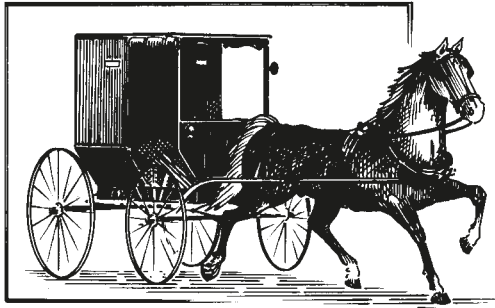




*Cooking with the Horse and Buggy People Series*

# COOKING

WITH THE



# HORSE & BUGGY PEOPLE

A COLLECTION OF  
OVER 600 FAVORITE AMISH RECIPES FROM  
THE HEART OF HOLMES COUNTY



Carlisle Press  
WALNUT CREEK

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WALNUT CREEK

# Preface

Welcome to *Cooking with the Horse & Buggy People*, a collection of over 600 favorite Amish recipes. The Amish ladies from Holmes County, Ohio, are delighted to pass on this rich culinary heritage to you.

You'll love the wholesomeness you experience when you prepare these main dishes and soups or browse through the canning section.

The delightful taste of the mouthwatering desserts the Amish are so well known for will delight even the most discriminating palate.

We are confident that *Cooking with the Horse & Buggy People* will help you achieve excellence in Amish style food preparation!

A sincere thank-you to the families who shared their favorite recipes in the following pages.

Marvin Wengerd

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# Thumb Index

Each of the 14 different categories in this cookbook are designated with a “thumb finder.”

Simply fan the front edge of the book and find the page that corresponds with the solid bar on this page.

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## Abbreviations Used

T. . . . . tablespoon  
t. . . . . teaspoon  
C. . . . . cup  
qt. . . . . quart  
pt. . . . . pint  
lb. . . . . pound  
oz. . . . . ounce

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**Breads**

**Cakes**

**Cookies**

**Desserts**

**Pies**

**Salads**

**Main Dishes**

**Soups**

**Cereal, Etc.**

**Candy**

**Miscellaneous**

**Drinks**

**Canning, Etc.**

**Home Remedies &  
Preparing Wild Game**

# Breads



## Wheat Oatmeal Bread

3 T. yeast, soaked in 1 C. warm water	
$\frac{2}{3}$ C. cane molasses	8 C. flour
$\frac{2}{3}$ C. shortening or cooking oil	4 t. salt
2 C. rolled oats	1 T. lecithin
2 C. wheat flour	3 C. warm water

Soak yeast in warm water. Add 3 C. warm water, salt, lecithin and molasses. Add flour and oats. Knead then add cooking oil. Let rise until double. Work down and shape loaves. Let rise in pans and bake at 300° for 25-30 minutes. Makes 3 or 4 loaves.

Mrs. John A. Weaver

## 2 Hour Buns

1 $\frac{1}{2}$ pkg. yeast	$\frac{1}{4}$ C. white sugar
1 C. warm water	1 egg

Beat these ingredients until foamy then add 2 T. shortening,  $\frac{1}{2}$  t. salt and about 3 $\frac{1}{2}$  C. bread flour. Mix and knead just enough to blend well. Let rise till double in size, shape into buns, let rise again and bake at 400° for 15-20 minutes. These can be made in 2 hours.

Mrs. Adam Yoder  
Mrs. Dan C. Yoder

## Golden Cake Bread

1 C. milk, scalded	$\frac{1}{2}$ C. margarine
$\frac{1}{2}$ C. sugar	
Cook these 3 ingredients then cool.	
1 T. dry yeast	$\frac{1}{4}$ C. warm water
Dissolve yeast in warm water.	
2 beaten eggs	1 t. salt
2 t. vanilla	4 to 4 $\frac{1}{2}$ C. flour

Beat well, let rise 1 hour. Punch down, let rise  $\frac{3}{4}$  hour. Makes 2 loaves. Bake 35 minutes at 350°.

Mrs. Viola Miller

## Soft Oatmeal Rolls

1 C. quick oatmeal  
2 C. boiling water

3 T. oleo

Cook this together and let cool. Pour over:

$\frac{2}{3}$  C. brown sugar  
 $1\frac{1}{2}$  t. salt

2 T. dry yeast  
 $\frac{1}{3}$  C. warm water  
1 T. white sugar

Dissolve yeast in warm water and mix all together. Add 5 C. of bread flour, one cup at a time. Let rise once, then work out and spread with melted oleo, brown sugar and cinnamon. Roll out and cut. Bake at 350°. Frost with your favorite frosting.

Mary Ann Yoder

## Cinnamon Rolls

Soften: 1 pkg. yeast  
1 C. scalded milk, cool to lukewarm, add yeast

Add:  $\frac{1}{4}$  C. white sugar  
1 C. flour

When cool add: 1 t. salt  
2 beaten eggs  
 $\frac{1}{4}$  C. melted butter  
 $1\frac{1}{2}$  C. flour

Mix well and let rise. Roll out and spread with  $\frac{1}{4}$  C. brown sugar and 1 t. cinnamon. Bake at 425° for 8 to 10 minutes.

Mrs. Roman E. Raber

## Pumpkin Bread

$\frac{2}{3}$  C. lard  
 $2\frac{2}{3}$  C. sugar  
2 C. pumpkin  
 $\frac{2}{3}$  C. water  
 $3\frac{1}{3}$  C. flour  
2 t. soda  
 $\frac{2}{3}$  C. raisins

$1\frac{1}{2}$  t. salt  
 $1\frac{1}{2}$  t. baking powder  
1 t. cinnamon  
1 t. cloves  
 $\frac{2}{3}$  C. nuts  
4 eggs

Cream lard and sugar until fluffy. Add remaining ingredients and pour into pans. Bake at 350° for 70 minutes or until done. Makes 2 loaves.

Mrs. Henry E. Mast