flavoring can be added, if desired.

547616 -- JELL-O JIGGLER'S

2 lg. boxes Jell-O gelatin
2 1/2 c. boiling water
1 (9x13") metal pan

Stir boiling water into gelatin. Dissolve completely. No small beads of gelatin should remain. Do not add cold water. Pour mixture into pan. Chill at least 3 hours. Jiggler's will be firm after 1 hour, but may be difficult to remove from pan. Cut jiggler's into fun shapes. Recipe may be halved, use 8 or 9 inch pan. Dip bottom of pan in warm water for 15 seconds so jiggler's will come out of pan easily. Cut desired shapes with jiggler's cutters or cookie cutters. Be sure to cut all the way through gelatin. Lift jiggler's from pan using index finger or metal spatula. If jiggler's stick, dip pan again in warm water for a few seconds. Note: 2 1/2 cups of boiling apple juice may be substituted for boiling water.

547617 -- APPLE JELLY

6 lg. green peppers
1 1/2 c. cider vinegar

1 tsp. crushed red pepper
6 c. sugar
1/2 tsp. salt
1 bottle Certo
Green food coloring

Cut peppers into small pieces. Put 1/2 pepper and 1/2 vinegar in blender to liquefy. Repeat process for last half of peppers. Add crushed red pepper, salt, and sugar to liquefied pepper mixture. Bring to boil and add Certo while boiling. Boil until thickened, when dropped from spoon at 20-25 inches. Add food coloring and jar. Allow jelly to settle. Seal with melted paraffin. Great over brick of cream cheese and served with crackers.

547618 -- ZUCCHINI JAM

4 c. grated zucchini
3 c. sugar
1/2 c. lemon juice

Peel zucchini and remove seeds - grate. Mix all ingredients in large pan on stove. Boil at medium heat for 30 minutes. Remove from heat and add 1 package any flavor Jello. Seal in jelly jars.

547619 -- JELLY COOKIES

3/4 lb. butter
1 c. sugar
4 c. flour
3 egg yolks
1 tsp. vanilla

Cream together butter and sugar. Add to above, flour, yolks and vanilla. Roll in a ball the size of a walnut and punch down in center. Pull small dab of jelly in center. Bake in 425 degree oven from 10 to 12 minutes. Yield: 3 dozen cookies.

547620 -- OAT JAMMY COOKIE BARS

--CRUST:--

1 1/2 c. flour
1 1/2 c. oats, not instant
1/2 c. firm packed brown sugar
1/2 tsp. baking soda

3/4 c. margarine
2 tbsp. water
1 c. apricot, strawberry or raspberry
preserves

--DRIZZLE: (OPTIONAL) --

3/4 c. powdered sugar
1 tbsp. and 1/2 tsp. milk
1/4 tsp. vanilla

Heat oven to 375 degrees. Crust: Combine flour, oats, brown sugars, baking soda and mix. Cut in margarine until coarse crumbs form. Reserve 1 3/4 cup of mixture and set aside. Drizzle water over remaining crumbs. Toss to mix. Press firmly into ungreased oblong baking dish. Spread preserves over crust and sprinkle with reserved crumbs pat gently. Bake at 375 degrees for 25 to 30 minutes. Cool well. Drizzle: Combine ingredients and stir well. Drizzle over cookies cut into triangles or bars.

547621 -- AUSTRIAN JAM COOKIES

1/2 c. butter, softened
1/2 c. sugar
1 tsp. vanilla
1 egg, separated
1 1/4 c. flour, sifted
2/3 c. walnuts, chopped
Raspberry jam, no seeds

Beat butter, sugar, vanilla and egg yolk in medium bowl with electric mixer at high speed until light and fluffy. Stir in flour; gather dough into ball; wrap in foil. Refrigerate until firm. Roll teaspoons of dough into balls. Dip in slightly beaten egg white and roll in chopped nuts. Place on ungreased cookie sheets 1 inch apart. Make indentation in cookie and fill with jam. Bake in slow 300 degree oven for 20 minutes or until lightly golden. Cool on wire racks. (Makes about 2 dozen.) Somers, NY

547622 -- JELLY STRIPS

2 c. sifted flour
3/4 c. butter
2/3 c. sugar
2 tsp. vanilla extract
1/2 tsp. baking powder
1/8 tsp. salt
1 egg

Combine and sift flour, salt, sugar and baking powder. Add butter, egg, and vanilla. Blend thoroughly, using hands. Place on lightly floured board.

Divide into 4 equal parts. Shape each into a roll about 13 inches long and 3/4 inches thick. Place on ungreased baking sheet 4 inches apart and 2 inches from edge of sheet. Make depression 1/4 to 1/3 inches deep down center of each strip with knife handle. Fill depression with any kind of jelly you desire. Bake at 350 degrees for 15 to 20 minutes until light brown. While warm, cut diagonally into bars.

547623 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
2 eggs
1 c. flour
1/4 tsp. baking soda
3/4 c. chocolate syrup
1 tsp. vanilla
3/4 c. chopped nuts

Cream together butter and sugar. Add eggs, flour, baking soda, chocolate syrup, vanilla and nuts. Pour into greased and floured 9 inch square pan. Bake for 40 to 45 minutes in 350 degree oven. (Can double recipe and put into 9 x 13 inch pan).

547624 -- JELLY FILLED BUTTER COOKIES

1 c. butter
1 tsp. vanilla
1/2 c. sugar
1 egg yolk
2 c. flour, sifted
1/2 tsp. baking powder
1/4 tsp. salt
Jelly or jam

Cream butter with extract; add sugar gradually, beating until fluffy. Add egg yolk and beat thoroughly. Sift together flour, baking powder and salt; add to creamed mixture in fourths, mixing until blended after each addition. Roll dough into 1 inch balls. Make impression with thumb. Fill with 1/4 teaspoon jelly or jam before baking. Bake at 350 degrees about 12 minutes.

547625 -- PEANUT BUTTER & JELLY BARS

1 1/2 c. flour
1/2 c. sugar
3/4 tsp. baking powder

1 egg, beaten
1/2 c. softened butter
3/4 c. grape jelly
1 c. peanut butter flavored chips

Combine flour, sugar and baking powder. Cut in the butter until you have coarse crumbs. Add beaten egg and stir until smooth. Reserve 1/2 the mixture. Press remaining 1/2 into the bottom of a 9 inch square pan. Spread grape jelly evenly over crust to within 1/2 inch of the edge. Sprinkle 1/2 cup peanut butter chips over the jelly. Crumble remaining crumbs over the chips. Bake for 30 minutes at 375 degrees or until lightly brown. Cool. Cut into 12 bars.

547626 -- LYDIA'S JELLY ROLL

5 eggs
1 tsp. baking powder
1/8 tsp. salt
1 c. sugar
1 c. flour
1 tsp. vanilla
1 c. jelly

Mix the eggs, then add baking powder and salt and mix. Add sugar gradually. Beat until thick and lemon colored. Add flour and vanilla. Pour into 10 x 15 inch greased pan and bake 13 minutes at 400 degrees. Invert cake on a cloth, sprinkled with confectioners sugar. Trim edge and roll (cloth and all); cool. Unroll and fill with jelly or pudding and roll up again without cloth.

547627 -- CHOCOLATE SYRUP BROWNIES

1 c. sugar
1/2 c. shortening
4 eggs
1 dash of salt
1 tsp. vanilla
1 can Hershey's syrup
1 c. flour
1 c. nuts (optional)

--FROSTING:--

1 1/3 c. sugar
6 tbsp. milk
6 tbsp. margarine
1/2 c. chocolate chips
Dash of salt
1 tsp. vanilla

Cream together sugar, shortening and eggs. Mix in remaining ingredients. Pour in greased 9 x 13 inch pan and bake at 350 degrees for 25 minutes. FOR FROSTING: Put sugar, milk and margarine in saucepan. Bring to a rolling boil for 30 seconds. Remove from heat and add chips, salt and vanilla. Beat with mixer until ready to set. Can use 1/2 recipe.

547628 -- CHOCOLATE SYRUP BROWNIES

1 stick margarine
1 c. sugar
4 eggs
1 c. and 1 tbsp. flour
1 (16 oz.) can Hershey's chocolate
syrup

Cream margarine and sugar. Add eggs. Beat well. Add alternately 1 cup and 1 tablespoon flour with 1 can Hershey's chocolate syrup. Add nuts if desired. Bake in 9 x 13 inch pan at 350 degrees for 30 minutes or less.

547629 -- JAM FILLED STARS

1 1/4 c. oleo
1 c. sugar
2 c. chopped nuts (then grind fine)
1/4 c. light cream
3 1/2 c. flour
1 tsp. vanilla
Raspberry jam
Salt (optional)

Cream oleo and sugar. Add vanilla, nuts, cream and flour. Mix 3-5 minutes. Roll on floured board. Use 2 1/2 inch star cookie cutter. Thickness of cookie should be 1/8 to 1/4 inch thick. Bake 12 minutes at 350 degrees on greased sheet. DO NOT OVERBAKE. Cool. Spread with jam. Add lids. Makes 4 1/2 dozen stars.

547630 -- JAM SQUARES

1/3 c. oleo
1/2 c. sugar
2 egg yolks (save whites)

2 c. flour
1 1/2 tsp. baking powder
Dash of salt

Enough milk to make dough just moist
adding a little at a time

Spread with hands in a 9 x 12 inch ungreased pan. Cover with jam (raspberry).
Make meringue: 1/4 tsp. cream of tartar
4 tbsp. sugar

Beat until stiff. Spread on top of jam. Bake 25 minutes at 375 degrees.

547631 -- KELLY'S JELLY COOKIES

1/2 c. butter
1/3 c. sugar
1/3 tsp. vanilla extract
1/4 tsp. almond extract
1 c. flour
1 egg, separated
Jelly

Preheat oven to 300 degrees. Cream butter, add sugar, vanilla, egg yolk and almond extract. Beat until light. Add flour, stir until well blended. Wrap dough in wax paper. Chill 2 hours. Divide dough into three parts. On floured board shape into rolls 1 inch round. Cut into 3/4 inch pieces. Shape each piece into balls. Dip balls into lightly beaten egg whites. Place on ungreased cookie sheet. Press center and fill with 1/4 teaspoon jelly. Bake about 20 minutes.

547632 -- JIM JAM BARS

1 c. (2 sticks) butter
1 c. sugar
2 eggs
1 tsp. vanilla
2 c. all-purpose flour
1 c. chopped walnuts
1/2 c. raspberry or strawberry jam

Cream butter. Add sugar and beat until light and fluffy. Beat in eggs and vanilla. Gradually add flour, mixing thoroughly; stir in nuts. Divide dough in half. Pat 1/2 of dough evenly into lightly buttered 9 inch square baking pan. Spread jam evenly over dough. Drop remaining dough by tablespoons over jam. Press lightly to form top layer of dough and cover most of the jam. Bake in preheated oven at 325 degrees for 1 hour. Cut into 6x6 inch bars. Makes 36 cookies.

547633 -- RASPBERRY JAM COOKIES

1 bottle of raspberry jam
1/2 lb. butter or margarine
1/2 c. sugar
1/2 c. flour

Melt butter and mix with sugar (mix until fluffy). Add flour. Shape dough into little balls, about the size of large marbles. Preheat oven to 375 degrees. Poke a dent into each ball and fill with jam. Bake at 375 degrees on ungreased cookie sheet for 10 minutes. Can substitute other jams such as strawberry and grape. Makes about 2 1/2 - dozen cookies.

547634 -- ONE BOWL JELLY ROLL '93

1 c. sugar
1 c. flour
3 eggs
1/3 c. hot water
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Beat eggs, sugar and salt. Add all other ingredients, hot water last. Bake in greased shallow pan at 375 degrees for 12 to 14 minutes. Cool. Spread with filling and roll up. --FILLING:--

1 (#2) can crushed pineapple
1 (3 oz.) pkg. vanilla pudding mix
1/2 c. water

Combine in a saucepan and bring to a boil. Cool and spread on baked jelly roll.

547636 -- APRICOT JAM BARS

1 c. sifted flour plus 2 tbsp.
1 tsp. baking powder
1/4 tsp. salt
1/2 c. butter or margarine
3 tbsp. milk
1 1/2 c. apricot jam
3 c. shredded coconut
1/2 c. sugar
1 1/2 tbsp. melted butter or margarine
2 med. egg whites (beaten)

Sift flour, salt, baking powder together. Cut in the 1/2 cup of butter or margarine; blend in the milk. Press into a 9x13 inch pan; spread jam over top.

Mix coconut, sugar and melted butter; fold into beaten egg whites; spread on top of jam. Bake at 375 degrees for about 12 to 15 minutes or until golden brown. Cut into square while warm. Yield 24 bars.

547637 -- ALMOND JAM BARS

1 1/2 c. flour
1/2 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 c. shortening
1/2 tsp. almond extract
1/4 tsp. vanilla extract
1 egg, beaten
1/4 c. milk
3/4 c. jam

Mix together flour, sugar, baking powder and spices. Cut shortening into flour mixture (like pie crust). Mix egg and milk; add to flour mixture. Add flavoring or add flavorings to egg and milk before mixing with flour mixture. Spread 1/3 into greased 8 inch square pan. Cover with jam (raspberry is good). Spread remaining flour mixture over jam. Just spoon on carefully - doesn't have to be real evenly spread. Bake at 400 degrees for 25 minutes.

547638 -- JELLY ROLL

12 egg yolks or more (left from angel
food cake)
1 c. sugar
2 tsp. baking powder
1 c. cake flour
1/2 c. scalded milk
1 tsp. vanilla
1/2 tsp. salt

Beat eggs until lemon colored. Add sugar and beat again. Add flour and baking powder - stir together. Last add hot milk and stir. Line a greased 15x10 inch jelly roll pan with wax paper and grease again. Bake in hot oven 400 degrees for 13 minutes. Tip on powdered sugared tea towel immediately. Roll up like a jelly roll. When cool, unroll, spread with filling or jelly and re-roll.

547639 -- JAM PUDDING

1 egg
3/4 c. sugar
3 tbsp. butter
1 c. flour
1/2 c. jam
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. soda

Mix together the above ingredients and bake in 350 degree oven 35 to 45 minutes and serve with any sauce.

547640 -- BEST CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
3 eggs
Dash salt
1 c. all purpose flour
3/4 c. chocolate syrup, canned
2 tbsp. vanilla extract
3/4 c. chopped pecans
Pecans for garnish

Cream together butter, sugar and eggs until creamy and well blended. Add salt. Stir in flour, mixing to blend. Add chocolate syrup, vanilla and chopped pecans. Turn mixture into well greased and lightly floured 9" square pan. Smooth top. Bake at 350 degrees for about 35 minutes until stick inserted near center comes out clean. Cool in pan on wire rack but loosen cake at edges, cut into squares. Garnish with pecan halves, dust with powdered sugar.

547641 -- PEANUT BUTTER AND JELLY

2 1/4 c. flour
1/2 c. sugar
1/2 c. brown sugar (firmly packed)
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 c. shortening
1/2 c. peanut butter
1/4 c. applesauce
1/2 tsp. vanilla
1 egg
1 c. rolled oats
3 tbsp. grape jelly

Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl combine all except 1 cup flour, oats and jelly. Mix well. Stir in the 1 cup flour and the oats. Shape into 1-inch balls. Place 2 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped in sugar. Place 1/4 teaspoon jelly in center of each cookie. Bake at 350 degrees for 12-14 minutes. Yield: about 60 cookies.

547642 -- OATMEAL JELLY BARS

2 c. rolled oats
1 c. flour
3/4 c. packed brown sugar
1/4 tsp. salt
3/4 c. margarine
1 c. raspberry jelly or preferred
jelly

Mix well with fingertips, oats, flour, sugar, salt and margarine. Pat 1/2 of mixture into greased 9"x9"x2" pan. Spread jelly evenly over dough. Sprinkle remaining mixture over jelly. Lightly flatten with fingertips. Bake in preheated 350 degree oven, 25 to 30 minutes or until golden brown, cool in pan, cut into 24 bars.

547643 -- JELLY ROLL

1 c. sugar
3 eggs
1 c. flour
1 tsp. baking powder
1/4 c. hot water
1 tsp. vanilla

Mix dry ingredients, sifting baking powder and salt with flour and sugar. Make well in center. Drop in eggs and start beating with hand mixer, gradually adding hot water and vanilla. Beat until velvety. Spread in 13x10-inch jelly roll pan. Bake in 400 degree oven about 10 minutes. Turn out on towel. With sharp knife, cut off edges. Spread with jelly and roll while warm.

547644 -- JAMES BEARD'S FAVORITE BROWNIE RECIPE

One of the secrets is to under cook the brownies lightly so they are not too firm, with that soft but joyously chewy texture. Butter a pan 9 inches square by 2 inches deep and dust it with flour. Set your oven for 350 degrees. Melt 4 ounces (that's 4 squares) of unsweetened chocolate over hot water and when it is

melted, stir in 1 cup (1/2 pound) softened butter, piece by piece, that way it blends in easily. Remove from the heat and add 2 cups of sugar, 3 rather lightly beaten eggs and 2 teaspoons of vanilla. Mix well. Now stir in 1 to 1 1/4 cups of chopped walnuts or pecans, depending on your preference (walnuts are more traditional). Gradually add 1 cup of sifted all purpose flour and mix it quite well. Pour the batter into the prepared pan and bake at 350 degrees for about 40 to 45 minutes or a little longer, but don't let the brownies get too well done or they won't be chewy and gooey. Cool in the pan, on a cake rack, before cutting into squares.

547645 -- JAM FILLED BAR COOKIES

3/4 c. butter
1 c. sugar
2 eggs
2 c. flour
1 c. chopped walnuts
Jam or pastry filling

--TOPPING--

3/4 c. butter
1 c. sugar
2 c. flour
1 c. walnuts, chopped

To make cookies, soften and cream butter and sugar until smooth. Add eggs, flour and chopped nuts; mix well. Spread on greased cookie sheet (with sides) or jelly roll pan. Dough will be sticky. Cover with any flavor jam or pastry filling of your choice. To make topping, soften and cream butter and sugar until smooth. Add flour and chopped nuts; mix well. Spread topping over jam. Bake at 325 degrees until lightly browned. Cool, cut into squared and dust with confectioners sugar.

547646 -- PEANUT BUTTER AND JAM BARS

1/2 c. granulated sugar
1/2 c. packed brown sugar
1/2 c. shortening
1/2 c. Peter Pan peanut butter
1 egg
1 1/4 c. Gold Medal all purpose flour
3/4 tsp. baking soda
1/2 tsp. baking powder
1/2 c. red raspberry jam
Glaze (below)

Heat oven to 350 degrees. Mix sugars, shortening, peanut butter and egg. Stir in flour, baking soda and baking powder. Reserve 1 cup dough. Press remaining

dough in ungreased rectangular pan, 13 x 9 x 2 inches; spread with jam. Crumble reserved dough and sprinkle over jam. Bake until golden brown, about 20 minutes. Cool; drizzle with Glaze. Cut into bars, about 2 x 1 1/2 inches. 3 dozen cookies. --GLAZE:--

2 tbsp. margarine or butter
1 c. powdered sugar
1 tsp. vanilla
1 to 2 tbsp. hot water

Heat margarine in 1 quart saucepan over low heat until melted. Mix in powdered sugar and vanilla. Beat in hot water, 1 teaspoon at a time, until smooth and of desired consistency. If using self rising flour, omit baking soda and baking powder. NOTE: Unbleached flour can be used in this recipe. High Altitude Directions (3500 to 6500 feet): for all purpose or unbleached flour, no adjustments are necessary, for self rising flour, bake about 25 minutes.

547647 -- PEANUT BUTTER `N JELLY BARS

3 c. flour
1 c. sugar
1 1/2 tsp. baking powder
1 c. butter or margarine, softened
2 eggs, beaten
1 c. grape jelly
2 c. (12 oz. pkg.) Reeses peanut
butter chips

Combine flour, sugar and baking powder. Cut in butter until mixture resembles coarse crumbs. Stir in beaten eggs; stir until mixture is smooth. Reserve 1/2 mixture; press remaining half onto bottom of greased 9 x 13 inch pan. Spread jelly evenly over crust. Sprinkle 1 cup peanut butter chips over jelly. Crumble remaining dough over chips. Bake at 375 degrees for 30-35 minutes. Remove from oven; immediately sprinkle with remaining 1 cup chips. Cool; cut into squares.

547648 -- JAM CENTERS

2/3 c. butter
1/3 c. granulated sugar
2 egg yolks
1 tsp. vanilla
1/2 tsp. salt
1 1/2 c. flour

Cream together butter and sugar until fluffy. Add egg yolks, vanilla and salt; beat well. Gradually add sifted all-purpose flour, mixing well. Shape into 3/4 inch balls; dip in a slightly beaten egg whites, then roll in 3/4 cup finely chopped walnuts. Place 1 inch apart on greased cookie sheet. Press down center

of each with thumb. Bake at 350 degrees for 15 to 17 minutes. Cool slightly; remove from pan and cool on rack. Just before serving, use 1/3 cup cherry or strawberry preserves to fill centers of cookies. Makes 3 dozen.

547649 -- JAM COOKIES

2 c. flour
2/3 c. sugar
1/2 tsp. baking powder
3/4 c. margarine
1 egg
2 tsp. vanilla
Jam!

Cream together butter, sugar and egg. Blend in flour, powder, and vanilla. Roll dough into 1 inch balls. Thumb print balls. Fill thumb print with about 1 to 2 teaspoons of your favorite jam. Bake at 350 degrees for about 10 minutes. Favorite of CSR's everywhere!

547650 -- JELLY COOKIES

1 1/2 c. flour
1/2 c. sugar
1/2 tsp. salt
2 tsp. baking powder
1/2 c. shortening
1 egg
2 tbsp. milk

Sift dry ingredients together and cut in shortening like pie crust. Beat egg well. Reserve 1 tablespoon of egg and 1 tablespoon milk for brushing over cookie before baking. Add milk to beaten egg and vanilla. With floured hands make into small balls. Drop on ungreased pans and then dent each cookie. Put jelly in each center. Brush with egg. Bake at 400 degrees for 8 minutes.

547651 -- JAM COOKIES

3/4 c. sugar
1/2 c. shortening
1/2 c. margarine
1 egg, slightly beaten
1/8 tsp. salt
2 1/4 c. flour
3/4 c. strawberry jam
1/4 c. chopped pecans or walnuts

Combine sugar, shortening and margarine. Add egg and mix. Add flour and salt. Press 3/4 of dough into pan (approximately 7'x11"). Spread on jam and nuts. Use remaining dough to make a lattice topping. Bake at 375 degrees for 35 minutes or until golden brown.

547652 -- JELLY ROLL

6 eggs, mixed well
1 1/2 c. sugar, added slowly
4 tbsp. water
1 1/2 c. flour
1 1/2 tsp. baking powder
1 tsp. vanilla

Needs jelly roll pan. Line pan with waxed paper. Bake 425 degrees for 12 minutes. Remove, place face down on wet towel (wring out towel and shake to remove excess water). Peel off waxed paper, and then cut off about 1/4" from all edges. Spread with jelly; roll with towel; cut off 1/2" on each end. Sprinkle with confectioners' sugar.

547653 -- JELLY ROLL

3 eggs, beat 5 minutes
1 c. sugar - add gradually
3/4 c. flour - add slowly
1 tsp. baking powder - add slowly
1/4 tsp. salt - add slowly
1/3 c. water
1 tsp. vanilla

Put waxed paper at bottom of jelly roll pan. Bake at 375 degrees for 12 to 15 minutes. Immediately turn over onto liner towel covered with confectioners' sugar. Roll (in towel) - when cooled unroll, fill with filling (lemon, blueberry, cherry and roll. Sprinkle with confectioners' sugar and serve. (Carney's Point)

547654 -- HERSHEY'S SYRUP BROWNIES

1 stick oleo
1/4 tsp. salt
1 can Hershey's syrup
1 c. sugar
4 eggs
1 c. flour

1 c. chopped nuts (walnuts)

Preheat oven to 350 degrees. Cream together oleo, salt and sugar. Beat in syrup, then the eggs, one at a time. Beat in flour gradually, add nuts. Pour into greased 15"x10" pan, bake at 350 degrees for 25 minutes; cool. --FROSTING:-

1 stick oleo
1 1/2 c. sugar
1/2 c. chocolate chips
1/2 c. evaporated milk

Bring the oleo, sugar and milk to boil and boil 1 minute. Stir in chocolate chips. Stir until melted. Cool, frost brownies. Yield: 28 bars. Vicky Overmyer Lil Beeker

547655 -- JELLY ROLL

10 to 12 egg yolks, beaten until thick
1 c. sugar
1 c. flour
2 tsp. baking powder
1 1/2 tsp. lemon extract
1/2 c. boiling water

Mix in order given. Bake 12 to 15 minutes at 350 to 375 degrees. Bake 45 to 50 minutes in tube pan. If used as a jelly roll, line the pan with waxed paper. When done, dump roll out onto towel and roll up while hot.

547656 -- JELLY ROLL

4 egg yolks
3/4 c. sugar
1/2 tsp. vanilla
4 egg whites
1 c. sifted flour
1/2 tsp. baking powder
About 2/3 c. jelly or jam

In small mixer bowl beat the egg yolks until thick and lemon colored. Gradually add 1/2 cup of the sugar, beating constantly. Stir in vanilla. In large mixer bowl beat the egg whites until soft peaks form. Gradually add remaining sugar, beating to stiff peaks. Gently fold in yolk mixture. Sift together flour, baking powder and 1/4 teaspoon salt; fold into egg mixture. Spread mixture evenly in greased and floured 15 1/2 x 10 1/2 x 1-inch baking pan. Bake in moderate oven (375 degrees) for 10-12 minutes. Loosen edges and immediately turn out onto kitchen towel sprinkled with confectioners sugar. Roll up cake and towel, starting with long side. Cool. Unroll cake; remove

towel. Beat jelly slightly with fork to soften. Spread over cake. Roll up cake; sprinkle with powdered sugar.

547657 -- JELLY ROLL

3 eggs, separated
1 c. sugar
6 tbsp. hot water
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. almond extract
Powdered sugar

--FILLING:--

Strawberry jelly or
Any fresh fruit
Cool Whip

Beat egg whites until stiff, set aside. Beat egg yolks until thick and lemon colored, add sugar gradually. Beat. Add hot water and dry ingredients alternately. Fold in egg whites and flavoring. Pour in a greased wax paper lined and greased again jelly roll pan. Bake 350 for 15 minutes. While cake is baking prepare a towel with sifted powdered sugar on it. Remove from oven turn on towel remove paper roll up. Spread with strawberries or strawberry jelly.
Granddaughter

547658 -- NUTJAMMER COOKIES

1 c. butter
8 oz. pkg. cream cheese
2 c. sifted flour
1/2 tsp. baking powder
2 c. finely chopped shelled walnuts
12 oz. jar apricot or peach jam
2 tsp. sugar
1/3 c. confectioners' sugar

Cream butter and cheese. Sift flour and baking powder and add to creamed mixture. Chill dough 2 to 3 hours. Heat oven to 375 degrees, quick moderate. Mix nuts, jam and granulated sugar. Divide dough into 4 equal parts; work with 1/4 of dough at a time. Refrigerate remaining dough. Roll dough very thin (1/16 inch) on lightly floured cloth-covered board. Cut 2 inches squares. Place on baking sheet. Place 1 teaspoon nut mixture in center of square and top with another square of dough. Press edges together with floured tines of a fork. Bake 15 to 20 minutes, or until lightly browned. When completely cooled, sprinkle tops with confectioners' sugar. Makes about 5 dozen.

547659 -- JAM FLAVORED COOKIES

1 c. sugar
3/4 c. butter
1 egg
1/4 c. pineapple or raspberry

preserves
2 1/4 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt

Preheat oven to 375 degrees. Cream butter and sugar together, then beat in egg and preserves. Add dry ingredients to creamed mixture, mixing thoroughly. Drop by teaspoonfuls on ungreased cookie sheet. Bake 10 minutes or until delicately browned. Cool on cookie sheet 2 minutes, remove from pan. 3 1/2 dozen.

547660 -- FUDGE JAMBLES BARS

6 oz. chocolate chips
3/4 c. plus 2 tbsp. oleo
1 (14 oz.) can sweetened condensed
milk
1 tsp. vanilla
1 1/4 c. brown sugar
1 egg
1 1/2 c. flour
1 1/2 c. oatmeal
3/4 c. nuts

Melt chocolate with 2 tablespoons oleo and milk. Add vanilla. Set aside. Cream 3/4 cup oleo and brown sugar. Add eggs and beat. Mix in flour and oatmeal. Press 2/3 into 15x10 pan. Reserve 1/3 for top. Spread chocolate mixture on top. Add nuts to remaining oatmeal mixture. Sprinkle on top. Bake 15-18 minutes at 350 degrees.

547661 -- PEANUT BUTTER CHIP AND JAM BARS

1/4 c. butter
1/4 c. shortening
1/2 c. powdered sugar
2 egg yolks
1 c. flour
1/2 c. apricot preserves

1/2 c. strawberry preserves
2 c. peanut butter chips
1/4 c. sugar

In medium mixer bowl cream butter, shortening, powdered sugar and egg yolks. Stir in flour. Press mixture evenly onto bottom of ungreased 9x13 pan. Bake at 350 degrees for 10 minutes. Remove from oven. Spread with combined apricot and strawberry preserves. Sprinkle with 1/2 cup peanut butter chips. In medium mixer bowl, beat egg whites until frothy; gradually add 1/4 cup sugar. Beat until stiff peaks form; fold in 1/2 cup peanut butter chips. Spread carefully over preserves. Bake at 350 degrees for 15 to 20 minutes or until lightly browned. Remove from oven, sprinkle with 1 cup peanut butter chips. Cool. Cut into 2x1 inch bars. Shady Oaks Elem.

547662 -- CHOCOLATE SYRUP BARS

1 c. sugar
1/4 c. shortening
1 lg. can chocolate syrup
4 eggs
1 tsp. vanilla
1 c. plus 1 tbsp. flour
1/2 tsp. baking powder
1/2 c. nuts

Mix well and bake at 350 degrees.

547663 -- OATMEAL JAM SQUARES

2 c. oats (quick or reg.)
1 c. margarine
1/2 c. chopped nuts
3/4 tsp. salt
3/4 c. - 1 c. preserves
1 3/4 c. flour
1 c. brown sugar, packed
1 tsp. cinnamon
1/2 tsp. soda

Combine all ingredients except preserves in large bowl; beat at low speed until mixture is crumbly. Reserve 2 cups mixture. Press remaining onto bottom of greased 13 x 9 inch pan. Spread preserves evenly over this and sprinkle with rest of reserved mixture. Bake at 400 degrees for 25 minutes or until golden. Cool and cut in squares.

547664 -- AUSTRIAN JAM COOKIES

1/2 c. butter, softened
1/2 c. sugar
1 tsp. vanilla
1 egg, separated
1 1/4 c. sifted all purpose flour
2/3 c. chopped almonds
Raspberry jam

Beat butter, sugar, vanilla and egg yolk in medium sized bowl until fluffy. Stir in flour; gather dough into a ball; chill several hours. Roll level teaspoon of dough into balls. Dip into slightly beaten egg white; roll in almonds. Place on ungreased cookie sheets 1 inch apart. Press an indentation with finger in each; fill with jam. Bake in slow oven (330 degrees) for 20 minutes or until lightly golden. Cool on wire racks.

547665 -- JELLY ROLL

4 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
1 pinch salt
1 tsp. vanilla flavor

Beat eggs until very fluffy. Mix all dry ingredients and slowly add to beaten eggs. Add vanilla. Pour on greased deep cookie sheet and bake at 375 degrees for 12 to 15 minutes. Sprinkle a large towel with sugar. Turn cooked layer on towel and roll. Let cool. Unroll and add your favorite filling. Roll again and let stand for 2 hours before slicing.

547666 -- JAMIE'S FAVORITE OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, slightly beaten
1 1/2 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
3 c. oatmeal
1/2 c. pecans

Cream shortening and sugar. Add vanilla and beaten eggs, then add the dry ingredients. Mix well. Add the oatmeal and nuts. Drop by spoonful onto a baking pan. Bake for 10 minutes or until light brown in a 350 degree oven.

547667 -- JELLY ROLL

1 1/2 c. cake flour
1 1/2 tsp. baking powder
4 lg. or 5 sm. eggs
1 1/2 c. sugar
Pinch of salt
9 tbsp. hot water
1 1/2 tsp. vanilla

Beat eggs until yellowed color; add sugar and beat a while. Add vanilla. Sift baking powder, flour and salt together; add to egg mixture. Beat well, then add hot water and beat awhile again. Bake in a hot oven until light brown at 350-400 degrees.

547668 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter
4 eggs
1 c. + 1 tbsp. flour
1/2 c. chopped nuts
1 c. sugar
1 (1 lb.) can chocolate syrup
1 tsp. vanilla

Cream butter and sugar. Beat in eggs and chocolate syrup. Add flour and blend well. Stir in vanilla and nuts. Bake in 2"x8" square, greased pan at 350 degrees for 25 minutes. --FROSTING:--

6 tbsp. butter or oleo
1 c. sugar
6 tbsp. milk

Melt and boil 2 minutes. Add 1 cup chocolate chips. Peggy Harry

547669 -- CHOCOLATE SYRUP BROWNIES

1 stick oleo
1 c. sugar
4 eggs
1 can chocolate syrup
1 c. flour
1 c. nuts
1 tsp. vanilla

Cream sugar and butter. Add the other ingredients one at a time until batter is completely mixed. Bake at 350 degrees for 25 to 30 minutes or until done.

547670 -- JELLY ROLL

4 eggs, separated
1 tsp. vanilla extract
3/4 c. granulated sugar
1 c. sifted cake flour
1/2 tsp. baking powder
1/4 tsp. salt
Powdered sugar
1 (10 oz.) jar strawberry jelly or jam

Preheat oven to 375 degrees. Grease a 15"x10"x1" jelly roll pan. Line pan with waxed paper, grease paper. In medium bowl, beat egg yolks until foamy. Add vanilla and granulated sugar, beat until thick and pale. In a sifter combine cake flour, baking powder and salt. Gradually sift over egg yolk mixture, folding in while sifting. In another medium bowl, beat egg whites until stiff but not dry; fold into egg yolk mixture. Pour into prepared pan; smooth top. Bake 12 to 15 minutes or until top springs back when pressed lightly. Sprinkle a clean towel with powdered sugar. Immediately invert cake into sugar coated towel. Peel off paper, trim edges. Starting at short end, roll up cake and towel. Cool on a wire rack. Unroll cake; spread with jelly or jam. Re-roll cake, without towel; place on long platter, seam side down. Dust with powdered sugar. To serve, cut in 1" slices. Makes 1 cake.

547671 -- CHOCOLATE SYRUP BROWNIES

1 c. sugar
1 stick oleo
4 eggs
1 lg. can (16 oz.) Hershey syrup
1 c. flour
1/2 c. nuts

Cream sugar and oleo; add 4 eggs beating after each and add 1 can Hershey syrup, 1 cup flour and 1/2 cup nuts. Bake 350 degrees until done, 25 to 30 minutes. --FROSTING:--

1 1/2 c. sugar
6 tbsp. milk
6 tbsp. butter

Boil 1 minute, stirring constantly. Remove from heat and add 1/2 cup chocolate chips. Beat. If too thick, add more milk.

547672 -- JELLY FROSTING

1/2 c. jelly
1 unbeaten egg white
2 tbsp. sugar

Combine all ingredients and a dash of salt in top of double boiler. Cook over boiling water, beating constantly until stiff peaks form.

Remove from heat. Beat until spreading consistency, about 2 minutes. Frosts 2 (8 inch) layers or 24 cupcakes.

547673 -- JAM BARS

3 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 1/2 c. margarine
2 c. brown sugar, packed
3 c. quick oatmeal
2 c. jam

Cut margarine into dry ingredients. Put 2/3 of crumbly mixture in ungreased 13 x 9 x 2 inch or 15 x 10 x 1 inch pan. Spread jam over all. (Mix jam with fork first to soften some). Sprinkle rest of crumbs over jam. Bake at 375 degrees for 30-35 minutes. Cut while warm then leave to cool thoroughly.

547674 -- WALNUT TORTE WITH RASPBERRY JAM & BROWN SUGAR NUT TOPPING

1 1/2 c. walnuts, finely grated
1/3 c. flour
1/4 c. sugar
3/4 stick butter (3 oz.), room temperature
3/4 c. raspberry jam
3 eggs
1 1/4 c. brown sugar
1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla

1 c. walnuts, chopped

In large bowl of electric mixer, beat together grated walnuts, flour, sugar and butter until blended. Pat dough evenly on bottom of lightly buttered 10 inch springform pan. Spread raspberry jam over dough. Beat eggs with remaining ingredients until blended. Pour egg mixture into the crust. Bake in 350 degree oven for about 35-40 minutes or until a cake tester, inserted in center, comes out clean. Allow to cool in pan. Sprinkle with a dusting of powdered sugar to decorate. Serves 12.

547675 -- CHOCOLATE SYRUP BROWNIES

1 stick margarine
1 c. sugar
4 eggs

Beat together and add alternately: 1 lb. can Hershey chocolate syrup
1 c. flour

Stir until smooth. Add: 1/2 c. nuts

Spread in 11x15 greased pan and bake 30 minutes, 350 degrees.

547676 -- DANISH JAM COOKIES

1 c. Mazola margarine or butter
1/2 c. sugar
1/2 c. Karo syrup (light or dark)
2 eggs, separated
2 1/2 c. unsifted flour (add 3/4 c.
more, if needed)
2 c. chopped walnuts

In large bowl with mixer, beat at medium speed butter and sugar until smooth. Beat in syrup and egg yolks. Stir in flour. Chill 1 hour. Shape into 1-inch balls. Dip into slightly beaten egg whites. Roll into nuts. Place 2 inches apart on greased cookie sheet. With thumb, make indentation in center of each. Bake in 325 degree oven for 20 minutes until golden. If necessary, press again with thumb. Remove from cookie sheet. Place on rack. While still warm, fill with jam or cherries. Makes 4 dozen.

547677 -- JELLY CENTERED COOKIES

3 sticks butter, melted
1 c. sugar

2 egg yolks
3 1/2 c. flour
Strawberry or raspberry jelly

Preheat oven to 350 degrees. Blend all dry ingredients. Add melted butter and eggs. Blend together. Roll small balls, press down with thumb and fill with teaspoon of jelly. Bake 8 to 10 minutes until slightly brown. Makes about 4 dozen.

547678 -- JAM SQUARES

3 c. flour
1 c. sugar
1 egg
2 tsp. vanilla
2 tsp. baking powder
1 c. (2 sticks) oleo or butter
(softened)
1 jar preserves or jam

Combine first 6 ingredients to make a smooth dough. Spread 1/2 of batter in 9x13 pan. Spread preserves over batter. Sprinkle remaining dough on top. Bake for 30 minutes at 350 degrees.

547679 -- DANISH JAM COOKIES

1 c. margarine
1/2 c. sugar
1/2 c. Karo syrup
2 eggs, separated
2 c. chopped nuts
2 1/2 c. flour
Jam or jelly

In large bowl with mixer at medium speed beat margarine and sugar until smooth. Beat in Karo and egg yolks. Stir in flour. Chill 1 hour. Shape into 1 inch balls. Dip into slightly beaten egg whites. Roll in nuts. Place 2 inches apart on greased cookie sheet. With thumb make indentation in center of each. Bake in 325 degree oven for 20 minutes or until golden brown. If necessary, press again with thumb. Remove from cookie sheet, place on rack. While still warm fill with jam. Cool. Makes about 4 dozen.

547680 -- RASPBERRY JAM SQUARES

1 c. butter

1 c. sugar
1 beaten egg
3 c. flour
2 tsp. baking powder
1/8 tsp. salt
1 tbsp. vanilla
1 c. raspberry jam
4 tbsp. sugar

Cream butter and sugar in a large mixing bowl. Blend in beaten egg, flour, baking powder, salt and vanilla. Spread half this mixture in a 9 x 13 inch pan. Top with jam, then sprinkle remaining crumb mixture over top. Sprinkle with sugar. Bake at 325 degrees for 60 minutes. Cut when cool. Makes 20 tarts.

547681 -- CHOCOLATE MINT JELLY ROLL

1 c. cake flour or 3/4 c. all purpose
flour
1/4 c. cocoa (unsweetened)
1 tsp. baking powder
1/4 tsp. salt
3 eggs
1 c. granulated sugar
1/3 c. water
1 tsp. vanilla

--FILLING:--

1 c. heavy cream
1/4 c. powdered sugar
1/2 tsp. mint extract
10 drops green food coloring

Whipped to soft peaks. --CHOCOLATE GLAZE:--

2 oz. unsweetened chocolate
3 tbsp. butter or margarine
1 c. powdered sugar
3/4 tsp. vanilla

Heat oven to 375 degrees. Line jelly roll pan, 15 1/2 x 10 1/2 x 1 inch, with aluminum foil or waxed paper; grease. Stir together flour, cocoa, baking powder, and salt; set aside. In small mixer bowl beat eggs about 5 minutes or until very thick and lemon colored. Pour eggs into large mixer bowl; gradually beat in granulated sugar. On low speed, blend in water and vanilla. Gradually add flour mixture, beating just until batter is smooth. Pour into pan, spreading batter to corners. Bake 12 to 15 minutes (underbake just a little) or until wooden toothpick inserted comes out clean. Loosen cake from edges of pan; invert on towel sprinkled with powdered sugar. (Use a sifter.) Carefully remove foil; trim off stiff edges if necessary. While hot, roll cake and towel from narrow end. A flour sack towel is best for this. Cool on wire rack. Unroll cake; remove towel. Spread whipped mint filling over cake. Roll up. Chocolate Glaze: Melt 2 oz. unsweetened chocolate and 3 tablespoons butter over

low heat. Remove from heat; stir in 1 cup powdered sugar and 3/4 teaspoon vanilla. Mix in about 2 tablespoon hot water, one teaspoon at a time, until glaze is of proper consistency. Spread glaze over length and sides of roll. Refrigerate 3 hours. To serve, slice cake 3/4 inch thick. If desired, garnish each serving with a sprig of mint and a maraschino cherry.

547682 -- PEANUT BUTTER AND JAM BARS

Pan size 13x9x2. Temperature: 350. 1/2 c. white sugar
1/2 c. packed brown sugar
1/2 c. shortening
1/2 c. peanut butter (cream style)
1 egg
1 1/4 c. flour
3/4 tsp. baking soda
1/2 tsp. baking powder
1/2 c. red raspberry jam (or other
jam)

Heat oven to 350 degrees. Mix sugars, shortening, peanut butter and egg. Stir in flour, baking soda and baking powder. Reserve 1 cup of dough. Press remaining dough in ungreased pan. Spread with jam. Crumble reserved dough and sprinkle over jam. Bake until golden brown, about 20 minutes. Cool, drizzle with glaze. Cut into bars. Makes about 3 dozen. --GLAZE:--

2 tbsp. butter
1 c. powdered sugar
1 tsp. vanilla
1-2 tbsp. hot water

Heat butter in 1 quart saucepan over low heat until melted. Mix in powdered sugar and vanilla. Beat in hot water, 1 tablespoon at a time until smooth and of desired consistency.

547683 -- MAPLE SYRUP CRACKEL TOP COOKIES

1 c. shortening or margarine
1 c. brown sugar
1 egg
1 c. maple syrup
Sugar for rolling
4 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Mix shortening, sugar, egg, syrup and vanilla. Add flour, baking powder and salt. Chill. Roll into balls. Dip into sugar. Bake at 350 degrees for 10 minutes.

547684 -- JELLY ROLL

3 eggs
1 c. sugar
1/4 c. water
1 tsp. vanilla
1 c. flour
1 tsp. baking powder

Beat 3 eggs and 1 cup sugar until light. Add 1/4 cup water and 1 teaspoon vanilla. Sift 1 cup flour and 1 teaspoon baking powder; add to the first mixture and mix. Bake in a jelly roll pan with waxed paper or greased brown paper. Turn out on a powdered sugar covered cloth, cover with jelly or filling and roll.

547685 -- SPIRIT DAY PEANUT BUTTER AND JELLY COOKIES

1 pkg. Super Moist butter recipe
yellow cake mix
1 c. peanut butter (creamy or chunky)
1/4 c. butter or margarine, softened
1/4 c. water
2 eggs
1 1/2 c. chopped nuts (opt.)
1 c. jelly or preserves

Heat oven to 375 degrees. Mix about 1/2 of cake mix (dry), the peanut butter, margarine and eggs in large bowl until smooth. Stir in remaining cake mix. Shape dough into 1" balls. Roll balls in peanuts. Place about 3" apart on ungreased cookie sheet. Press thumb deeply in center of dough. Bake 8 to 10 minutes or until set; cool. Fill thumb prints with jelly. 6 dozen cookies.

547686 -- JIFFY JELLY ROLL

3 lg. eggs (2/3 c.)
1 c. sugar
5 tbsp. water
1 tsp. vanilla
1 c. plain flour
1 tsp. baking powder
1/4 tsp salt

Beat eggs until thick. Gradually beat in sugar. Beat in all at once the water and vanilla. Sift together flour, baking powder, and salt and beat in all at

once. Beat just until smooth. Pour into greased, floured jelly roll pan lined with greased wax paper. Bake just until cake tests done. Over baking makes it difficult to remove the paper from the jelly roll. Loosen edges and IMMEDIATELY turn upside down on a towel sprinkled with confectioners' sugar. Quickly peel off wax paper. Spread cake at once with soft jelly and roll up beginning at short end. Wrap in the towel until cool. Bake at 375 degrees for 12 to 15 minutes.

547687 -- JAM CRUNCH COOKIE BARS

1 stick chilled butter (sm. pieces)
1 1/4 c. all-purpose flour
1 1/4 c. rolled oats (NOT instant!)
1 c. brown sugar, packed
3/4 c. jam (raspberry, blackberry,
 currant or apricot)
2 tbsp. brandy or liqueur
1/2 c. chopped almonds

Preheat oven to 375 degrees. Butter thoroughly an 8 inch square pan. In processor bowl - combine flour, sugar, oatmeal and butter. Process until crumbly. In small bowl - stir jam and brandy together with a spoon - press 2/3 of PROCESSED MIXTURE in bottom of prepared pan; spread with jam mixture. Stir almonds into remaining oatmeal mixture and press on top of previous mix. Bake 45 minutes - cool on rack - cut in 1 inch squares.

547688 -- JAM COOKIES

1/2 c. Crisco
1/3 c. sugar
2 tsp. vanilla
1 egg
1 2/3 c. flour
1 1/2 tsp. baking powder
Raspberry jam (or your favorite)

Blend Crisco, sugar, and vanilla in mixer bowl until creamy. Add egg and beat until creamy. Mix together dry ingredients - add and mix on low until incorporated. Drop from teaspoon onto a greased cookie sheet. Make a small dent in center and fill with jam. Bake at 375 degrees for 10-12 minutes.

547689 -- JELLY ROLL

Grease a 15 1/2 x 10 inch jelly roll pan and line bottom with aluminum foil or greased brown paper. Sift together and set aside: 1 c. sifted flour

1 tsp. baking powder
1/4 tsp. salt

Beat in small mixer bowl until very thick and lemon-colored: 3 large eggs (2/3 cup). Pour beaten eggs into large bowl. Gradually beat in 1 cup sugar. Blend in on low speed 1/3 cup water and 1 teaspoon vanilla. Slowly mix in dry ingredients on low speed just until batter is smooth. Pour into pan. Bake until top springs back when lightly touched. Bake at 375 degrees, 12 to 15 minutes. Loosen edges and immediately turn upside down on a towel sprinkled with powdered sugar. Carefully remove paper or foil. Trim off any stiff edges. While cake is still hot, roll cake and towel from narrow end. Cool on rack. Unroll, remove towel. Spread with desired filling (grape jelly is a favorite). Re-roll. Sprinkle with more powdered sugar. Slice to serve.

547690 -- BEST CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
3 eggs
Dash of salt
1 c. all-purpose flour
3/4 c. chocolate-flavored syrup,
canned
2 tsp. vanilla
3/4 c. chopped walnuts or pecans
Pecans or walnuts for garnish

In large bowl, cream together butter, sugar and eggs until very creamy. Add salt. Stir in flour, mixing well. Add chocolate syrup, vanilla and chopped nuts. Pour in well-greased and lightly floured 9-inch square pan. Bake at 350 degrees for 35 minutes or center comes out clean. Cool completely. Cut into squares. Garnish with pecan or walnut halves or dust with powdered sugar.

547691 -- JELLY ROLL

1 c. sugar
1 c. flour (self-rising)
5 eggs

Mix thoroughly and put in 9x13 pan and bake at 350 degrees until done. (Will be flat when done.) Roll in damp dish towel until towel is dry. Then unroll and spread with jelly of your choice - roll back up and sprinkle with powdered sugar.

547692 -- BEST CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
3 eggs
Dash salt
1 c. flour
3/4 c. chocolate flavored syrup
2 tsp. vanilla extract
3/4 c. chopped walnuts

In a bowl, cream together butter, sugar and eggs until very creamy and well blended. Add salt. Stir in flour, mixing to blend well. Add chocolate syrup, vanilla and chopped nuts. Turn mixture into well greased and lightly floured 9 inch square pan. Smooth top. Bake at 350 degrees F. for about 35 minutes or until a stick inserted near center comes out clean. Cool in pan on wire rack but loosen cake at edges. Cut into squares.

547693 -- JAM THUMBPRINTS

1 1/2 c. flour
1/4 tsp. salt
2/3 c. butter or margarine
1/3 c. sugar
2 egg yolk
1 tsp. vanilla
2 slightly beaten egg whites
3/4 c. finely chopped walnuts
1/3 c. cherry or strawberry preserves

Heat oven to 350 degrees. Stir together flour and salt. Beat butter for 30 seconds; add sugar and beat until fluffy. Add egg yolks and vanilla; beat well. Add dry ingredients to beaten mixture, beating until well blended. Cover and chill 1 hour. Shape into 1-inch balls; roll in egg whites, then roll in finely chopped walnuts. Place 1 inch apart on an ungreased cookie sheet. Press down centers with thumb. Bake for 15-17 minutes. Cool on a wire rack. Just before serving, fill centers with preserves. Makes 36.

547694 -- JELLY COOKIES

1 pkg. cake mix (yellow or lemon)
1/2 c. oil
2 eggs
1 tsp. lemon rind (if yellow cake mix
is used)
3/4 c. chopped nuts

Combine all ingredients and drop from teaspoon on ungreased cookie sheet. Depress center of cookie and put a dab of jelly on preserves in center. Bake at

350 degrees for about 10 minutes or until light golden in color. Cool a few seconds and lift gently from pan with a spatula.

547695 -- LOW FAT JELLY COOKIE

1 pkg. cake mix (yellow or lemon)
1/2 c. applesauce
1 1/2 egg beaters
1 tsp. lemon rind (if yellow cake is used)

Combine all ingredients and drop from teaspoon on lightly greased cookie sheet. Depress center of cookie and put a dab of jelly or preserves in center. Bake at 350 degrees for about 10 minutes or until light golden brown. Cool a few seconds and lift gently from pan with a spatula.

547696 -- MICROWAVE PEANUT BUTTER AND JAM BARS

6 tbsp. margarine, softened
1/3 c. peanut butter
1/3 c. firmly packed light brown sugar
1/3 c. granulated sugar
1 egg
1 2/3 c. all-purpose flour
2/3 c. strawberry jam or preserves

Combine margarine, peanut butter, sugars and egg; beat well. Add flour and beat on low speed until mixture is crumbly. Reserve 1 cup crumbs. Press remaining crumbs into an 8 inch square glass baking dish. Place on an inverted plate to elevate dish in oven. Bake at medium for 6 1/2 minutes or until base looks dry, rotating dish if necessary. Spread jam on base to within 1/2 inch of edge. Sprinkle with reserved crumbs. Cook at medium 6 to 7 minutes, or until jam bubbles near the center, rotating dish once. Cool. Makes 16 bars.

547697 -- JELLY ROLL

4 eggs
3/4 c. sugar
3/4 c. flour
1 tsp. baking powder
1 tsp. salt

Let eggs stand at room temperature for 1 hour in small bowl. Beat eggs at high speed until fluffy and stiff. Add the sugar by tablespoons beating at high speed; scrape bowl occasionally when adding sugar. After all sugar is added

beat another 5 minutes until stiff. With a spoon fold in flour, baking powder and salt. Bake at 350 degrees for about 9 minutes. --PINEAPPLE FILLING--

1 lg. can crushed pineapple
3 to 4 tbsp. flour
1 c. sugar
3 tbsp. butter

Bring pineapple to a boil. In a pot, add sugar and flour, cook until thick. Remove from heat. Add the 3 tablespoons butter. Let cool completely before spreading on jelly roll.

547698 -- OATMEAL JAM BARS

2 c. oatmeal
3/4 c. margarine, melted
1 tsp. cinnamon
12 oz. jar of jam
1 1/2 c. flour
1/2 c. brown sugar
1/2 tsp. soda

Mix all ingredients except jam into crumb mixture. Pat 1/2 mixture in greased 9"x13" pan. Spread with jam. Sprinkle remaining crumb mix and pat top. Bake for 20 minutes until brown on edges. For two kinds of bars, use two kinds of jam and spread each on half of crumb mixture.

547699 -- BEA'S CHOCOLATE SYRUP BROWNIES

1 c. flour
1/4 tsp. baking powder
1/2 c. butter
1 c. sugar
2 eggs
3/4 c. chocolate syrup
3/4 c. chopped pecans
1 tsp. vanilla

Preheat oven to 350 degrees. Mix flour and soda together. Cream butter. Add sugar, gradually beating until light and fluffy. Add eggs (one at a time) beating well after each addition. Add dry ingredients alternately with syrup. Add nuts and vanilla. Beat until well blended. Spoon into a 9 inch square pan. Bake for 40 to 50 minutes or until done. Recipe may be doubled for a 9 x 13 pan. Meadville Lodge #219

547700 -- JELLY ROLL COOKIES

1/2 lb. butter
1 c. sugar
2 c. flour (measure before sifting)
1 egg, beaten
2 tsp. vanilla
Juice of 1 lemon
Pinch salt
2/3 tbsp. grape jelly (not jam)

Cream butter and sugar together. Stir in egg, lemon juice and vanilla. Sift in the flour. Line cookie sheet with greased waxed paper. Drop small teaspoonfuls in mounds about an inch apart on waxed paper. Dent each mound with your finger. Cut with paring knife small portion of jelly and fill in each dent. Bake 1 hour or until brown at 225 degrees. Makes 45 cookies.

547701 -- CHOCOLATE SYRUP BROWNIES

1 egg
1 c. brown sugar, packed
3/4 c. Hershey's chocolate flavored
syrup
1 1/2 c. flour (all-purpose)
1/4 tsp. baking soda
Dash of salt
1/2 c. butter, melted
3/4 c. chopped pecans or walnuts

Beat the egg and add the sugar and chocolate syrup. Sift the flour, baking soda and salt together and add to the sugar mixture. Then fold in the butter and the nutmeats. Spread in a well greased shallow baking tin (9 inch square) and bake in a moderate oven (350 degrees) 35 to 40 minutes. Cut while warm into small squares. Yield: 16 brownies.

547703 -- PEANUT BUTTER AND JELLY COOKIES

1 1/4 c. all purpose flour
3/4 tsp. baking soda
1/2 tsp. salt
1/2 c. butter or margarine
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. brown sugar, packed
1 egg
1/2 tsp. vanilla

Mix together peanut butter and sugars until fluffy. Add egg, butter and vanilla. Add all dry ingredients. Shape into 1" balls. Press a well in the

center. Bake at 375 degrees for 10 minutes. Remove from oven and press in well again. Cool and fill with your favorite jam or jelly. Makes 48.

547704 -- PEANUT BUTTER AND JAM BARS

1/2 c. granulated sugar
1/2 c. packed brown sugar
1/2 c. shortening
1/2 c. peanut butter
1 egg
1 1/2 c. flour
3/4 tsp. baking soda
1/2 tsp. baking powder
1/2 c. red jam

Heat oven to 350 degrees. Mix sugars, shortening, peanut butter and egg. Stir in dry ingredients. Reserve 1 cup dough. Press remaining dough in ungreased 9x13x2 inch pan. Spread with jam. Crumble reserved dough and sprinkle over jam. Bake until golden brown, about 20 minutes. Cool; drizzle with glaze and cut into bars. About 3 dozen. --GLAZE:--

2 tbsp. butter
1 c. powdered sugar
1 tsp. vanilla
1-2 tsp. hot water

Melt butter in pan. Add vanilla and sugar. Mix well. Beat in water until smooth.

547705 -- JAM AND NUT COOKIES

1/2 lb. butter (sweet)
3/4 c. sugar
3 egg yolks
2 1/2 c. flour
Chopped almonds

Cream butter, sugar, add 3 eggs one at a time then mix and make little balls. Indent middle of each small ball. Add jam and wash top of cookies with egg whites. Add chopped nuts almonds. Bake 375 degrees, watch baking frequently.

547706 -- JAMBOREES

3 c. flour
1/2 tsp. salt

1 1/4 c. butter
1 c. sugar
2 unbeaten eggs
2 tsp. vanilla

Sift together flour and salt. Cream butter. Gradually add sugar, creaming well. Blend in unbeaten eggs and vanilla; beat well. Add the dry ingredients gradually; mix well. Press dough through star plate of cookie press onto ungreased cookie sheet, forming a circle. Spoon 1/4 teaspoon apricot jam or other jam into center of cookie. Sprinkle with finely chopped pecans. Bake at 375 degrees for 10 to 12 minutes until delicately browned. Dough may be dropped by rounded teaspoon onto cookie sheets. Dent center of each, using back of teaspoon dipped in cold water. Fill.

547707 -- JELLY ROLL

3 eggs
1 c. sugar
3 tbsp. cold water
1 c. sifted flour
1 tsp. salt
1 tsp. baking powder
Jelly or jam

Beat eggs and sugar until thick, add water. Add sifted dry ingredients, fold gently. Line a very shallow pan, cookie sheet type with greased paper. Pour in batter, spread evenly. Bake 12 minutes at 375 degrees. Turn out onto cloth sprinkled with sugar, cut off crisp edge, tear off paper. Spread with jelly or jam, roll up quickly.

547708 -- PEANUT BUTTER AND JELLY JEWELS

1 c. all-purpose flour
1 tsp. baking soda
1/8 tsp. salt
1/2 c. firmly packed light brown sugar
1/4 c. sugar
1 c. smooth peanut butter
1/2 c. (1 stick) butter, softened
1 lg. egg
1/2 tsp. vanilla extract
Cherry preserves or glaze cherries

Sift together flour, soda and salt; set side. Combine sugars in large mixer bowl. Add peanut butter and butter; blend until smooth and creamy. Add egg and extract; mix well. Gradually beat in flour mixture just until blended. Refrigerate, covered, at least 1 hour. Preheat oven to 375 degrees. Shape dough into 1" balls. Place on unbuttered cookie sheets 1 1/2" apart. Use handle of wooden spoon to make deep indentation in center of each ball. Bake 10

to 12 minutes or until lightly browned and set. Cool on cookie sheets until firm enough to lift. Transfer to wire racks to cool completely. Fill centers with cherry preserves or glaze cherries. Yield: about 5 dozen cookies.

547709 -- PEANUT BUTTER AND JELLY JEWELS

1 c. all-purpose flour
1 tsp. baking soda
1/8 tsp. salt
1/2 c. firmly packed light brown sugar
1/4 c. sugar
1 c. smooth peanut butter
1/2 c. (1 stick) butter, softened
1 lg. egg
1/2 tsp. vanilla extract
Cherry preserves or glaze cherries

Sift together flour, soda and salt; set aside. Combine sugars in large mixer bowl. Add peanut butter and butter; beat until smooth and creamy. Add egg and extract; mix well. Gradually beat in flour mixture just until blended. Refrigerate, covered, at least 1 hour. Preheat oven to 375 degrees. Shape dough into 1" balls. Place on unbuttered cookie sheets 1 1/2" apart. Use handle of wooden spoon to make a deep indentation in center of each ball. Bake 10 to 12 minutes or until lightly browned and set. Cool on cookie sheets until firm enough to lift. Transfer to wire racks to cool completely. Fill centers with cherry preserves or glaze cherries. Yield: about 5 dozen cookies.

547711 -- PEANUT BUTTER AND JELLY BARS (MICROWAVE)

6 tbsp. butter, softened
1/3 c. peanut butter
1/3 c. packed brown sugar
1 egg
1/3 c. sugar
1 2/3 c. flour
2/3 c. strawberry jam

Combine butter, peanut butter, sugars and egg; beat well. Add flour and beat on low speed of mixer until mixture is crumbly. Reserve 1 cup crumbs. Press remaining crumbs into an 8-inch square baking dish. Place on inverted plate. Cook at medium 6 1/2 minutes or until base looks dry; rotate, if necessary. Spread jam on base to within 1/2 inch of edge. Sprinkle with reserved crumbs. Cook on medium 6-7 minutes or until jam bubbles near the center. Rotate dish once. Cool. Makes 16 bars. Calories 180, fat 7.1 gm, calories from fat, 35%, sodium 80.6 mg. Housekeeping

547712 -- JELLY SLICES

2 egg whites, unbeaten
1/2 c. sugar
1/2 lb. ground almonds or other nuts
Raspberry jam

Mix egg whites and sugar, add nuts and on greased sheet form narrow rectangle 2 inches wide, 1/2 inch thick. Form a depression down center, fill with jam. Bake 325 degrees 15-20 minutes. When cold spread with a lemon icing: 1 c. powdered sugar
Juice of 1 lemon (add a little water)
to be runny

Drizzle over the cookies. Slice the rectangles into 3/4 to 1 inch slices. Store in tins.

547713 -- JELLY FILLED COOKIES

1/2 c. butter
1/4 c. sugar
1 egg yolk
1 c. flour
1/2 c. chopped nuts

Cream 1/2 cup butter and 1/4 cup sugar. Add 1 egg yolk and 1 cup flour. Form into balls, roll in egg white and then chopped nuts. Press center with thimble. Bake at 350 degrees for 5 minutes, press again with thimble. Put in jelly and bake 15 minutes longer.

547714 -- JELLY ROLL

3 eggs
1 c. sugar
1/3 c. water
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
Jelly or others

Heat oven to 375 degrees. Line jelly roll pan, with aluminum foil or wax paper; grease. Beat the eggs first, then add all other stuff. Bake 12-15 minutes. Loosen cake from edges of pan; invert on towel. Roll it up for a minute or two. Put jelly in it and roll up. Sprinkle with confectioners' sugar.

547715 -- JELLY ROLL

3/4 c. all-purpose flour
1 tsp. double-acting baking powder
1/2 tsp. salt
4 eggs, separated, at room temperature
Sugar
1/2 tsp. vanilla extract
Confectioners sugar
1 (10 oz.) jar favorite jam or jelly

Preheat oven to 375 degrees. Grease 15 1/2 x 10 1/2-inch jelly-roll pan; line with waxed paper. In small bowl, combine flour, baking powder and salt. In another small bowl with mixer at high speed, beat whites into soft peaks; gradually sprinkle in 1/3 cup sugar, beating until sugar is completely dissolved and stiff peaks form. In a large bowl at high speed, beat egg yolks until thick and lemon-colored. At same speed, gradually sprinkle in 1/2 cup sugar, then vanilla extract. Sprinkle flour mixture over yolks; add beaten whites. With rubber spatula, gently fold mixture to blend thoroughly. Spread the batter in the jelly-roll pan; bake 15 minutes or until top springs back when lightly touched with finger. Meanwhile, sprinkle cloth towel with 1/3 cup confectioners sugar. Immediately invert hot cake onto towel; gently remove waxed paper and cut off crisp edges of cake, if you like. While still warm, carefully roll up cake and towel from narrow end. Cool cake completely on rack, then unroll and spread with jam. Re-roll without towel and sprinkle roll with confectioners sugar. Rhythm in Motion Cloggers

547716 -- PEANUT BUTTER AND JELLY COOKIES

2 1/4 c. flour
1/2 c. sugar
1/2 c. firmly packed brown sugar
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 c. shortening
1/2 c. peanut butter
1/4 c. applesauce
1/2 tsp. vanilla
1 egg
1 c. rolled oats
3 tbsp. grape jelly

Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl, combine all ingredients except 1 cup flour, oats and jelly; mix well. Stir in reserved 1 cup flour and oats. Shape into 1 inch balls; place 2 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped in sugar. Place 1/8 teaspoon jelly in center of each cookie. Bake at 350 degrees for 12 to 14 minutes or until light golden brown. 60 cookies.

547717 -- CHOCOLATE JAMES COOKIES

3 c. brown sugar
1 tbsp. baking powder
1 cube of butter
1/2 c. granulated sugar
1 tbsp. vanilla
3 eggs
3 (4 oz.) pkgs. chocolate pieces
1 tbsp. soda
1 tsp. salt

Heat oven to 375 degrees. Mix all ingredients together. (For softer cookie, add 1 cup flour.) Place dough 1 1/2 inches apart on greased baking sheet. Bake 10-15 minutes or to dark brown. Cool cookies before taking off baking sheet. Makes about 7 dozen cookies. 8th grade

547718 -- RASPBERRY JAM SQUARES

1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 c. butter
1 egg, beaten
1 tbsp. milk
Raspberry jam
1 egg, beaten
1 c. sugar
1 tbsp. melted butter
2 c. shredded coconut

Sift 1 cup flour with the salt and baking powder. Mix in the butter. Add beaten egg and milk. Mix well and spread in a 9x9 pan, making it thinner at edges. Spread raspberry jam over this batter. Combine beaten egg, sugar, melted butter and coconut. Cover jam with this topping. Bake in 350 degree oven about 25 minutes. Cut in squares while warm.

547718 -- RASPBERRY JAM SQUARES

1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 c. butter
1 egg, beaten

1 tbsp. milk
Raspberry jam
1 egg, beaten
1 c. sugar
1 tbsp. melted butter
2 c. shredded coconut

Sift 1 cup flour with the salt and baking powder. Mix in the butter. Add beaten egg and milk. Mix well and spread in a 9x9 pan, making it thinner at edges. Spread raspberry jam over this batter. Combine beaten egg, sugar, melted butter and coconut. Cover jam with this topping. Bake in 350 degree oven about 25 minutes. Cut in squares while warm.

547719 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter or margarine
1 c. sugar
3 eggs
1 c. all-purpose flour
3/4 c. canned chocolate flavored syrup
1 tsp. vanilla extract
1 c. chopped walnuts or other nuts

Cream together butter, sugar and eggs until blended. Stir in flour, chocolate syrup, vanilla and nuts. Turn into greased and lightly floured 9 inch pan. Bake at 350 degrees for 40 minutes. Cut into 16 squares.

547720 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter or margarine
1 c. sugar
4 eggs
1 (16 oz.) can chocolate syrup
1 1/4 c. flour
1 c. walnuts, chopped

--QUICK FROSTING:--

2/3 c. sugar
3 tbsp. milk
3 tbsp. butter or margarine
1/2 c. chocolate pieces

Cream butter and sugar, beat in eggs, blend in syrup and flour stir in nuts. Pour into greased 13 inch baking pan. Bake at 350 degrees for 30 minutes. In a saucepan combine first three ingredients of quick frosting, bring to a boil, boil for 30 seconds. Remove and stir in chocolate pieces until melted, mixture will be thin. Top brownies with quick frosting, cut into bars. Makes 30.

547720 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter or margarine
1 c. sugar
4 eggs
1 (16 oz.) can chocolate syrup
1 1/4 c. flour
1 c. walnuts, chopped

--QUICK FROSTING:--

2/3 c. sugar
3 tbsp. milk
3 tbsp. butter or margarine
1/2 c. chocolate pieces

Cream butter and sugar, beat in eggs, blend in syrup and flour stir in nuts. Pour into greased 13 inch baking pan. Bake at 350 degrees for 30 minutes. In a saucepan combine first three ingredients of quick frosting, bring to a boil, boil for 30 seconds. Remove and stir in chocolate pieces until melted, mixture will be thin. Top brownies with quick frosting, cut into bars. Makes 30.

547721 -- JELLY ROLL

3/4 tsp. baking powder
1/4 tsp. salt
4 eggs
3/4 c. sugar
1 tsp. vanilla
3/4 c. sifted cake flour
1 c. confectioners' sugar
1 c. jelly

Beat baking powder, salt and eggs until mixture begins to thicken. Add sugar gradually and continue beating until mixture becomes thick and lemon colored. Add vanilla. Fold in flour; do not beat. Pour batter into a greased and waxed paper lined 15" x 10" x 1 1/2" jelly roll pan. Bake in 400 degree oven for 13 to 15 minutes. Sprinkle a tea towel with confectioners' sugar. Turn cake out on towel, peel of waxed paper and roll towel and cake up tightly. Let cool about 10 minutes; unroll carefully and spread cake with jelly. Roll again, wrap in towel and cool.

547722 -- JAM-FILLED OATMEAL BARS

1 1/2 c. flour

1 tsp. baking powder
1/2 tsp. salt
1 c. brown sugar
1 1/2 c. oatmeal
3/4 c. margarine (1 1/2 sticks)

Combine all dry ingredients, cut in margarine as for pie crust. Reserve 1 1/2 cups of this mixture. Press remaining mixture into a greased 9"x12" (or 10"x10" glass utility) pan, spread with one cup of thick jam or cooked dates, top with the remaining crumb mixture. Bake at 350 degrees for 25 minutes. For Microwave: Bake bottom crust for 4 minutes, add jam and crumb topping. Bake another 4 minutes.

547723 -- MAPLE SYRUP COOKIES

4 c. flour
1 c. butter
1 c. brown sugar
1/2 c. maple syrup
1 egg
2 tsp. baking powder
1 tsp. vanilla or maple flavor

Mix all ingredients. Bake at 350 degrees until brown.

547724 -- PUMPKIN JELLY ROLL

3/4 c flour
1 c. sugar
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking powder
Dash of salt
3 eggs
2/3 c. pumpkin
1 tsp. lemon juice
1 c. pecans

Mix flour, sugar, cinnamon, nutmeg, baking powder and salt. Add eggs, pumpkin, lemon juice, pecans. Mix well. Grease rectangular cookie sheet - cut wax paper to cover cookie sheet - grease wax paper well. Spread batter on wax paper. Bake 10 minutes at 375 degrees. Turn out on towel sprinkled with powdered sugar. Peel off wax paper. Roll cake in towel and cool 1 hour. Unroll - frost - re-roll and refrigerate. --FROSTING:--

2 (3 oz.) cream cheese
1/2 stick margarine, melted
1 tsp. vanilla
1 c. powdered sugar

Mix well. Spread on cake. Roll and sprinkle with more powdered sugar.

547725 -- CHOCOLATE SYRUP BROWNIES

1 c. sugar
1 stick oleo
4 eggs
1 can chocolate syrup
1 c. flour

Mix all above ingredients for brownies; put in cake pan at 350 degrees for 35-40 minutes. --FROSTING:--

1 1/3 c. sugar
6 tbsp. milk
6 tbsp. oleo

Boil ingredients for frosting 1 minute hard. Take off fire. Add 1/2 cup chocolate chips.

547726 -- JAM AND CHEESE CIRCLES

3/4 c. butter
4 oz. creamed cheese
2 c. flour
1/2 tsp. salt

Cream butter and cheese. Mix flour and salt. Chill for an hour. Roll thin in flour. Cut in circles, fill with jam or jelly. Fold over and bake at 350 degrees for 15 to 20 minutes on ungreased sheet.

547727 -- JAMMY FANTASIA

--CRUST:--

1 1/2 c. all-purpose flour
1 1/2 c. quick oats (not instant)
1/2 c. firmly packed brown sugar
1/2 tsp. baking soda
3/4 c. butter flavor Crisco
2 tbsp. water
1 c. apricot or raspberry preserves

--DRIZZLE (OPTIONAL):--

3/4 c. powdered sugar
1 tbsp. plus 1/2 tsp. milk
1/4 tsp. vanilla

Heat oven to 375 degrees. For crust, combine flour, oats, brown sugar and baking soda. Cut in Crisco until coarse crumbs form. Reserve 1 3/4 cup of mixture, set aside. Drizzle water over remaining crumbs. Toss to mix. Press firmly into ungreased 9x13x2 inch baking pan. Spread preserves over crust. Sprinkle with reserved crumbs. Pat gently. Bake at 375 degrees for 25 to 30 minutes. Cool in pan. For drizzle, combine powdered sugar, milk and vanilla. Stir well. Drizzle over top of cookies. Cut into bars, 2 x 1 1/2 inches. 36 bars.

547728 -- JELLY ROLL

4 egg yolks
2 tsp. water
3/4 c. sugar
1 tsp. vanilla
3/4 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
4 egg whites, beaten stiff

Beat yolks and add rest in order given. Last fold in beaten whites. Pour into greased jelly roll pan. Bake at 350 degrees for 15 minutes. When done turn out on 10X sugared linen or towel, sprinkle with more 10X sugar and roll. Set aside to cool. This is easy and fast to make. Fill with fresh fruit, puddings, cooked filling and re-roll. Top with whipped cream or just sprinkle more powdered sugar on top.

547729 -- MOM'S RED JELLY JEWELS

1/2 c. butter
1/4 c. sugar
1 egg yolk (save white for dip)
1 c. flour
1 tsp. vanilla
Shredded coconut for dip
Red jelly

Cream butter and sugar. Add egg yolk and blend well. Add vanilla. Add flour gradually, stirring well after each addition. Form dough into small balls. Dip one side of ball into egg white, then coconut. Place (coconut side up) on greased cookie sheet. Make indentation in center of each cookie. Bake at 350 degrees for 10-15 minutes until lightly browned. After first few minutes of cooking, indent cookies again. Cool on racks. When cool, fill center of cookies with dot of red jelly.

547730 -- JAM FILLED COOKIES FOR XMAS

1/2 c. oleo
1/4 c. sour cream
3/4 c. sugar
3 eggs
3 tsp. baking powder
3 c. flour
1/2 tsp. vanilla
1/2 tsp. salt

Mix all above. Refrigerate overnight or 3 hours. Shape while cool into small balls. Bake 375 degrees for 10-12 minutes. Take out of oven and cut each ball into halves, put jam (I use raspberry) in center and put top on. Cool and frost with vanilla frosting.

547730 -- JAM FILLED COOKIES FOR XMAS

1/2 c. oleo
1/4 c. sour cream
3/4 c. sugar
3 eggs
3 tsp. baking powder
3 c. flour
1/2 tsp. vanilla
1/2 tsp. salt

Mix all above. Refrigerate overnight or 3 hours. Shape while cool into small balls. Bake 375 degrees for 10-12 minutes. Take out of oven and cut each ball into halves, put jam (I use raspberry) in center and put top on. Cool and frost with vanilla frosting.

547731 -- MRS. JAMES' \$250.00 COOKIES

2 c. butter
2 c. brown sugar
2 tsp. vanilla
5 c. oatmeal
2 tsp. baking powder
1 (24 oz.) bag chocolate chips
2 c. sugar
4 eggs
4 c. flour
1 tsp. salt

2 tsp. baking soda
1 (8 oz.) plain Hershey bar
3 c. nuts, chopped

Cream butter, sugar and brown sugar together. Add eggs and vanilla. Mix flour, oatmeal, salt, baking powder and baking soda together. Combine all ingredients and add chocolate chips, Hershey bar and nuts. Place golf-ball sized cookies 2 inches apart on ungreased cookie sheet. Bake at 375 degrees for 6 minutes. Makes 112.

547732 -- JELLY ROLL

4 yolks
1/3 c. sugar
1/2 tsp. vanilla
4 whites
1/2 c. sugar
2/3 c. cake flour
1 tsp. baking powder
1/4 tsp. salt

--FILLING:--

Fruit
whipped cream or ice cream
Chocolate: add 1/4 c. cocoa with flour

Beat yolks until thick and lemon colored. Beat 1/3 cup sugar and 1/2 teaspoon vanilla into it. In another bowl, beat whites until soft peaks form. Add 1/2 cup sugar and beat until stiff. Fold this into the yolks. Sift flour. Add baking powder and 1/4 teaspoon salt. Add this to the egg mixture. Spread into a greased and floured jelly roll pan. Bake for 10 to 12 minutes at 375 degrees. Turn cake out onto a towel sprinkled with confectioners' sugar. roll up cake with towel. Cool. When cooled, carefully unroll and spread with filling of your choice. Roll up and slice.

547733 -- GREAT AUNT MARISHKA'S HUNGARIAN APRICOT JELLY ROLL

6 eggs, separated
6 tbsp. sugar, heaping
1 tsp. baking powder
3/4 c. sifted flour
1 lb. dried apricots
2 1/2 c. water
2 c. sugar

Beat yolks with 6 tablespoons (heaping) with yolks still thick and lemon colored. Sift baking powder with flour. Gently fold in beaten egg whites and flour alternately a little at a time into the yolks. Bake in 9 x 13 pan at 350

degrees for 45 minutes. Cut 1 pound dried apricots into coarse pieces. Cover with cold water and soak overnight. Cook apricots in same water (2 1/2 cups water) 30 minutes over medium heat. Add 2 cups sugar and cook slowly 1 hour and cool. Remove sponge cake from pan and place on clean cloth. Cover cake with apricot jam and begin rolling tightly, sprinkling with powdered sugar on bottom (outside) as you roll. Set with seam side down. Cut in slices crosswise. Jam can be canned or frozen.

547734 -- JAM THUMBPRINT COOKIES

2/3 c. butter
1/3 c. sugar
2 eggs, separated
1/2 tsp. salt
1 1/2 c. sifted flour
1 tsp. vanilla
3/4 c. walnuts
1/2 c. strawberry jam

Cream butter and sugar until fluffy. Add egg yolks, vanilla, salt. Beat. Gradually add flour. Shape into 3/4 inch balls and dip in slightly beaten egg whites. Roll in walnuts. Place 1 inches apart on greased sheet. Press in middle; add 1/4 teaspoon jam. Bake at 350 degrees for 15 minutes. Makes 3 dozen.

547735 -- JAM THUMBPRINT COOKIES

2/3 c. shortening
1/3 c. sugar
2 egg yolks
1 tsp. vanilla
3/4 c. nuts, finely chopped
1/3 c. cherry or strawberry preserves
1 1/2 c. flour
2 egg whites, slightly beaten

Cream shortening and sugar until creamy. Add egg yolks, vanilla and 1/2 teaspoon salt. Beat well. Gradually add flour, mixing well. Make into 1" balls. Dip in egg whites and then nuts. Place 1" apart on greased tin. Press down centers with thumb and fill with jam. Bake at 350 degrees until slightly brown.

547736 -- JELLY ROLL

5 eggs

3/4 c. sugar
3/4 c. flour
3/4 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla extract
Confectioners' sugar
1 c. tart jelly or jam

About 1 hour ahead, set out eggs. When ready to make cake, start heating oven to 400 degrees. With wax paper, line bottom of 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Sift flour, baking powder and salt. In small bowl with electric mixer at high speed, beat eggs until foamy. Beat rapidly, adding sugar slowly; continue beating until very thick and light colored. With rubber spatula, fold in flour and vanilla. Turn into pan, spreading batter evenly. Bake 13 minutes or until light brown. Lightly dust clean dish towel with confectioners' sugar. When cake is done, with spatula, loosen it from sides of pan; invert onto towel. Lift off pan; carefully peel off paper. With very sharp knife, cut crisp edges from cake. Roll up cake very gently, from narrow end, rolling towel up in it (this prevents the cake from sticking). Cool about 10 minutes. Unroll so cake will be on towel. Spread cake with jelly to within 1/2 inch of edges. Start rolling up cake from narrow end by folding edge of cake over, then tucking it under; continue rolling cake, lifting towel higher and higher with one hand as you guide roll with other hand. Finish with open end of cake on underside. Wrap towel tightly around roll to shape it. Finish cooling jelly roll on wire rack. Sprinkle with more confectioners' sugar. To serve, cut into 1 inch crosswise slices, just as is or topped with vanilla ice cream. Makes 6-8 servings.

547737 -- JELLY COOKIES

1 c. butter
1/2 c. + 1 1/2 tbsps. sugar
2 egg yolks
1 1/2 tsp. vanilla
2 1/4 c. flour
1/2 c. raspberry jam

Heat oven to 300 degrees. Beat butter, sugar, egg yolks, vanilla in large bowl. Stir in flour. Roll dough to 1/4-inch thickness. Cut into 1-inch rounds. Place 1-inch apart on ungreased cookie sheet. Press down center with fingertips. Spoon a little jam onto each round. Bake 18 minutes, don't brown. Cool on racks. Sprinkle with powdered sugar.

547738 -- COCONUT-JAM THUMBPRINTS

1/2 c. margarine, softened
1/2 c. sugar
1 tsp. vanilla
1 egg yolk

1 1/4 c. all purpose flour
1 egg white, beaten
1 1/3 c. coconut
1/4 c. jam or jelly

Beat together margarine and sugar until fluffy; add vanilla and egg yolk. Stir in flour; mix well. Shape dough into 1 inch balls; roll each in egg white, then coconut. Place on greased cookie sheet. Make indentions on cookies with thumb; fill each with 1/2 teaspoon jam. Bake at 300 degrees about 20 minutes or until golden. Cool on rack. Makes about 24 cookies. Nutrition information per cookie: 105 cal., 1 g. pro., 14 g. carbo., 5 g. fat, 9 mg. chol., 49 mg. sodium, 1 g. dietary fiber. ER

547739 -- CHOCOLATE SYRUP BROWNIES

1 c. sugar
1 stick margarine
4 eggs
1 (1 lb.) can chocolate syrup
1 c. plus 2 tbsp. flour
1/4 tsp. baking soda
1/4 tsp. salt
1/2 tsp. vanilla
1/2 c. chopped nuts
1 1/2 c. sugar
6 tbsp. milk
6 tbsp. margarine
1/2 tsp. vanilla
1/2 c. chocolate chips

Cream together sugar and margarine. Add eggs, one at a time, beating after each. Add chocolate syrup. Mix together flour, soda and salt. Add to creamed mixture and mix until well combined. Stir in vanilla and nuts. Pour into ungreased 15 1/2 x 10 1/2 x 1 inch baking pan. Bake at 350 degrees for 30 minutes or until toothpick inserted in center comes out clean. For frosting, mix 1 1/2 cups sugar, milk, 6 tablespoons margarine and 1/2 teaspoon vanilla in a saucepan. Bring to a boil for 1 minute, remove from heat. Add 1/2 cup chocolate chips and beat by hand until smooth. Spread on warm brownies. Cut into 1 1/2 inch squares when cool. Makes about 5 dozen.

547740 -- HERSHEY CHOCOLATE SYRUP BARS

1 c. sugar
1/2 c. butter or margarine
4 eggs
1 c. flour + 2 tbsp.
1/2 tsp. baking powder
1 can Hershey's syrup
1/4 tsp. salt

1 tsp. vanilla
Nuts, if desired

Put in greased jelly roll pan. Bake at 350 degrees for about 20-25 minutes. --
FROSTING:--

1 1/2 c. sugar
1/3 c. butter
1/3 c. milk

Bring to rolling boil - boil 1 minute. Take off stove. Add 1/2 cup chocolate chips. Stir until melted. Pour on brownies. Belle Creek Peppy Peppers Goodhue Kay Scott Red Wing Belvidere Happy-Go-Luckies Bev Jacobson Kenyon

547741 -- LINZER JAM BARS

1 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/4 tsp. cloves
1 egg
3/4 c. jam (raspberry)
1/2 c. sugar
1/2 tsp. cinnamon
1/2 c. butter
1/2 tsp. almond

Mix all together except jam, spread half the mixture in greased 8"x8" pan, cover with jam, spread remaining mixture on top. Bake at 375 degrees for 25 to 30 minutes.

547742 -- CHERRY JELLY COOKIES

1 c. (each) oleo, powdered sugar
1 egg
1 1/2 tsp. almond extract
1 tsp. vanilla
2 1/2 c. sifted flour
1 tsp. salt
Powdered sugar
Cherry jelly

Cream oleo and sugar; add egg and flavorings. Blend in flour and salt; chill. Roll dough 1/8 inch thick on floured surface; cut with a 1 3/4 inch round cutter; cut hole in half the cookies. Place on lightly greased cookie sheets. Bake 375 degrees about 8 minutes; cool. Dip cookies with hole into powdered sugar. Spread bottom of cookie with cherry jelly, placing a little more toward center. Cover with sugar-coated cookies. Makes about 6 dozen.

547743 -- PEACH MARMALADE

3 c. peeled & mashed peaches
1 (6 oz.) can frozen orange
concentrate, thawed
5 c. sugar
1 (6 oz.) bottle Certo
1 1/3 c. flaked coconut
1/2 c. slivered almonds
10 maraschino cherries, cut in 1/4ths

Combine peaches and orange juice concentrate in a very large pan. Stir in sugar and bring to a full rolling boil; boil hard 1 minute, stirring constantly. Remove from heat and stir in Certo, coconut, almond and cherries at once. Skim off foam with metal spoon. Keep skimming and stirring for 7 minutes. Add 1 teaspoon of butter during 7 minutes. Put in jars and seal or freeze.

547744 -- TARA'S STRAWBERRY JAM

2 c. crushed strawberries
4 c. sugar
3/4 c. water
1 box pectin

Use fully ripe firm strawberries. Wash and crush, one layer at a time. Measure into a large bowl. Add sugar; mix thoroughly and let stand for 10 minutes. Combine water and pectin in a saucepan. Bring to a boil and boil for 1 minute, stirring constantly. Remove from heat. Add fruit and continue stirring for 3 minutes. Ladle quickly into containers. Cover at once with lids. Allow to set at room temperature for 24 hours. Store in freezer.

547746 -- LIME MARMALADE

6 limes
3 lemons
Sugar - 3/4 c. to each c. fruit

Squeeze juice from fruit. Grind peels and pulp in food processor. To the mixture of fruit and pulp add 3 cups of water for every cup of fruit, as limes are very strong and not very juicy. Bring these ingredients to a boil in a non-reactive pan; boil until the mixture is tender and reduced by half. For each cup of this mixture, add 3/4 cup sugar. Stir until all the sugar is dissolved and mixture reaches a rolling boil. Reduce heat somewhat, keeping mixture boiling. Stir occasionally. Test after 25 minutes. Ladle into preheated, sterilized jars and cover marmalade with melted paraffin wax to seal.

547747 -- TANGERINE MARMALADE

9 tangerines
3 lemons
3/4 c. sugar to each c. prepared fruit

Squeeze juice from fruits. Save the pips and tie in a muslin bag. In a food processor (or a meat grinder) grind the fruit peels and pulp. Measure juice and ground fruit together; add 1 1/2 times its volume in water. Bring fruit and water to a boil in a non-reactive (enamel or stainless steel) pan and boil until mixture is reduced to half its original volume. Add to this mixture 3/4 cup of sugar for each cup of fruit. Stir and bring to a rolling boil (i.e. a boil which cannot be stopped by stirring). Reduce heat to maintain a fast simmer. Stir occasionally and test for doneness after 20 minutes. Marmalade is done when a skin forms on the test after five minutes. If you are in doubt, turn up the heat and bring to a fast boil for 5 minutes. Test again. Ladle mixture into preheated, sterilized jars. Cover with melted paraffin was.

547748 -- MOM'S PEACH PRESERVES

6 c. chopped peaches
2 c. crushed pineapple
6 c. sugar

Bring to a boil. Boil 1 minute. Add 2 boxes orange Jello (small or large, doesn't matter).

547749 -- MOM'S PEACH HONEY

4 c. diced peaches
8 c. sugar
Juice of 1 lemon

Boil 20 minutes. Mom used to test on small platter and let cool a little to see if it was thick enough.

547750 -- SEVEN MINUTE STRAWBERRY PRESERVES

3 qt. whole strawberries
1/3 c. sugar
3 tbsp. lemon juice

2 1/2 c. sugar

Place berries in saucepan. Sift the 1/2 cup sugar over berries. Add lemon juice. Let set overnight. Next morning, add 2 1/2 cups sugar. Heat to boiling and boil 7 minutes. Pour in jars and seal.

547751 -- RECIPE FOR A HAPPY DAY

1 c. friendly words
2 heaping c. understanding
4 heaping tsp. time and patience
Pinch of warm personality
Dash of humor

Measure words carefully. Add heaping cup of understanding; use generous amounts of time and patience. Cook with gas on the front burner. Keep temperature low, do not boil! Add dash of humor and a pinch of warm personality. Season to taste with spice of life. Serve in individual molds. This recipe is guaranteed never to fail.

547752 -- TOMATO JAM

4 c. ripe tomatoes (we use juice)
4 c. sugar
3 tbsp. lemon juice

Boil hard 20 minutes. Take off heat and add 6 oz. package any flavor Jello. Put in jars and seal. We like raspberry Jello best.

547753 -- PUMPKIN PRESERVES

Cut pumpkin in little squares. Put 1 layer pumpkin in bowl. Sprinkle with white sugar. Add another layer pumpkin, sprinkle with sugar. Slice lemons thin on each layer of pumpkin. Let set in bowl all night. Will form juice. Add 1 tablespoon ginger. Put into pan. Cook until tender. Put into jars and process 15 minutes.

547754 -- HOT PEPPER JELLY

1/4 c. ground hot pepper
3/4 c. ground bell peppers

1 1/2 c. vinegar
6 1/2 c. sugar
1 bottle Certa

Wash peppers, cut and remove seeds. Grind, saving juice. Pour juice over peppers in large cooking pot. Add sugar, vinegar. Mix well. Boil 10 minutes. Remove from heat, add Certa, stir well. Add few drops of either green or red coloring. Cool slightly and put in glass jars. Turn upside down to seal. BE SURE TO WEAR RUBBER GLOVES WHILE CLEANING AND PREPARING PEPPERS.

547755 -- PEPPER JELLY

1 1/4 c. chopped green hot pepper*
1 1/2 c. chopped green sweet pepper*
6 1/2 c. sugar
1 1/2 c. white vinegar
1 bottle liquid pectin (certa)
Red or green food coloring

Mix peppers, sugar and vinegar; boil 10 minutes. Add green or red food coloring. Add pectin; boil 5 minutes. Strain, pour in hot jar and seal. Makes 6 jars. Great with cream cheese on crackers. *NOTE: It can be made mild by using 3/4 cup chopped green hot pepper; 2 cup chopped green sweet pepper. And if want red jelly used; red hot pepper 1 1/4 cup or 3/4 cup; red sweet pepper, 1 1/2 cup or 2 cup; and use red food coloring.

547756 -- CRANBERRY CHUTNEY

1 c. light seedless raisins
1 (8 oz.) pkg. pitted dates, chopped
2 (10 oz.) cans whole cranberry sauce
3/4 c. sugar
1/8 tsp. salt
1/4 tsp. ground ginger, cinnamon, and
allspice
1/8 tsp. ground cloves
3/4 c. cider vinegar

Combine all ingredients and cook for 30 minutes. Spoon into hot sterilized jars and seal. Makes 6 half pints.

547757 -- IRISH CREAM

10 oz. Seagrams 7
3 eggs

1 tsp. chocolate extract
1 c. Eagle Brand milk
1/2 pt. whipping cream

Combine in blender eggs, extract and Seagrams 7. Blend. Add milk and blend. Add cream and blend 2 minutes. This will separate when stored in the refrigerator so will need to be blended again before using. 12856 Waterbury Rd. Longmont, CO 80501

547758 -- ZUCCHINI JAM

6 c. zucchini, shredded
1/2 c. lemon juice
1 can pineapple, crushed
6 c. sugar
6 oz. Jello

Peel and cook zucchini until clear, stirring often. If too wet, drain. Add all other ingredients except Jello. Bring mixture to a boil. Boil hard for 6 minutes. Remove from heat. Add Jello and dissolve well. Pour into jars and seal. 33668 Tawas Westland, MI 48185

547759 -- GREAT GRANDMA'S RHUBARB JAM

2 oranges, sliced very thin
1 lemon, sliced very thin
4 c. rhubarb, finely cut
4 c. sugar

Simmer oranges and lemon in 2 cups water for about 20 minutes. Add rhubarb, bring to a boil, add sugar and boil to jelly state, stirring constantly. Skim and seal in jars.

547760 -- BEET JELLIE

4 c. beet juice
1 pkg. pectin
1/2 c. lemon juice

In large pan put beet juice, pectin and lemon juice. Bring to a rolling boil. Add 6 cups sugar. Boil 3 minutes. Put in jars. Seal. Wash beets real good. Put a goodly amount of water on beets to cook. When beets are done, measure out 4 cups juice to use for jellie. ^iWe may live without friends. We may live without books. But civilized man cannot live without cooks.^i

547761 -- BERRY SYRUP

1 1/4 c. berry juice (raspberry)
1 3/4 c. sugar
1 tbsp. lemon juice

Do not use more than 4 times amount at once. Bring strained berry juice and lemon juice to full boil. Add sugar. Boil hard 1 minute, stirring constantly. Pour into clean jars and seal. Process in hot water bath 10 minutes.

547762 -- RHUBARB JAM

6 c. rhubarb, cut fine
6 c. sugar
1 pkg. strawberry jello

Cut rhubarb real fine. Mix with sugar in a large pan. Let stand 2 hours. stir well and set on high heat; boil rapidly, stirring occasionally for 7 minutes. Remove from heat; let stand 2-3 minutes. Stir in Jello. Put in hot jars and seal.

547763 -- STRAWBERRY JAM

2 c. crushed strawberries
4 c. sugar
1 box Sure Jell pectin
3/4 c. water

Mix strawberries and sugar thoroughly. Set aside 10 minutes. Stir Sure Jell with water in saucepan. Bring to a boil, stirring constantly. Boil 1 minute. Remove from heat. Stir mixture together until sugar is completely dissolved and no longer grainy. Pour into containers; cover. Let stand at room temperature 24 hours. Jam is not ready to use. Store in refrigerator or freeze. Makes about 4 cup containers.

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547764 -- MAKE - DO CORN COB JELLY

12 cobs red field corn
Water
1 (1 3/4 oz.) pkg. powdered fruit
pectin
4 c. sugar

Remove kernels; boil cobs in water to cover 20 minutes. Drain liquid through jelly bag. Measure 3 cups strained liquid into large saucepan. Stir in pectin. Bring to rolling boil, then add sugar. Bring to boil again; stir until sugar is melted. Boil hard for 1 minute. Remove from heat; skim, seal in hot sterilized glasses. Makes about 5 medium glasses. This is a clear jelly; add food coloring if desired. Tastes like honey.

547765 -- RHUBARB & STRAWBERRY JAM

5 c. rhubarb
5 c. white sugar

Cut up and leave overnight uncooked. Next day, cook rhubarb and sugar until soft. Add: 1 lg. pkg. strawberry Jello
1 (15 oz.) can crushed pineapple

Bring to boil. Ganonoque, Canada

547766 -- MANGO CHUTNEY

Slice 3 1/4 cups mango. Add: 2 1/2 c. white sugar
1 c. brown sugar

Let stand overnight. Strain liquid into saucepan. Add: 1 c. cider vinegar
1/2 c. raisins
1/4 c. (or more) fresh ginger, chopped
2 tbsp. chopped fresh garlic
2 tbsp. salt
1 tsp. cloves, ground

2 tbsp. (or more) hot red peppers (in jar), crushed, make as hot as you like

Simmer 30 minutes, stirring constantly. Add strained mangoes and cook 30 minutes more, stirring; more if not thickened. Pour into sterile jars and keep refrigerated. I double this recipe. Waikiki, Hawaii

547767 -- CRANBERRY CHUTNEY

1/2 med. onion, chopped
1 clove garlic, minced
3 quart-sized slices fresh ginger, finely chopped
1 (12 oz.) bag fresh cranberries
1 Granny Smith apple, peeled, cored
1/3 c. rice wine vinegar
3/4 c. water
1 c. dark brown sugar
1/2 c. raisins
1 tsp. celery seed
1 1/4 tsp. salt (opt.)
1/4 tsp. freshly ground nutmeg
2 tbsp. honey
Juice of 1 lemon

Saute onion in a little oil. Add garlic and ginger. Coarsely chop cranberries and apple. Add to onion mixture. Add remaining ingredients. Simmer 45 minutes until thick and dark. Serve warm. Palm Harbor, Florida

547768 -- ORANGE MARMALADE

6 lg. fresh oranges
1/2 seedless grapefruit
7 c. water
6 lbs. sugar
Juice of 3 lemons

Wash and grind oranges and grapefruit. Add water and cook 20 minutes. Let stand overnight. On following day add sugar and cook 45 minutes, then add juice of lemons and cook 20 minutes more. Pour into glasses. Seal with parowax or lids immediately. You may slice the orange and grapefruit peels thinly instead of running through food chopper. This delicious marmalade tastes like "grandmother used to make".

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547769 -- RHUBARB - STRAWBERRY JAM

5 c. diced rhubarb
1 c. sliced strawberries
3 c. sugar
1 (3 oz.) pkg. strawberry Jello

Put sugar in rhubarb and let stand for several hours or overnight. Add strawberries and boil for 5 minutes. Remove from burner and add Jello. Stir until dissolved. Beat slightly with mixer. Pour into jars and seal.

547770 -- APRICOT - ZUCCHINI JAM

6 c. peeled, ground zucchini
1 c. crushed pineapple, drained
1/2 c. lemon juice
1 pkg. pectin
3 c. sugar
1 (3 oz.) pkg. apricot Jello

Combine all ingredients except Jello. Bring to full boil and cook for 10 minutes. Stir and remove from heat. Add apricot Jello. Stir thoroughly. Pour in sterile jars and seal.

547770 -- APRICOT - ZUCCHINI JAM

6 c. peeled, ground zucchini
1 c. crushed pineapple, drained
1/2 c. lemon juice
1 pkg. pectin

3 c. sugar
1 (3 oz.) pkg. apricot Jello

Combine all ingredients except Jello. Bring to full boil and cook for 10 minutes. Stir and remove from heat. Add apricot Jello. Stir thoroughly. Pour in sterile jars and seal.

547771 -- CITRUS MARMALADE

Perfect consistency and tart-sweet flavor combine to make a luscious marmalade. For about 5 cups-marmalade you will need: 1 grapefruit
3 oranges
1 lemon
1 1/2 c. water
1/8 tsp. baking soda
Orange juice
5 c. (2 1/4 lbs.) sugar
1 pouch liquid pectin
Melted paraffin

Wash all fruit and thinly peel off rind with vegetable peeler. Slice rind into thin strips. Place rind in saucepan and add water and baking soda. Bring to boiling. Cover and simmer 20 minutes; drain. Cut off all remaining white membrane from fruit. Section and dice into bowl. Combine rind and fruit in measuring cup. It should be about 3 cups. If not, add enough orange juice to make up amount. Transfer to very large saucepan or Dutch oven and bring to boiling. Cover and simmer 10 minutes. Add sugar and mix well. Bring to a full rolling boil (a boil that cannot be stirred down and boil, stirring 1 minute. Remove from heat and immediately stir in pectin. Let stand 1 to 2 minutes, stirring once or twice. Then ladle into hot jelly glasses or jars. Pour 1/8 inch hot paraffin over tops (paraffin should cling to sides of jars and contain no air bubbles). Cover with lids and store in cool, dark place.

547772 -- STRAWBERRY PRESERVES

4 c. berries
1 tbsp. vinegar
3 c. sugar

Mix vinegar and berries together and boil for 1 minute. Add sugar and boil 20 minutes. Pour into jars and seal.

547773 -- ORANGE MARMALADE

4 med. oranges

1 med. lemon
1/4 tsp. soda
6 c. sugar
1/2 (6 oz.) bottle liquid fruit pectin

Remove fruit peels, scrape off excess white. Cut peels in very fine shreds. Add 1 1/2 cups water and soda, bring to a boil. Cover and cook slowly 10 minutes. Remove white membrane on fruit section fruit, working over a bowl to catch juice. Combine pulp and juice and peel; cover, cook slowly 20 minutes. Measure 3 cups. Add sugar, bring to a boil. Cook 5 minutes. Remove from heat, add fruit pectin. Skim and stir 5 minutes. Pour into hot sterilized glasses, seal.

547774 -- GRAPE CONSERVE

4 lbs. Concord grapes
8 c. sugar
3 med. oranges
2 lemons
2 c. California walnuts, broken

Wash grapes, separate skins from pulp. Cook pulp into soft, sieve to remove seeds. Add skins, then stir in sugar. Juice oranges and lemons. Thinly slice peels, cover with cold water, heat to a boil. Drain and add to grape mixture with fruit juices. Cook until thick, about 40 minutes. Add nuts. Pour in hot sterilized jars. Seal at once. Makes about 10 (1/2 pints).

547775 -- SPICED BLUEBERRY JAM

No need to wait for blueberry season to make this spicy, flavorful jam that is delicious on hot biscuits, English muffins or toast. Frozen berries enable you to make the jam anytime. For about 4 cups jam you will need: 3 c. fresh blueberries or 1 pkg. (1

lb.) frozen blueberries, thawed
1 tbsp. lemon juice
3 1/2 c. sugar
1 tsp. cinnamon
1/4 tsp. ground cloves
1/4 tsp. allspice
1 pouch liquid pectin
Melted paraffin

Remove any stems from berries. Crush fruit 1 layer at a time. Measure 2 1/4 cups. Pack solidly if necessary, add water to make up amount. Pour into very large saucepan or Dutch oven. Add lemon juice, sugar and spices, mixing well. Bring to a full rolling boil (a boil that cannot be stirred down) and boil, stirring 1 minute. Remove from heat and immediately stir in pectin. Ladle into hot jelly glasses or jars. Pour 1/8 inch hot paraffin over top (paraffin should

cling to sides of jars and contain no air bubbles). Cover with lids and store in cool dry place.

547777 -- MAYHAW JELLY

4 c. juice
5 1/2 c. sugar
1 box sure-jell

Stir sure-jell into juice and bring to a full boil, high heat. Stir. Stir in sugar, stir and bring to a full rolling boil that can't be stirred down. Boil for 1 minute. Skim off foam with metal spoon.

547778 -- PEPPER JELLY

6 red or green hot peppers
2 bell peppers, ground up & save juice
6 1/2 c. sugar
1 1/2 c. apple cider vinegar
1 jar Certo

Put sugar and vinegar on pepper and bring to a full rolling boil. Set off stove for 10 minutes, then add Certo and let set 10 more minutes. Put in jars. A few drops of coloring may be added for color.

547779 -- RHUBARB JAM

4 c. sugar
5 c. cut-up rhubarb, fresh or frozen
1 (20 oz.) can crushed pineapple,
drained

Cook the above mixture together 20 minutes or until thick. Add 1 (6 ounce) box or 2 (3 ounce) boxes of strawberry Jello. Cook for 5 more minutes. Pour into jelly or jam glasses. Keep refrigerated. (Stroudsburg)

547780 -- NO - COOK STRAWBERRY JAM

2 c. crushed, ripe strawberries
1 box Sure Jell
4 c. sugar

3/4 c. water

Mix sugar into fruit, let stand for 10 minutes. Meanwhile, combine Sure-Jell and water and bring to a boil. Boil one minute, stirring constantly. Then pour into fruit and mix for 3 minutes. Place in freezer container. Let stand at room temperature for 24 hours before freezing. Mason, Ohio

547781 -- YELLOW TOMATO PRESERVES

3 qts. yellow tomatoes
5 1/2 c. sugar
2 pieces crushed ginger root (each 1
inch long)
8 lemons, sliced paper thin

Wash tomatoes, hold in boiling water 1/2 minute or until the skin loosens easily. Cool and slip off skins. Place in bowl in alternate layers with sugar and let stand overnight or at least 4 hours. Turn the tomatoes gently once in the juice which has formed. Drain off juice, about 3 1/2 cups and boil until the syrup gives the jelly test. Simmer lemon slices in one cup of water for 5 minutes, or until soft. Add lemon slices, water, ginger root and tomatoes to syrup and simmer until tomatoes are transparent, at least 5 minutes. Pour into hot sterilized jars. Seal. Makes 3 1/2 pints. Cincinnati, Ohio

547782 -- BLACK BERRY PRESERVES

Fresh well-washed black berries
Sugar

Mash the berries with a potato masher. Measure the pulp and add one pint of sugar to each pint of pulp. Bring the mixture to a full bubble and cook 30 minutes. Be sure to skim the mixture while it is in the pot, so that the paraffin will seal properly. The best skimmer is a wooden spoon. Ladle the preserves into sterilized jars. Melt paraffin carefully, removing all bubbles with a sterilized spoon. Pour it until it is about 1/4 inch thick on top of each jar of preserves. Let it stand and harden.

547783 -- PEPPER JELLY

6 c. sugar
1 1/2 c. vinegar
3 bell peppers
3 long hot peppers
1 bottle of Certo (liquid)
Dash of salt

Grind peppers. Mix with sugar, vinegar and salt and add to pepper. Bring to a boil and cook 6 minutes. Remove from stove. Let stand 5 minutes. Add Certo and pour in warm sterilized jars. Maybe sealed with paraffin.

547784 -- CRANAPPLE JELLY

2 c. cranberry juice
1 1/2 c. apple juice
6 whole cloves
2 broken cinnamon sticks
4 c. sugar

Simmer 5 minutes. Bring to a boil and add 1 package Sure-Jell. Stir constantly until hard boil again. Add sugar, boil 1 minute; remove spices, skim foam and pour into jelly jars. Seal. Makes 5 1/2 pints.

547785 -- FIG PRESERVES

5 lbs. peeled figs
3 lbs. sugar

Use just enough water to wet sugar. Let come to a good boil. Add figs to syrup and cook until figs are pink. Let syrup boil down until thick. Place in jars and seal. This is an old recipe that my mother used and makes delicious preserves.

547786 -- FIG STRAWBERRY PRESERVES

3 c. mashed figs
1 (6 oz.) pkg. strawberry Jello)
3 c. sugar

Thoroughly mix gelatin, figs and sugar in large pan. Bring to a boil on medium heat and boil 3 minutes, stirring occasionally. Boil longer if thicker preserves is desired. Pour quickly into glasses, cover with paraffin. If darker preserves are wanted, do not peel figs. If lighter preserves, peel figs.

547787 -- FIG JAM

1 c. mashed figs

2/3 c. sugar
1 tbsp. lemon juice

Bring to boil and boil 20 minutes, stirring constantly.

547788 -- STRAWBERRY JAM

5 c. figs
5 c. or less of sugar (depending on
desired sweetness)
1 lg. pkg. strawberry Jello

Combine all ingredients in large pot on stove top. Bring to a boil and lower temperature. Simmer for 20 minutes. Pour into jelly jars. Makes 9 (6 ounce) jars of jelly.

547789 -- FIG PRESERVES

3 lbs. figs
2 lbs. sugar (2 1/3 c. = 1 lb.)

Wash and drain figs then put in a large boiler and cover with all the sugar. Let stand overnight and cook real slow for several hours. When it foams up on top it is about done. Dip off foam and put in jars and seal.

547790 -- FIG & STRAWBERRY PRESERVES

6 c. fresh figs
6 c. sugar
2 (6 oz.) pkgs. strawberry Jello

Wash and peel figs. Remove stems, mash well (do not use blender). Place in a large pot with sugar. Heat until the figs start to cook. Add the dry gelatin and simmer 10 more minutes, stirring often. Pour into hot sterilized jars.
Yield: 5 to 6 pints.

547791 -- SURPRISE RASPBERRY JAM

4 c. peeled & mashed tomatoes
3 c. sugar

Bring to a rolling boil. Boil 10 minutes. Let cool 5 minutes. Add 1 box (large) raspberry Jello. Stir until dissolved. Pour into jelly jars and seal.

547792 -- RASPBERRY - RHUBARB JAM

5 c. diced rhubarb
1 c. water
5 c. sugar
1 can raspberry pie filling
2 pkgs. raspberry Jello

Cook rhubarb in water until tender. Add sugar and cook a few more minutes. Add pie filling and cook 6 to 8 minutes more. Remove from heat and stir in Jello. Keep in the refrigerator or freezer.

547793 -- ZUCCHINI JAM

6 c. grated, peeled zucchini
6 c. sugar
2 tbsp. lemon juice
1 (20 oz.) can crushed pineapple,
well drained
2 (3 oz.) pkgs. apricot gelatin

Add 1 cup water to zucchini, bring to boil and cook 6 minutes. Add sugar, lemon juice and pineapple and cook 6 more minutes. Add apricot gelatin and cook 6 minutes more. Seal in jelly glasses or pint jars.

547794 -- CHOKECHERRY JELLY

7 1/2 c. sugar
3 1/2 c. chokecherry juice
1/2 c. lemon juice

Bring the above to a full boil, stirring constantly. Add 2 packages (6 ounces) Certo fruit pectin. Bring to a full rolling boil for exactly 1 minute. Pour into jelly glasses and seal with lids or paraffin.

547795 -- STRAWBERRY JAM

3 c. lg. firm strawberries

3 c. sugar

Wash strawberries; hull and mash. Place alternate layers of sugar and berries in a kettle until all ingredients are used. Let stand overnight. Heat slowly, bringing to a boil. Cook about 10 minutes. Pour into a bowl and let stand overnight. Then fill in jelly jars and seal.

547795 -- STRAWBERRY JAM

3 c. lg. firm strawberries
3 c. sugar

Wash strawberries; hull and mash. Place alternate layers of sugar and berries in a kettle until all ingredients are used. Let stand overnight. Heat slowly, bringing to a boil. Cook about 10 minutes. Pour into a bowl and let stand overnight. Then fill in jelly jars and seal.

547796 -- CHERRY AND RASPBERRY JAM

2 c. pitted cherries
2 c. raspberries
4 c. sugar

Crush cherries slightly and cook until skins are tender. Add raspberries and cook until mixture begins to thicken. Add sugar and cook rapidly until thick. Cool and seal with paraffin.

547797 -- RHUBARB JAM

2 1/2 lbs. rhubarb
1 1/2 c. water
1 1/2 lb. sugar
2 oranges (rind and juice)

Wash rhubarb and cut into small pieces. Add sugar and water. Grate rind of oranges and add to rhubarb. Add orange juice and cook 30 minutes, stirring occasionally. Fill sterile glasses and seal.

547798 -- BEET PRESERVES

2 lbs. beets

4 c. sugar
1 tbsp. powdered ginger
1 c. coarsely chopped or slivered
 almonds
3 lemons, quartered and sliced

Cook the beets until tender in just enough water to cover. Drain, peel and dice. Combine the beets with the sugar, ginger and almonds in a deep kettle. Cook over very low heat about 30 minutes. Add lemons and continue cooking 30 minutes longer. Turn into a sterile crock or jelly glasses. About 3 pints.

547799 -- IMITATION STRAWBERRY JAM

3 c. green tomatoes, chopped
2 c. sugar
1 (6 oz.) pkg. raspberry jello

Boil for 20 minutes. To use fast, just put in containers and refrigerate. If to be kept, jars must be sterilized.

547800 -- MENNONITE WHOLE STRAWBERRY JAM

1 qt. fresh strawberries
1 qt. sugar
1 tbsp. cold water

Wash and drain fruit for a short time. Place berries and sugar in a large kettle. Add cold water. Place over very slow heat until the sugar is melted. Turn heat up higher and when fruit begins to boil, check the clock and boil well for exactly 10 minutes. Remove from heat. Skim and pour into shallow platters where fruit will not be more than 1 inch deep. Leave overnight. In the morning, each berry will be lying in a delicious thick syrup. Bottle in cold, sterilized jars. Yield: 2 quarts.

547801 -- PEACH OR APRICOT ALMOND PRESERVES

Use firm, slightly underripe, well-flavored fruit. Peel and cut into lengthwise slices: Peaches or apricots

Dip the fruit in boiling water, briefly, for easy removal of skins. Slice and measure fruit. 3/4 c. sugar
2 tbsp. water
1 1/2 tsp. lemon juice
1/4 c. blanched almonds

Stir the sugar, water and lemon juice and cook it for 5 minutes. Add the fruit and nuts (more or less if you like). Simmer until transparent or if you prefer, omit the water and just pour the sugar over the peaches and permit them to stand 2 hours before adding nuts and lemon. Place in glass jars with 2-piece metal lids. Store in cool, dark place. The skins may be left on fruit if thin and tender.

547802 -- CHRISTMAS JAM

11 oz. dried apricots
1 (30 oz.) can pineapple chunks
 (regular)
3 1/2 c. water
8 oz. maraschino cherries
6 c. sugar

In large saucepan combine apricots, pineapple and syrup; let stand 1 hour. Cook until apricots are tender. Add sugar and cook slowly until thick and clear (216 degrees on thermometer). Add cherries; cook few minutes more (220 degrees). Pour into sterile jars.

547803 -- QUICK APRICOT PINEAPPLE JAM

Cook gently in a wide-bottomed covered pan until fruit is pulpy and disintegrates easily when stirred with a wire whisk: 2 c. dried apricots
1 1/4 c. water

1 1/2 c. sugar

Stir until dissolved. Add: 5 c. canned, crushed pineapple

Bring the mixture to a boil. Pour into jars and cover. Keep under refrigeration. Makes about 8 cups.

547804 -- BLENDER SPICY APPLE JAM

5 c. prepared fruit (about 3 lbs.
 fully ripe apples and 2 c. water)
7 1/2 c. sugar
1 tsp. ground allspice
1 1/2 tsp. ground cinnamon
1/4 c. lemon juice
1 pouch Certo

Peel, core and cut in eighths about 3 pounds fully ripe apples. Place 1/4 of the apples and 1/2 cup water in an electric blender. Blend at high speed about 15 seconds. Repeat with the remaining apples and water. Measure 5 cups of this mixture into a very large saucepan. Add sugar, spices and lemon juice. Place over high heat; bring to a full rolling boil and boil hard for 1 minutes, stirring constantly. Remove from heat and stir in Certo at once. Skim and ladle into hot, sterilized jars, leaving 1/8-inch head space. Process for 5 minutes in boiling water bath. Makes about 8 3/4 cups.

547806 -- PEAR HONEY

To 1 quart of pears, peeled, quartered, cored and ground in food chopper, add 1 quart of sugar; boil for 15 minutes, add 1 small can of shredded pineapple and bring to a hard boil. Seal at once. CPS

547807 -- STRAWBERRY PRESERVES

6 c. sugar
1 c. water

Boil together for 5 minutes, add 2 cups strawberries, crushed. Bring to a rolling boil for another 5 minutes. Add 1 teaspoon alum. Boil 1 minute longer. Pour in jars, then add wax.

547808 -- ZUCCHINI MARMALADE

6 c. sugar
6 c. peeled and grated zucchini
1 (20 oz.) can crushed pineapple
1 lb. box apricot or peach Jello, I
don't like peach

Combine sugar, zucchini, and pineapple in large saucepan, bring to boil and boil for 20 minutes. Turn off the heat and add Jello. Pour into jars and seal. Yield 4 pints.

547809 -- GRAPE JAM

2 qts. stemmed Concord grapes
6 c. sugar

Separate pulp from skins of grapes, if desired. Chop skins in blender. Cook skins gently 15 to 20 minutes, adding only enough water to prevent sticking (about 1/2 cup). Cook pulp without water until soft; press through food mill to remove seeds. Combine pulp, skins and sugar. Bring slowly to boiling, stirring occasionally until sugar dissolves. Cook rapidly almost to jelling point, about 10 minutes. Stir frequently. Pour boiling hot into sterilized jars. Adjust caps. Makes 3 pints.

547810 -- STRAWBERRY JAM

4 c. strawberries
2 2/3 c. sugar

Heat quickly, boil rapidly. Test for jelling. Pour hot into sterilized jars.

547811 -- GRAPE JELLY

3 c. bottled grape juice
1 pkg. powdered pectin
4 c. sugar

Combine grape juice and pectin in a large saucepot. Bring mixture to a rolling boil. Stir in sugar and return to a rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam if necessary. Pour into hot, sterilized jars, leaving 1/4 inch headspace. Adjust caps. Process 5 minutes in boiling water bath. Makes 5 pints.

547812 -- SPICED PEACH KIWI FREEZER JAM

2 c. crushed peaches
1 c peeled and chopped kiwi
1/4 c. lemon juice
1 pkg. powdered pectin
1/2 c. light corn syrup
2 1/2 c. sugar
1/8 tsp. nutmeg
1/8 tsp. cinnamon

Combine peaches, kiwi and lemon juice in a large bowl; stir well. Slowly add the pectin, stirring constantly for 2 minutes. Let mixture stand 30 minutes, stirring occasionally. Add corn syrup and stir well. Gradually stir in sugar and spices to fruit mixture. Jam is ready when sugar has completely dissolved. Pour into can or freezer jars, leaving 1/2 inch headspace. Adjust caps. Let stand until set, up to 24 hours. Freeze. Yield: about 6 half pints.

547813 -- STRAWBERRY JAM

2 qt. crushed strawberries
6 c. sugar

Combine strawberries and sugar in a large saucepan. Bring slowly to a boil, stirring until sugar dissolves. Cook rapidly until thick, about 40 minutes. As mixture thickens, stir frequently to prevent sticking. Pour hot into hot jars, leaving 1/4 inch headspace. Adjust caps. Process 15 minutes in boiling water bath. Makes 4 pints.

547814 -- STRAWBERRY PRESERVES

1 qt. strawberries
2 tbsp. apple vinegar
4 c. sugar
6 drops red food coloring

Prepare berries. Put into large pot and add vinegar. Cook slowly until mixture comes to a boil. Boil rapidly for 3 minutes. Add sugar and food coloring. Bring to a rolling boil. Cook for 10 minutes, skimming foam as it forms. Stir occasionally. Sterilize jars and let cool before pouring in preserves. Prepare only 1 quart of berries at a time.

547815 -- PEACH PRESERVES

12 lb. peaches, sliced
5 lb. sugar
1 pt. vinegar

Take peach seed out, but leave peelings on. Cut in slices. Place in pan, add sugar and vinegar. Cook until tender. Pack in jars and seal. NOTE: This can also be used for pie filling.

547816 -- ROSY BANANA PEACH JAM

1 c. fully ripe bananas
1/2 c. drained maraschino cherries,
 chopped
6 c. sugar
3 1/4 c. fully ripe peaches

2 tbsp. lemon juice
1 box powdered fruit pectin

Mash bananas and peaches. Add cherries and lemon juice, mix well. Stir pectin into fruit. Cook on high heat until fruit comes to a rolling boil. Immediately add sugar, stirring until mixture comes to a rolling boil again, stirring constantly, boil for 1 minute. Remove from heat, skim foam with a metal spoon for 5 minutes, to cool slightly and prevent fruit from floating. Immediately ladle into hot sterilized jars, filling to 1/2 inch from top. Seal.

547817 -- TOMATO JAM

6 c. ground green tomatoes
4 c. sugar
1 (6 oz.) pkg. raspberry Jello

Add sugar to tomatoes and boil for 20 minutes. Stir in Jello and mix well. Pour into sterilized jars and seal. This is like raspberry jam when done.
NOTE: You can also use strawberry or blackberry Jello.

547818 -- BERRY JAMS

2 c. berries
2 c. water
1 pkg. Kool Aid
1 pkg. pectin

Combine and bring to full boil. Add 4-6 cups sugar to mixture. Return to boil and boil 5-10 minutes. Pour in jars and seal. Makes 3-4 pints.

547819 -- APRICOT CONSERVE

4 c. sugar
1/2 c. water or pineapple juice

1 qt. apricots
2 oranges
1 lemon
Sm. can maraschino cherries
1 can crushed pineapple

Pour boiled syrup over mixture and boil 20-30 minutes. Pour in jars and seal.

547820 -- PEACH PLUM JAM

4 1/2 c. mixed fruit, ground or crushed
1 pkg. pectin

Mix well and bring to boil. Add 5 1/2 cups sugar. Boil 1 minute. Bottle and seal.

547821 -- PLUM JAM

6 c. plums, ground
7 c. sugar
2 (3 oz.) pkg. raspberry jello
1 pkg. frozen raspberries (more if
desired)

Boil plums, sugar and raspberries 20 minutes. Add jello until dissolved. Bottle and seal.

547822 -- PEACH RASPBERRY JAM

9 c. mashed peaches
3 boxes frozen raspberries
1/4 c. lemon juice
2 pkgs. pectin

Boil all above. Add 16 cups sugar. Boil 4 minutes. (Skim of mother.)
Bottle. Makes 9 pints.

547823 -- BLACKBERRY SYRUP

6 c. mashed peaches
6 c. sugar
1 pkg. frozen blackberries, mashed
1 c. crushed pineapple, with juice
1 (8 oz.) jar maraschino cherries,
chopped (optional)

Cook these ingredients 20 minutes, then add: 2 (6 oz.) pkgs. blackberry jello

Bring to a good boil. Fill pint jars; seal.

547824 -- JAM

7 c. rhubarb, cut up
4 c. sugar
1 can blueberry pie mix

Boil 10 minutes. Take off fire and add: 2 sm. or 1 lg. pkg. raspberry Jello
Mix. Put in jars and seal. Good!

547825 -- FREEZER RHUBARB JAM

1 c. water
5 c. chopped rhubarb
5 c. sugar

Boil until tender. Add 1 can blueberry pie filling. Cook for 7 to 8 minutes.
Stir constantly. Add 2 packages raspberry Jello. Pour into containers, let set
out overnight. Freeze. Customer Service Manager

547826 -- STRAWBERRY FREEZER JAM

Crush 3 1/2 cups strawberries. Stir in 1 package sure jel, let set 30
minutes. Add: 1 c. Karo syrup
4 1/2 c. sugar

Heat to 100 degrees, DO NOT BOIL (be sure sugar is melted). Pour into
containers, stir and freeze. Stir if running when thawed. Housewares

547827 -- DANDELION JELLY

Pick a quart of dandelion blossoms, no stems. Rinse, add 4 cups water, boil 5
minutes and strain. Should have 3 1/2 cups juice. If short, add water, but
press the water out of the blossoms. Add: 1 pkg. sure jell
1 tsp. lemon juice

Bring to boil. Add 4 cups sugar. Cook, rolling boil for 3 minutes. Stir all
the time. Put in hot 8 ounce jars. Cover. It tastes like honey-apple jelly.
This is good.
