



Cooking with the Horse and Buggy People Series

GIVE US THIS DAY OUR DAILY BREAD

Favorite Recipes from the Belle Center Amish Community

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Mrs. Brenda Weaver
Mrs. Naomi Mast
Mrs. Becky Gingerich

Table of Contents

Appetizers & Miscellaneous	7
Breads, Rolls, & Cereal	23
Salads	43
Soups	59
Meats & Main Dishes	65
Large Quantity Recipes	109
Desserts	115
Pies	143
Cakes & Frostings	159
Cookies	185
Children's Recipes	215
Canning	219
Candy	235
Tips and Hints	239

APPETIZER AND MISCELLANEOUS



CREAMY CARAMEL DIP

Mrs. Jonas (Edna) Hershberger

8 oz. cream cheese

2 tsp. ReaLemon

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

1 c. milk

1 c. sour cream

3 oz. instant vanilla pudding

2 tsp. vanilla

Beat cream cheese and sugar until smooth. Add sour cream, vanilla, and ReaLemon, beat again. Add pudding and milk, beating very well. Serve with fresh fruit. Delicious!

CARAMEL APPLE DIP

Lydia Miller

Mrs. Ernest (Lois) Bontrager

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

1 tsp. vanilla

8 oz. cream cheese

Mix together and add sour cream until creamy. Serve with sliced apples or any other fresh fruit.

FRUIT DIP

Mrs. Mark (Edith) Miller

8 oz. cream cheese

Pineapple juice

13 oz. marshmallow creme

Cream together cream cheese and marshmallow creme. Add pineapple juice until desired consistency. Serve with bananas, pineapples, apples, oranges, or grapes.

FRUIT DIP

Mrs. Steve (Linda) Kauffman

2 c. pineapple juice

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

2 Tbsp. clear jel

8 oz. cream cheese

9 oz. Cool Whip

Cook pineapple juice, sugar, and clear jel until thick. When cool add cream cheese and Cool Whip. Mix together until creamy. Serve with sliced apples, bananas, oranges, and grapes. Apples and bananas may be dipped in lemon juice to keep from turning brown.

"If you tell the truth you never have to remember what you said."

SPICED PECANS

Mrs. Lloyd (Martha) Gingerich

1 egg white

1 tsp. salt

1 tsp. cold water

 $\frac{1}{2}$ c. white sugar

1 tsp. cinnamon

1 lb. pecans

Beat egg white until frothy, add water and beat well. Add cinnamon, salt, and sugar. Pour over pecans. Bake at 200° until crisp.

SMALL CHRISTMAS PECAN TARTS

Mrs. Lucas (Becky) Gingerich

8 oz. cream cheese

2 - 2 $\frac{1}{2}$ c. flour $\frac{1}{2}$ lb. oleo

Mix together and press into small tart pans to fit molds. Then fill $\frac{2}{3}$ with filling.

Filling:

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

4 Tbsp. melted butter

2 $\frac{1}{2}$ c. brown sugar

1 tsp. vanilla

3 beaten eggs

Bake at 350° until nice and brown. Taste like small pecan pies.

LOLLIPOPS

Mrs. Martin (Martha) Burkholder

Bread dough

1 stick oleo

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

1 c. brown sugar

Grease 9 x 13 pan. Make $\frac{3}{4}$ " balls with bread dough and place about $\frac{1}{2}$ " apart in pan. Let rise until double. Bring sauce to a boil and pour into pan. Bake at 350° for 30 min. or until golden brown. Delicious when warm!

PINEAPPLE PECAN CHEESE BALL

Mrs. Lucas (Becky) Gingerich

16 oz. softened cream cheese

1 tsp. lemon pepper seasoning

1 can crushed pineapple, well drained

1 tsp. seasoning salt

 $\frac{1}{2}$ c. chopped green pepper

2 c. chopped pecans, divided

 $\frac{1}{2}$ c. chopped green onion

Assorted crackers

Whip cream cheese until smooth. Add pineapple, green pepper, onions, seasonings, and $\frac{1}{2}$ c. nuts. Turn onto sheet of plastic wrap and shape into ball. Refrigerate several hours or overnight. Before serving roll cheese ball in remaining nuts. Serve with crackers. 12 - 14 servings.