

Wacky

ReCipes

Collected by **Ellie Hadsall**

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Recipes

No copyright.

No trademark.

No promises.

Printed in my office.

Published in my living room.

Nothing fancy.

Just inspiring you to have fun in the kitchen.

Don't take baking and cooking too seriously;

Put the JOY back into your creations!

The Essential Disclaimer

These recipes are to be prepared and eaten *at your own risk*.

I accept no blame, admonishments, or derision for the chaos that may result in your life if you prepare these.

I do accept samples if they are yummy and fresh.

These recipes are not offered as medical, legal, relationship, karmic or craving treatment.

For medical advice, see your doctor.

For legal advice, see your attorney.

For relationship advice, see your friends who have good relationships.

For karmic advice, see God, angels, or guides.

For craving advice, eat quality chocolate.

For best results, prepare the recipes with some good tunes cranked up high on your sound system, a friend who giggles, and roommates or family with a high tolerance for the absurd.

This is a collection of fun, unusual recipes I have gathered over the years. If anyone reading this has additional fun recipes you are considering, please take the plunge and try them out. Feel free to send me crazy ones, but I have more cracker pie recipes than I need, so please refrain from sending those!

I began collecting these pre-internet days. Many are now online with variations.

I don't know the source of most of these recipes; many have shown up in one form or another in various publications. I tried to proofread amounts, etc., but wouldn't be surprised if a few have mistakes. Please let me know. And one more thing; this is not a serious book, so just know that if the formatting is sometimes screwy, I don't care!

You may choose to not reveal the contents of some of these to those who are eating it. The palate may love it, but if the mind rejects the very thought of it, those brave taste buds lose the battle.

Also, I haven't baked all of these, so cannot attest to the goodness of some. If you feel adventuresome, try some out and let me know how they taste!

A recipe with a 😊 is a proven favorite with family and friends.

Enjoy!

General Baking Suggestions

- Substitute Sucanat for white and/or brown sugar. It is the least processed of all sugars and doesn't create the sugar highs and lows that so many suffer from. It has a slightly caramel flavor which our family has grown to love.
- You may substitute butter for margarine in any recipe (recommended, as it doesn't have bad trans fats or hydrogenated oil).
- You may substitute carob powder for cocoa, carob chips for chocolate chips.
- Be creative when cooking, puleeeeeze! Try substitutions for variety. For example, when making four cherry pies one Christmas, I ran short of cherry pie filling for the last pie. I had some cranberry sauce I'd made with Grandma Leona's recipe, so added that to the cherry filling. The pie was delicious, with a bit of a wild currant pie flavor! Of course, some experiments are failures, but more often than not you learn something that leads to a special dish your family will love.
- Bake for slightly less than suggested times and then check and bake longer if necessary.
- When baking cookies: for chewier, bake less time; for crisper, bake longer.
- The same ingredients will bring varied results, due to altitude, moisture, etc. Don't worry about how it looks. If it tastes good, eat it!
- Remember to adjust recipes if you live at a high altitude.
- Many recipes can substitute gluten-free or Einkorn flour for standard flour, being sure to add the necessary binder; I use flax meal at the ratio of one tablespoon per cup of flour.

Breads

Skillet Bread 😊

This bread is quick to make, simple, versatile, and won't heat up the kitchen.

- 1 cup flour
- 1 tsp baking powder
- 1 tsp salt
- 1 Tbs rice syrup, honey, or another sweetener
- 1 egg
- sweet milk
- 3 T melted butter or ghee

Mix the flour, baking powder and salt.
Add the egg, beaten.
Add just enough milk to form a stiff batter (if it is too thin, it won't cook through).
Schlop it into a medium sized heated skillet (low to medium heat) which butter was melted in, and pat to spread out evenly.

Cover with lid.

Brown one side, turn, brown other side.

Options: Add any of the following:

- herbs (ex: rosemary or thyme to have with veggie stew)
- shredded cheese (definitely cook on low heat)
- cornbread (replace 1/2 cup of flour with cornmeal)
- Increase sugar and at the end, add cinnamon and raisins. Bake. Drizzle with frosting before serving.

Warning: you can make a double recipe and then curse when it breaks apart as you flip it. It still tastes good, though.



Beer Biscuits

Yield: 24 biscuits (see below for smaller batches)

- 4 cups Bisquick mix, a similar brand or prepared biscuit dough without the moisture added.
- 3 Tbs. sugar
- 1 can (12 oz) beer.

Mix together all ingredients, and then place batter in greased muffin pans, filling only half full.
Bake at 400F for 10-15 minutes (until brown on top).

This batter can be made ahead and placed in muffin pans and stored in fridge 8 to 10 hours until ready for baking. Also, the amount can be cut into proportionate amounts with excellent results.

# Biscuits	Cups Bisquick	Tbs sugar	Oz beer
18	3	2	9
12	2	1	6
6	1	1/2	3

German Pancakes 😊

Try this as a special breakfast or as dessert served with coffee or hot chocolate.

3/4 stick butter
1/2 cup flour
1/2 cup milk

2 eggs
lemon juice
powdered sugar

Put butter in heavy frying pan (one that can go into a hot oven...it has to have a handle that can survive the heat.)

Place in oven to melt the butter as the oven is preheating to 450 degrees.

While butter melts, combine flour, milk, and eggs in bowl.

Pour into skillet and bake in oven for 7-10 minutes. USING A HOT PAD, remove from oven.

Transfer onto a plate, and garnish with lemon juice and powdered sugar. Awesome!

7-UP Biscuits

Yield: 6 delicious biscuits that are fluffy and moist.

1/4 cup 7-UP
1/4 cup buttermilk
2 cups Bisquick mix or comparable.

Mix together to form smooth dough.

Dip hand into just enough Bisquick to knead dough until smooth and elastic.

Shape dough into 6 patties of equal size, 1" thick.

Place one patty in center of greased 9" layer pan.

Arrange other patties around that. Wipe tops with butter.

Bake at 450F for 18 to 20 minutes or until tripled in size and gold brown.

Cool in pan 10 min. before serving.

And no, I've not tried it with Coke, Mountain Dew, or Root Beer.

Beer Bread

2 cups flour
2-1/2 tsp baking powder
2 pinches salt

3 T sugar
1 (12 oz) can regular beer
4 T butter melted (1/2 stick)

Preheat oven to 350 degrees.

Oil a regular loaf pan.

Combine flour, sugar and beer. Mix with wooden spoon until well blended and sticky (about 1 minute)

Pour dough into pan and bake 30 min.

Remove from oven and pour melted butter over top.

Bake 30 min more until lightly browned on top.

Cool in pan. Remove and serve.

Hobo Bread

2 Cups boiling water
4 tsp baking soda
2 Cups dark raisins

4 cups flour
2 cups sugar
1/2 tsp salt
4 Tbs vegetable oil

Mix soda and water, pour over raisins and let stand overnight.

Sift flour, sugar and salt. Add to raisins and water.

Gradually add oil until well mixed.

Bake in three 1-pound size greased and floured juice or fruit cans (fill can half full with batter)

Bake 30 min at 350F. Turn down to 325F and continue baking for one hour.

Lay cans on side. Cool. Roll cans to loosen bread after cooling.

Keeps well in refrigerator.

Cakes

Tomato Soup Cake

People will never guess the secret ingredient, but will comment on the unusual “tang” to it.

2 cups flour	4 tsp. baking powder
10-3/4 oz. can condensed tomato soup	1 tsp. baking soda
1-1/3 cups sugar	1-1/2 tsp allspice
1/2 cup shortening	1 tsp. cinnamon
2 eggs	1/2 tsp. cloves
1/4 cup water	

Combine all ingredients.

With mixer on low, beat until well mixed. At high speed, beat 4 minutes.

Pour into two greased and floured 8-inch round cake pans.

Bake at 350F for 45-40 min. or until done.

Cool on wire racks 10 minutes. Remove, cool.

Frost with chocolate or cream cheese frosting.

Cream Cheese Frosting:

8 oz. cream cheese, softened.

1 tsp. vanilla

3-3-1/2 cups sifted powdered sugar.

Beat cream cheese and vanilla until blended. Gradually add sugar, beating until light and fluffy.



Frosted with Chocolate Frosting

Pinto Bean Cake

2 cups sugar	1 tsp. baking soda
1/2 cup butter	1 Tbs. cocoa
2 eggs	1 tsp. cinnamon
2 cups cooked pinto beans (mashed & whipped until fluffy)	1/2 tsp. cloves
1-1/4 cups flour	1/2 tsp. allspice
1/2 tsp. baking powder	1/2 cups chopped pecans

Cream sugar and butter until light and fluffy. Add eggs and mix well.

Add beans and dry ingredients which have been pre-sifted together. Mix well.

Stir in pecans.

Pour into greased and floured 9x13 cake pan. Bake 350F for 50-60 minutes or until done.

Cool before frosting with following icing.

Pinto Bean Cake Butter icing:

1/2 cup soft butter	1-1/4 tsp vanilla
3 cups powdered sugar	1 to 2 Tbs. milk (as needed)

Cream butter and sugar; stir in vanilla and milk. Beat until smooth and spreadable.

Sprinkle top with chopped nuts of desired.

Chocolate Cola Cake

2 cups flour, sifted	12 eggs, beaten
1-1/2 cups miniature marshmallows	3 Tbs. cocoa
2 cups sugar	1 tsp. baking soda
1/2 cup buttermilk	1 cup cola
1 cup butter	1 tsp. vanilla

Combine flour and sugar.

In a small saucepan, mix together the butter and cocoa. Stir in the cola and heat until boiling.

Remove pan from heat, add marshmallows and stir until marshmallows dissolve.

Add this warm mixture to flour and sugar, stirring well.

Mix in buttermilk, eggs, baking soda and vanilla. Mix well.

Pour into greased and floured 9x12 cake pan. Bake 350F for 30 - 35 minutes.

Make icing while cake is baking as it should be placed on the cake while it is warm.

Cola icing

1/2 cup butter	1-pound powdered sugar
3 Tbs. cocoa	1 cup finely chopped pecans (optional).
2 Tbs. cola	

Combine butter and cocoa in sauce pan and add cola. Heat until boiling. Pour hot mixture over the sugar and mix until smooth. Frost the cake in the pan when it's removed from the oven.

Sprinkle top with chopped pecans if desired.

Wacky Vegan Chocolate Cake 😊😊!!

This eggless, butterless, milkless cake was popular during World War II when the egg and dairy ingredients were scarce. It is the most moist, delicious chocolate cake I've ever come across.

Many people mistakenly think it is a mayonnaise cake.

1-1/2 cups flour	1/3 cup salad oil
1/4 cup cocoa	1 Tbs vinegar
1/2 tsp salt	1 cup water
1 cup sugar	1 tsp vanilla (optional)
1/2 tsp baking soda	

Sift together the flour, cocoa, salt, sugar and baking soda. Add remaining ingredients. Blend well but don't beat too hard.

Bake in greased loaf pan or square cake pan at 350 for approximately 30 minutes.

1-1/2 or double the recipe for a Bundt cake pan or make 12 cupcakes.



Wacky Vanilla Cake

Another WW2 Recipe, eggless...

2 -1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons sugar

1 can sweetened condensed milk
1 cup water
2 tablespoons vinegar
2 tablespoons vanilla extract
1/2 cup melted butter

Preheat the oven at 350F.

Line a 9×13-inch pan with parchment paper, or use a greased and floured Bundt cake pan.

In a large bowl sift together the flour, baking powder, baking soda and salt. Mix in the sugar.

Make a well in the center of the dry ingredients and stir in the wet ingredients **one by one**.

Stir the mixture together using a whisk. Some lumps are okay.

Pour the batter in the prepared pan and bake for 25-35 minutes. Check early as it may bake sooner.

Transfer the pan to a cooling rack and remove the cake after 15-20 minutes. Place the cake on the rack for it to cool down completely before slicing it.

Wacky Spice Cake

Another WW2 Recipe, heavy and moist

3 cups all-purpose flour
1 cup sugar
3 tsp baking powder
1/2 tsp salt
1 tsp cinnamon
1/2 tsp allspice, ground
3/4 tsp nutmeg, ground
1 tsp clove, ground

1/2 cup cooking oil
1-1/4 cup water
1 Tbs vanilla

Optional:

3 mashed bananas
Chocolate chips
3/4 cup raisins or chopped nuts (soak first)
Shredded carrots and pineapple (carrot cake)

Preheat the oven at 350F.

Sift together all dry ingredients.

Add liquid fat with water and vanilla and stir until well mixed.

Add liquid to dry ingredients and mix well.

2 Layers: for 20 minutes. **Loaf pan:** for 45 minutes.

9 x 9 inch pan for 30 minutes I always Test with toothpick.

Transfer the pan to a cooling rack and remove the cake after 15-20 minutes. Place the cake on the rack for it to cool down completely before slicing it.

Wacky Lemon Cake

Another WW2 Recipe, eggless, dairy-free

1-1/2 Cups flour + 3 Tablespoons	1 tsp. white vinegar
1 cup white sugar	1 tsp. pure vanilla extract
1 tsp. baking soda	1 tsp. pure lemon extract
1/2 tsp. salt	5 Tbsp. vegetable oil
1 Tbsp lemon zest	1 Cup water

Preheat the oven at 350F.

Mix first 5 dry ingredients in a large bowl, starting with the flour first. Mix well.

Make 3 depressions in dry ingredients - two small, one larger.

Pour vinegar in one depression, vanilla and lemon extracts in the other, and the vegetable oil in third larger depression.

Pour water over all.

Mix well until smooth.

Pour into greased 8x8 baking pan

Bake on middle rack of oven for 35 minutes. Test with toothpick.

Water Cake

Another WW2 Recipe, eggless, dairy-free

12 oz water (or orange juice for more flavor)	2.8 oz sunflower oil
3-1/2 cups Italian type 00 flour*	Grated zest of 1 lemon (or the beans from a vanilla pod)
1-1/4 cups sugar	2 tsp. baking powder

*Extremely finely-ground pasta flour containing little bran or germ. (You can finely grind unbleached all-purpose flour)

Preheat the oven at 350F.

Sift the flour and baking powder together into a large bowl.

Then add the sugar and lemon zest.

In a separate bowl, combine the oil and water and mix well.

Slowly add the dry ingredients to the water and oil, and mix it all.

Pour the mixture into a greased cake pan and bake for about 45 minutes.

Always test the cake with a toothpick in the center before removing it from the oven.

If you like, you can dust the cake with powdered sugar.

Upside Down Apricot Skillet Cake

I'd experiment to see if peaches or apples work with this also. This is another recipe that won't heat up your kitchen.

1/4 cup plus 1 Tbs butter	1 tsp vanilla
1-3/4 cup packed brown sugar	1/4 cup buttermilk
1 can (16 oz) apricot halves, drained	1 tsp baking powder
1 cup chopped pecans	1 cup flour
4 eggs	

In heavy 9 or 10 inch skillet, melt butter over low heat. Remove 1 Tbs to medium bowl; set aside.

Stir sugar with butter in skillet; spread to cover bottom. Top with apricots, cut side down. Sprinkle with pecans; set aside.

In bowl with butter beat eggs, vanilla and buttermilk until well blended. Stir in baking powder and flour until smooth. Spread evenly over apricots. Cover all but 1/2 inch of skillet with lid; cook very low heat 40 minutes. While hot, un-mold onto serving dish. Serve warm. Makes 8 servings.

11-11-11 Cake Also called Mandarin Orange Cake

1111 or any combination of "1's" is a number many people see as auspicious, signifying you are blessed. Notice all the 1's in this recipe!

1 Cup flour	1 pinch salt
1 Cup sugar	1 beaten egg
1 tsp. baking soda	1 can (11 oz) drained mandarin oranges

Heat oven to 350 degrees, grease 8x8 pan

Beat all ingredients together until oranges disintegrate, pour into pan, bake 35 minutes.

Glaze/sauce (make while the cake is baking, and close to done):

3/4 Cup brown sugar
2 Tbsp. butter
2 Tbsp. milk

Mix and boil smooth for 1 minute.

As soon as cake is done, spread over the top, put under broiler for 30-60 seconds. *Don't forget to double this glaze if you double the cake recipe.*

Two-Fer Pineapple Cake

Easy to remember: 2 measures of each main ingredient.

2 Cups flour	1 large can crushed pineapple (~20 oz)
2 Cups sugar	1 Cup chopped nuts
2 tsp. baking powder	1/2 C shredded coconut (optional)
2 Eggs	

Combine dry ingredients and mix well

Beat eggs and stir in along with pineapple and its juice.

Stir in chopped nuts.

Bake in Bundt cake pan at 350F until done (inserted toothpick comes out clean).

Rum Cake

Below is a delightful rum fruitcake that friends and family are sure to enjoy any time of year!

Important! *Read all directions before you begin.*

Assemble the list of ingredients below and follow directions carefully.

Ingredients

- Rum
- Eggs
- Flour
- Brown Sugar
- Butter, softened
- Baking powder
- Lemon juice
- Dried fruit

Before starting, sample the rum and check for quality. Good, isn't it?

Select a large mixing bowl, measuring cup, etc.

Sample rum again, it must be right.

With electric beater, beat one-cup butter in a large fluffy bowl. Add one-teaspoon sugar and beat again.

Add two large eggs and two cups dried fruit and beat until very high. If fruit gets stuck in egg-beater, pry out with knife, accompanied by appropriate words.

Sample rum again and check for consistency. Hic! Delicious!!

Next. Sift in three cups baking powder, add one pinch of rum, one teaspoon soda and one cup salt, or was it pepper?

Who cares! Sample rum again. Hic! Whoopie! Next, shift in one-half pint lemon juice, fold in chopped buttermilk and add strained nuts.

Shample rum again. Hic! Now, toss in one-tablespoon brown sugar, or whatever the heck color is around, and mix well. Don't forget to grease the oven and turn on cake pan to 350 degrees. Hic!

Now pour the whole mess into the oven and...Oops! Oh well, you can clean the oven later. On second thought, forget the oven. Forget the cake! Drink rest of the rum and go to bed.

Candy

Velveeta Fudge

I made this for my kids and they couldn't guess the secret ingredient. They thought it was "okay" fudge, but then all fudge at our house is compared to Grandma June's, so few will measure up. When I told them the secret they were totally grossed out.

1/2 lb. Velveeta	2 lbs. powdered sugar
2 sticks butter (1/2 lb.)	1 tsp. vanilla
1/2 cup cocoa	

In double boiler, melt and stir Velveeta, margarine and cocoa.

Beat in with mixer: powdered sugar and vanilla.

Pour into 9x13 pan. Chill. Cut and serve.

Note: if you don't tell anyone, they can't guess the key ingredient!

Cookies

Window Pane Cookies 😊 (also known as Turtle cookies)

Baked in a waffle iron instead of the oven, these are totally fun to make with your kids. Their consistency is similar to brownies. More waffle iron cookie recipes are online.

3/4 cup cocoa	1-1/2 cups sugar
2 cups flour	4 eggs
3/4 cup butter	2 tsp. vanilla

Heat cocoa and butter in saucepan, mixing well. Cool.
Mix flour, sugar, eggs and vanilla and add to above, cooled mixture.

Drop by teaspoonsful onto a lightly oiled waffle iron set on medium setting.

Bake for 1 minute.

Remove, cool, and frost if desired.



Options:

Add coconut, nuts, Rice Krispies, oatmeal, etc.

Any thick cookie batter or desert bar batter can be cooked on a well-oiled waffle iron.

Red Devils (Beet Cookies)

A fun way to use up your garden beets, and healthy, too.

1/2 cup margarine or butter	1/2 tsp. salt
1 cup flour	1/2 cup grated raw, peeled beets
1/2 cup sugar	1/2 tsp. cinnamon
1 tsp. baking powder	1 cup grated raw, peeled apples
1 egg	1/2 tsp cloves
1 tsp. baking soda	1/2 tsp. nutmeg
1 tsp. red food coloring (optional)	

Cream margarine and sugar.

Beat in egg and coloring.

Stir in beets and apples.

Sift together dry ingredients.

Stir in egg mixture until well blended.

Drop by rounded teaspoonfuls, 2" apart on cookie sheets.

Bake at 400F about 10 min until firm.

Yield: 4 doz. cookies.

Abby Van Buren's Potato Chip Cookies

How to use potato chip crumbs if you don't use them in tuna casserole.

3/4 cup sugar	1 egg yolk
1-1/2 cups sifted flour	1/4 cups chopped nuts
3/4 cup butter, softened	1 tsp vanilla
1 cup finely crushed potato chips	1/2 cup sugar (set aside)

In large bowl, beat sugar, butter, yolk and vanilla until light and fluffy.
Lightly spoon flour into cup; level off. Add to sugar mixture, mix well.
Stir in potato chips and nuts.
Roll dough into 1" balls.
Place 1" apart on un-greased cookie sheet.
Dip bottom of 3" glass in remaining sugar (be sure to do this!) and flatten dough balls.
Bake at 375F for 12 to 15 minutes or until golden brown.
Yield: 3 dozen cookies.

Flourless Peanut Butter Cookies

Peanut butter can vary in moisture. If the batter/dough is too runny, you can add a little flour to thicken it up, but then it's no longer flourless, is it?

1 cup natural peanut butter	1 tsp vanilla
1 cup sugar	1 large egg, lightly beaten

Mix together the peanut butter, sugar, vanilla and beaten egg.
Spoon 1 tablespoon of dough mounds 1-inch apart onto ungreased baking sheets.
Flatten each one with a fork.
Sprinkle sugar or salt on top of the cookies.
Bake 350F for 10 minutes or until browned on edges.

Desserts

3 Glass Jelly Roll 😊

Another fun recipe to make with kids!

3 drinking glasses, all the same size
1/2 tsp. cream of tartar
4 eggs
1 tsp. vanilla or lemon extract
sifted flour

granulated sugar
powdered sugar
1 cup jelly, pudding or filling
1/2 tsp. salt

Break eggs into first drinking glass.

Spoon sifted flour into second glass, to reach same level as eggs.

Spoon sugar into third glass, to reach same level as first two glasses.

In mixer bowl, beat eggs with salt, cream of tartar and vanilla - until thick.

Add sugar gradually, beating at least four minutes.

Add flour in three portions, folding quickly and thoroughly.

Spread batter evenly in jelly roll pan (11x15") with wax-paper lining the bottom of the pan.

Bake at 375F for 12-15 minutes. (*I baked for 15 minutes and it was overbaked*)

Invert *immediately* on towel sprinkled with powdered sugar.

Peel off waxed paper *immediately*.

Roll up *immediately* (while still warm).

Let cool to room temperature.

Unroll gently and spread with jelly or pudding, softened with fork.

Roll again. Cut into 1" slices for serving. May serve room temp or wrap in wax paper and chill in refrigerator.

Yield: 8-10 servings.

Adjust this Recipe!

You can adjust the yield by changing the number of eggs!

Example: 2 - 5 eggs

Eggs in one glass, same amount of flour and sugar in next two glasses.

1/8 tsp each salt and cream of tartar for each egg used.

1/4 tsp flavoring for each egg used.

Beat eggs with sugar at least 1 minute per egg.



Dribble Dessert 😊😊!!

So easy to make and a BIG hit with family and friends. This one is courtesy of Grandma June!

1 stick butter	21 oz prepared pie filling* (your choice)
1 cup flour	*If you want to use large can of canned fruit, drain off the juice, then stir in 1 Tbs tapioca per 1 cup fruit, let sit 15 minutes, and use in place of pie filling.
1 cup sugar	
3 tsp. baking powder	
2/3 cup milk	

Melt the stick of butter in 8"x8" glass baking dish. Mix flour, sugar, baking powder and milk, and dribble over butter – *don't stir it!* Pour pie mix over the top – *don't stir it!* Bake at 375F for 30 minutes. The liquid will "set" as it cools. The crust is crunchy-chewy.

Zucchini Crisp (Mock Apple Crisp)

6 to 8 cups peeled and sliced zucchini, seeds removed	4 cups flour
2/3 cup lemon juice	2 cups sugar
1 cup sugar	1/2 teaspoon salt
1/4 teaspoon nutmeg	3 sticks oleo
1/2 teaspoon cinnamon	1 teaspoon cinnamon

Cook zucchini in lemon juice until tender.

Add 1 cup sugar, nutmeg, and 1/2 teaspoon cinnamon.

Let simmer for two minutes.

While zucchini cooks, combine the flour, 2 cups sugar, salt, and oleo.

Add 1/2 cup of that crumb mixture to the zucchini to thicken.

Pat 1/2 of the remaining crumb mixture into a greased 9 x 13-inch pan.

Bake at 375 degrees Fahrenheit for 10 minutes.

Spread zucchini evenly over crust.

Add 1 teaspoon cinnamon to the remaining crumb mixture and spread over the top of the zucchini.

Bake at 375 degrees Fahrenheit for 30 to 40 minutes.

Black Bean Brownies

1-1/2 cups black beans, drained and rinsed
2 Tbs cocoa powder
1/2 cup quick oats
1/4 tsp salt
1/3 cup pure maple syrup, agave or honey
2 Tbs sugar (or omit and increase maple syrup to 1/2 cup)
1/4 cup coconut or vegetable oil
2 tsp pure vanilla extract
1/2 tsp baking powder
1/2 cup to 2/3 cup chocolate chips (*required* for flavor)
Optional: add more chips, for interest

Preheat oven to 350 F.

Combine all ingredients and blend until completely smooth. Really blend well. (A Vitamix or blender can work if you absolutely must.)

Stir in the chips, then pour into a greased 8×8 pan.

Optional: sprinkle extra chocolate chips over the top.

Cook the black bean brownies 15-18 minutes, then let *cool at least 10 minutes* before trying to cut.

Makes 9-12 brownies.

Pies

Edward Pierce's Cantaloupe Pie

1 fully ripe cantaloupe	1/2 cup sugar
3 Tbs flour	9-inch baked pastry pie shell
1/8 tsp nutmeg	5 egg whites
1 stick butter	sugar
5 egg yolks, beaten	1/8 tsp vanilla

Slice cantaloupe and heat until soft enough to mash, or puree in blender. (If cantaloupe is very ripe, you can readily mash with a fork.) Combine mashed pulp with flour, nutmeg, butter, egg yolks and 1/2 cup sugar and cook over low heat, stirring constantly until thick. Cool and pour into cooled baked pie shell. To make meringue, beat the egg whites until stiff, adding sugar and vanilla. Pile meringue on filling, smooth to edges and brown in 400F degree oven. Refrigerate for several hours before serving.

When Edward Pierce, a Texas and Pacific Railroad dining car cook, saw a coworker throwing away a case of overripe cantaloupes during the 1950s, he couldn't stand the waste.

"I said, 'Man, what are you doing?' He told me they were too soft and he couldn't sell them." But Edward went to bed and kept thinking of those cantaloupes in his icebox and how he might use them. That's when he decided to try them in a pie, something similar to maybe a lemon pie. The recipe he created was an instant hit with other railroad employees and eventually became a specialty menu item on the train.

Syrup Pie

Yields 2 pies

1-1/2 cups sugar	1 tsp vanilla
1/4 cup flour	4 eggs
1/2 tsp salt	1 cup evaporated milk
1 cup light corn syrup	2 unbaked pastry pie shells

Combine all ingredients and pour into pie shells.
Bake at 350 for 15 minutes, then lower to 300 for 30 more minutes.
Insert wet knife into filling and if it pulls out clean, the pie is done.

Pinto Bean Syrup Pie (Mock Pecan Pie)

3 eggs, slightly beaten	1 tsp vanilla
1 cup light corn syrup	1-1/2 cup cooked & drained pinto beans
1 cup sugar	1 unbaked 9-inch pie shell
2 Tbs melted butter	

In large bowl, combine first 5 ingredients. Blend well.

Stir in beans.

Pour into pie shell and bake at 350 degrees for 50-55 minutes or until knife inserted in center comes out clean.

Oatmeal Pie (Mock Pecan Pie)

1/4 cup softened butter	1/2 tsp cinnamon
1/2 cup sugar	1/4 tsp salt
3 eggs	1 cup quick-cooking oats
1 cup dark corn syrup	1 unbaked pastry pie shell
1/2tsp ground cloves	

Cream together butter, sugar and eggs.

Add syrup, salt and spices and mix.

Add Oatmeal.

Pour into unbaked pie shell and bake at 350 for 1 hour or until knife inserted in center comes out clean.

Cottage Cheese Pie

10 oz creamed cottage cheese	1/2 cup butter, softened
3/4 cup sugar	1/2 cup sugar
3 eggs	1/2 cup flour
1 tsp vanilla	

Mix cheese, sugar, eggs and vanilla well and pour into pie shell.

Mix butter, sugar and flour. Sprinkle over cheese mix.

Bake 350 until done.

Impossible Coconut Pie

This pie forms its own crust.

2 eggs	1/4 tsp baking powder
1 cup sugar	1/2 stick butter, melted
1 cup milk	1 cup flaked coconut
1/4 cup flour	1/2 tsp vanilla
pinch salt	

Beat eggs in bowl, add milk slowly and mix well.

Mix sugar, salt, flour and baking powder then add slowly to milk and egg mix. Beat well. Add melted butter and mix again.

Add coconut and vanilla, beat well and pour into 8-inch glass pie plate, lightly greased.

Bake 30 minutes at 350. Test for doneness with knife blade.

No Crust Apple Pie

Another pie that forms its own crust.

1 can (21 oz) apple pie filling	1 tsp baking powder
1/2 tsp cinnamon	1/4 tsp salt
1 cup flour	1 egg beaten with 1 tsp vanilla
1/2 cup packed brown sugar	1/2 cup margarine, melted

Turn pie filling into greased, glass 9-inch pie plate or 1-quart shallow baking dish. Sprinkle with cinnamon.

In bowl, stir together flour, sugar, baking powder and salt.

With fork, stir in egg-vanilla mix until crumbly.

Sprinkle evenly over pie filling. Pour margarine over top.

Bake in 370 oven 30 min or until top is browned and crisp. Serve slightly warm.

Soda Cracker Pie #1 (Mock Apple Pie)

This pie was created to offer the taste of an apple pie for people short of apples. I don't know why it doesn't add spices, so I'd try adding some cinnamon and maybe nutmeg. There are dozens of similar recipes. I've never made it because my family would holler for the real thing!

16 single soda crackers	3 egg whites, beaten stiff but not dry
1 cup sugar	1 tsp vanilla
1 tsp baking powder	1/4 tsp cream of tartar
3/4 cup chopped pecans	

Crumble crackers to dime size. Mix with baking powder.

Beat egg whites with cream of tartar.

Gradually beat sugar into egg whites until standing in stiff peaks.

Fold the cracker mix, nuts and vanilla gently into the egg whites.

Pour into well-buttered 8-inch pie pan. Bake for 20 minutes at 350.

Let cool, then chill in fridge. Top with whipped cream.

Soda Cracker Pie #2 (Mock Apple Pie)

2 cups water	25 Ritz or soda crackers
1-1/2 cups sugar	Unbaked pie crust
2 tsp cream of tartar	(Optional: melted butter, cinnamon, sugar; see below for details.)
3 Tbs lemon juice	

Line pie pan with pastry.

Mix together water sugar, cream of tartar and lemon juice. Bring to boil and boil for 2 minutes.

Drop crackers into mixture; *do not stir*. Boil for another minute.

Pour into pie pan. If desired, dot with butter and sprinkle with cinnamon or sugar.

Bake at 425 for 10 minutes, then lower heat to 350 for 20 minutes or until done.

Shoo Fly Pie

This pie is said to be so sweet; it always attracts flies. It is rumored that originally it was baked for the sole purpose of attracting flies away from the other, edible food in the kitchen.

Eventually people discovered they liked it too and it became a standard dessert. It is popular among the Amish. We tried it once but it was so sweet we couldn't bear to eat it.

1-1/2 cups flour	2/3 cups molasses
3/4 cups dark brown sugar	1 tsp baking soda
1/2 cup unsalted sweet butter, cut into bits	2/3 cups hot water
1/2 tsp baking soda	1 9-inch unbaked pie shell

Combine flour, brown sugar, butter and 1/2 tsp baking soda together until crumbly. Set aside.

Quickly combine molasses, 1 tsp baking soda and hot water. P

our immediately into flour mix, stir to blend, and pour into pie shell.

Bake for 10 minutes at 400, lower to 350 and bake for additional 30 min. Test with knife blade for doneness.

Vinegar Pie

This is the same recipe as "Lemon Chess Pie" and was popular in the early 1700s.

5 eggs	1/2 cup butter
1 Tbs flour	1/3 cup apple vinegar.
2 cups sugar	

Beat eggs.

Add additional ingredients and mix well.

Pour into unbaked pie shell. Bake one hour at 300 or until firm.

Sugarless Apple Pie 😊

This is a family favorite.

- 2 pie crusts, unbaked
- 1 6oz. can frozen apple juice concentrate
- 2 Tbs tapioca
- 1/2 tsp. Stevia (optional)
- 3-4 apples, peeled
- Cinnamon
- Nutmeg (optional)
- Butter



Slice apples thinly into bottom crust – fill to the top!
Mix juice concentrate with tapioca and pour over apples.
Add 1/2 tsp Stevia if desired for extra sweetness.
Sprinkle with cinnamon and nutmeg if you like.
Dot with butter.
Cover with top crust.
Bake in 425F oven for 45 minutes or until apples are tender.
(Cover with foil to keep crust from burning and remove foil 10 minutes before time is up.)

Grandma Charlotte's Grape Pie 😊

A family favorite because it is so versatile. You can substitute orange juice or other sweet fruit juices for the grape.

- | | |
|---|----------------------|
| 3/4 cup sugar | 2 Tbs butter |
| 1/4 cup cornstarch | 2 Tbs lemon juice |
| 1-1/3 cups grape juice (not the concentrated form!) | 1 baked pie shell |
| 1 Egg slightly beaten | 1 Cup whipping cream |
| | 1 Tbs sugar |

Combine sugar and corn starch in 2 qt pan.
Stir in grape juice. Cook over medium heat.
Stir constantly until thick. Cook an additional minute.
Add small amount of hot mix to the egg, mix well.
Stir egg mix into remaining hot mixture and add butter and lemon juice.
Bring to gentle boil for 1 minute.
Cool and pour into pastry shell and chill. Top with whipped cream blended with 1 Tbs sugar.
Chill.

Sliced Orange Pie

2 oranges, sliced paper-thin
1-1/2 cup sugar
4 eggs
1/8 tsp salt

1/4 tsp nutmeg
1 Tbs flour
Pastry for 2-crust 9-inch pie

In medium bowl, mix orange slices and sugar. Let stand at room temp for at least 2 hours.

In large bowl, beat eggs with salt, nutmeg and flour.

Add oranges and mix well.

Line a 9-inch pie plate with half of pastry, pour in filling and top with remaining pastry.

Seal edge and flute rim. Make slits in top of pastry.

Bake in 450 oven 15 min, reduce heat to 350 and bake 30 minutes more until pastry is browned.

Cool to room temp and serve.

Green Tomato - Apple Pie

2 c. green tomatoes (peeled, quartered, thinly sliced)
3 c. apple (peeled, sliced thin)
2/3 c. brown sugar (firmly packed)
1/3 c. sugar

2 to 3 tbsp. flour
2 tbsp. butter
1/2 tsp. cinnamon
Pinch salt

Combine tomatoes, apples, sugars, flour, cinnamon and salt.

Place in a pastry lined 9-inch pie pan. Dot with butter.

Adjust top crust and flute edges; cut steam vents.

Bake in hot oven (425 degrees) 50 to 60 minutes.

Note: To peel green tomatoes easily, place in boiling water. Let stand 2 to 3 minutes or until skins can be slipped off.

Recipes Prepared with Appliances

Dishwasher Fish

I don't think I'd try this with a load of dishes because the soap might get into the foil packet. Well... maybe I would try it and not tell anybody just to see if it worked. If it did, think of the convenience!

Season fish fillets (any type) as you wish. (Suggestion: lemon and melted butter.)

Put in aluminum foil, securely sealed, on the top rack of your dishwasher.

Place any vegetables w/ seasoning in aluminum foil, securely seal, and place on bottom rack.

Run dishwasher for a full cycle.

Remove fish and veggies after the cycle is completed.

The fish will be poached and veggies crisp and tender.

Ironed Cheese Sandwiches

Make supper while you iron! (Who irons anymore?)

Make cheese sandwiches as desired and wrap securely in aluminum foil.

(Optional) Add *thinly* sliced turkey or ham.

Iron until toasted. (The hot foil browns the bread evenly.)

Leafy Vegetables Spin Dry 😊

I discovered this when we belonged to a farmer's co-op and I had a huge amount of very dirty lettuce and spinach to wash and store. I didn't want the chunks of dirt in my fridge, so needed to dry the washed greens enough to store without molding. I looked around the kitchen for a way to get the water out and heard the washer begin a gentle spin cycle. Viola! It worked fabulously! To expand on this concept, I also had two-quart buckets full of dirty potatoes to wash, so decided to put them in to wash on the "gentle" cycle. The agitator chopped big chunks out of them and the washer was a mess to clean. That wasn't so successful, so it is not included here!

After washing lettuce, spinach, or other leafy vegetables, lay out on a clean bath towel, roll up lengthwise and place in (empty!) clothes washer. Turn the knob to the spin cycle, and spin those veggies dry!

I have also **washed** large amounts of beans or greens in a short gentle/delicate wash cycle. This does not work with heavy fleshy potatoes (see above). NEVER try this with beets!!!!!!

Jar Ice Cream

Mix any ice-cream recipe. Pour into a quart glass jar. Pack that jar in *salted ice* inside a large lidded cookie tin or lidded bucket (be sure ice is on all sides, top and bottom of the jar). Have kids (or childish adults) roll it back and forth as they talk, sing, yodel, or watch T.V. The ice will soft-freeze the ice-cream.

Steam Iron Tea

Heat water in a steam iron.
As it heats, place tea or tea bags in cups.
Pour heated water into cups, steep, and sip.
Don't forget to turn off the iron!

Skillet Breads and Desserts

These are fun to try on a campout over a Coleman gas stove.

See "Upside-Down Apricot Skillet Cake."

See "Skillet Bread".

See "German Pancakes"

Waffle Iron Cookies

See "Window Pane Cookies" in Cookies section.

Traveling Washing Machine

Do your laundry on road trips!

Place dirty clothes with soapy water in a tightly lidded plastic container (such as Tupperware). Place in car trunk. As you drive it swishes around and washes the clothes. Stop after 2 hours; wring out items and replace wash water with fresh rinse water. (Add a little vinegar if you want fresher clothes).

If you want a second rinse, change rinse water again after driving 1-2 hours.

Drive to destination, wring out clothes and lay out to dry overnight.

I have been tempted to close car windows on the edge of clothes and let them flap in the wind as we drive but have again refrained. It should work great, but I'd have some serious explaining to do to the highway patrol.

Wine

Important Note! This won't taste anything like purchased wine. At all. No way. Think of it as a wine tasting adventure! Wine is unique, finicky, and each batch varies in flavor and consistency. Homemade wine has a high alcohol content, so imbibe cautiously and responsibly!

Water Wine

You can make wine from almost any liquid by adding sugar and yeast. The yeast feeds off the sugar. (Highly acidic juices, such as citrus fruits, do not work well.)

36 oz water

1 cup sugar

1/8 tsp wine yeast (or 1/4 tsp baking yeast)

Flavoring that is unsweetened. (Original recipe calls for 1 package *unsweetened* Kool-Aid)

Add the sugar to 1/2 cup water in saucepan, bring to a boil and stir until sugar is dissolved.

Pour syrup into a 40 oz glass jar.

Add lukewarm water to fill the jar to approximately 36 oz.

Add yeast and shake well. (never add yeast to hot water)

Place lid *loosely* on the jar to allow carbon dioxide to escape as it ferments.

Place in a warm location with steady temperature.

Wine will bubble as it ferments. When liquid is quiet with no more bubbling, wine is ready.

Stir in flavoring and mix well. If liquid begins to bubble again, it needs to ferment longer.

(If you put lid on tightly when it is still fermenting, it will pop off the lid or explode the bottle!!)

This wine has no stabilizer, so drink it fairly soon. Over time it may begin to turn to vinegar.

Miscellaneous

Goofy Icing

I ran across this when I was frantically trying to get a birthday cake made for our daughter and didn't have any powdered sugar for frosting.

1 cup water	1/2 cup vegetable shortening
2 Tbs flour	1 cup sugar
1/2 cup butter	1 tsp vanilla

Mix the flour gradually into the water and boil until thick. Remove from heat and cool until mixture is *cold*. Place cold mixture in glass bowl and add the butter and shortening. Beat until blended. Gradually add sugar and beat until creamy. Add vanilla. Refrigerate the icing; it should have consistency of whipped cream.

Play-Dough 😊

2 cups baking soda
1 cup cornstarch
1-1/4 cups cold water.

Mix baking soda and cornstarch together, blending well. Add cold water and mix well until mixture is smooth. Boil mixture for 1 minute until it has consistency of moist mashed potatoes. Stir constantly. Spoon out on plate, cover with damp cloth and allow to cool. Knead dough and use to create. To hang, press hangers into dough before it dries. Let air dry.

Finger Paints

2 cups flour	2 cups hot water
2 tsp salt	1-2 Tbs food coloring or poster paint.
2-1/4 cups cold water	

Place flour and salt in saucepan. Add cold water gradually and beat with egg-beater until smooth. Add hot water and boil until mixture is clear. Beat again until smooth. Divide into desired portions and add coloring. Allow to cool and paint! A great paper to finger paint on is white butcher paper which can be purchased in rolls.

Another option: mix food coloring into laundry starch.

Popcorn Turkey Stuffing

1 10-14 lb. turkey	1 tsp salt
4 cups bread crumbs	1 onion, chopped
2 eggs	1 tsp sage
1/2 cup finely chopped celery	1 cup uncooked popcorn

Mix all ingredients together.

Stuff the turkey.

Bake at 325 for 4 hours.

After 4 hours, get the hell out of the kitchen because the popcorn will blow the turkey like a torpedo out the oven door!

Cornfield Peas

This is an authentic old-time recipe.

Go to the pea patch early in the morning and gather the peas. Take them home in a split basket.

Take them in the left hand and gouge them out with your right thumb until it gets sore, then reverse hands. Look the peas well in the eye to see its color, but cook them anyway, as no color exempts the pea from domestic service, still the gray eye and white lips and cheeks are to be preferred.

Throw the shelled peas mercilessly into hot water and boil them until they cave in. When you see they are well subdued, take them out and fry them about ten minutes in gravy, use plenty of gravy, good fat meat gravy, and try to induce the gravy to marry and become social with the peas.

When you see that the union is complete, so that no man can put them asunder, and would not wish to if he could, put them in a dish and eat them all.

Attributed to the Honorable J.C. Hutcheson, author, The First Texas Cook Book, 1883.

More information on Ellie's "serious" fantasy-fiction series, non-fiction, blog, short stories, and articles at www.EllieHadsall.com