

## MIXING BOWL DELITES

### SOAP BALL RECIPE

Use *LARGE MIXING BOWL* and Wooden Spoon

2 cups ivory snow  
1/4 cup liquid

In the liquid place food coloring, perfume and add water to equal only 1/4 cup total. Mix completely with a spoon 'til flakes are moistened. Roll by hand into soap balls. Dry for 24 hours before use. They float in water!

### CAKE IN A BOWL

6 oz. Pkg. Strawberry Jell-O  
Bakery Angel Food Cake  
1 pkg. Frozen Strawberries

Mix Jell-O with 1 1/2 cup hot water. Add *frozen strawberries*. Poke holes into the angel food cake with fork or toothpick. Place in the *Large Mixing Bowl*. Pour berry mixture over cake. Seal Bowl. Tip cake up and down. Place in Refrigerator. Ready in 1 hour. Slice and serve with cool whip or ice cream.

### PIZZA CRUST RECIPE

2 cups flour  
2 teaspoons baking powder  
1 teaspoon salt

Mix together and add:

1/4 cup salad oil—seal and “roll” bowl.

Add: 2/3 cup milk—shake and rotate bowl again.

Dough does stick slightly.. Roll onto floured *surface*, knead gently, adding a bit of flour. Roll with Rolling Pin into 2—13” circles for 2 pizzas. Will fill 2 pans or 1 large pan. Place 1 tablespoon oil on top of each pizza.

Add toppings: Tomato sauce, pizza sauce, etc.

Add variety of other toppings: Sausage, olives, onion, salt and pepper, mushrooms, ground beef sauerkraut, oregano, mozzarella cheese, etc.

Ragu or Contadina Sauce is GREAT!

Bake in 425° oven for 20-25 minutes.

### REFRIGERATOR FROSTING RECIPE

*MEDIUM MIXING BOWL*

4 egg whites                      sprinkle of salt  
1 cup Crisco                      4 cups powdered sugar

Mix all ingredients together.

Keeps for 1 month or longer.

Add flavorings of your choice: Cherries—Nuts—Peanut Butter—Chocolate—Vanilla—Maple—ETC for variety.



### PIE CRUST

3 cups flour	1 cup
shortening	
1 teaspoon salt	1 teaspoon vinegar
1/2 cup ice water	

Mix well. If not used at once, store in *Medium Mixing Bowl*. It will keep 2-3 weeks in refrigerator, or roll out and Store in *12” Round Container* with wax paper in between. Freeze. It will hold 12 crusts, ready to use. Take out and lay over pie pan to thaw.

### YUMMY PEANUT SQUARES

*IN SMALL MIXING BOWL*

1/2 cup corn syrup	1/2 cup brown sugar
1/2 cup peanut butter	3 cups Special K Cereal
1/2 cup flaked coconut	

Measure syrup and sugar into 3 Qt. Saucepan. Cook over medium heat until mixture bubbles. Stir and remove from heat. Stir in peanut butter. Mix cereal and coconut in *Small Mixing Bowl*. Stir until well coated. Press evenly into buttered *SNACK-STOR* Container. Yield 64 squares 1 x 1”. Even good for Breakfast!

### GRANOLA

*LARGE MIXING BOWL*

5 cups ‘Old Fashioned’ Rolled Oats

1 cup oil

1 cup honey

1 cup of each:

Sesame Seeds

Sunflower Seeds

Flour

Wheat Germ

Sliced Almonds

Add extra nuts, coconuts, raisins to suit your taste.

Mix all ingredients together in *FIX N MIX BOWL* until well blended. In *LARGE MIXING BOWL* blend honey and oil.

Pour quickly into grain mixture and stir in completely.

Spread Granola out on 2 large cookie sheets. Bake at 300° for 30-40 minutes. Remove immediately before it cools. Store in *Modular Mate* container.

## **PRAYLINES**

### *LARGE MIXING BOWL*

3 cups sugar                      1 cup buttermilk  
1 stick butter                    1 cup pecans  
1 tablespoon soda                2 tablespoons white Karo  
1 teaspoon vanilla

Add sugar, buttermilk, soda and Karo, blend well. Add butter and bring to a boil. Cook until in soft ball stage. Then pour into *LARGE MIXING BOWL*. Add vanilla and beat with mixer at high speed. Add nuts. Drop on waxed paper.

## **INSTANT MAGIC WHITE SAUCE**

### *LARGE MIXING BOWL*

1 cup flour  
4 cups instant (non fat) milk  
4 teaspoon salt  
1 cup margarine (cut in)

In *LARGE MIXING BOWL* Mix 1st 3 ingredients. Add butter and blend. Store in Refrigerator.

### **To Use:**

THICK SAUCE—1 cup mix to 1 cup milk  
MED—1/2 cup mix to 1 cup milk  
THIN—1/3 cup mix to 1 cup milk

## **CHERRY CHEESE PIE**

### *MEDIUM MIXING BOWL*

1 prepared crumb crust or pie shell  
12 oz. Soft cream cheese  
1/2 cup sugar  
2 eggs  
1/2 teaspoon vanilla  
1 small can crushed pineapple (well drained)  
(Optional)  
1 can cherry pie filling

Beat at medium speed in *MEDIUM MIXING BOWL*. Cream cheese and sugar until smooth and creamy and add eggs and vanilla. Beat until well blended. Add pineapple and pour into pie shell. Bake 350° for 30-35 minutes. When cool, top with cherry pie filling.

## **HONEY SPREAD**

For quick breads  
8 oz. Softened cream cheese  
1/3 cup honey  
2 tablespoons chopped nuts (OPTIONAL)

Mix together and serve in *SERVING CENTER BOWL* with quick breads and cheese slices in tray for a quick snack when unexpected company drops in.

## **WATERGATE CAKE**

### *LARGE MIXING BOWL*

1 yellow cake mix                      3 eggs  
1 cup club soda                        1 cup oil  
1 teaspoon vanilla                      1 pkg. Instant  
Walnuts                                    Pistachio Pudding

Stir until creamy but lumpy. Bake at 350° for 35-45 minutes. Use layer or 9 x 13" pan.

### *FROSTING IN THE SMALL MIXING BOWL*

9 oz. Cool Whip                      Instant Pistachio Pudding  
1 cup milk  
Beat until thick. Top with coconut and walnuts—keep refrigerated.

## **HEAVENLY HASH CAKE**

12 oz. Chocolate Chips                1/2 teaspoon salt  
1 cup pecans                            4 eggs  
1 large Angel Food Cake              6 tablespoons sugar  
1 pint whipped cream

Melt chocolate chips, beat egg yolks and add to chocolate. Beat egg whites and add sugar. Stir in Chocolate egg/mixture and add salt and nuts to mixture then fold in whipped cream. Grease. Break up cake and layer cake and mixture. Refrigerate.

## **SPAMWICHES**

### *SMALL MIXING BOWL*

Grate 1 can Spam                      1 small onion  
1/2 lb. American Cheese

Mix in 1 can undiluted cream of mushroom soup. Spread generously on toast and broil. May also be used as filling for hamburger buns wrapped in foil and heated in oven.

## **CRÈME DE MENTHE CAKE**

### *LARGE MIXING BOWL*

Prepare 1 white Pillsbury Plus cake per directions on box and blend in 1/2 cup crème De Menthe. Then bake per pkg. directions. While still warm (not hot) frost with 1/2 jar Kraft fudge topping. When cake has cooled completely, blend 1/3 cup crème De Menthe with an 8 oz. Cool Whip and spread on cake. Store in refrigerator. Tastes like French mints!

## **CHOCOLATE CHERRY BARS**

### *LARGE MIXING BOWL*

Beat 2 eggs and add 1 Pillsbury Plus Devils Food cake mix. 1 teaspoon almond flavoring and 1 can cherry pie filling. Stir well, grease and flour jelly roll pan. Bake 25 minutes at 350° - frost while warm with Frosting: 1 cup sugar, 1/3 cup milk and 5 tablespoons butter. Boil for 1 1/2 minutes stirring, then add 1 cup Semi-Sweet Chocolate chips. Stir until smooth and frost.