

## Coffee Can Ice Cream

- 1 Cup Cream
- 1 Cup milk
- 1 Egg
- 1 teaspoon vanilla
- ½ cup sugar
- 1 Empty 1lb coffee can, with lid.
- 1 Empty 2lb coffee can, with lid.

Course rock salt (approx. 5lbs.)

Crushed Ice (approx. 5lbs.)

In the 1lb coffee can mix cream, milk, vanilla and sugar. In a separate bowl scramble egg well. Then add egg (stirring) into the mixture. Place lid on top of coffee can.

Place 1lb coffee can inside 2lb-coffee can. Layer with course rock salt and crushed ice until filled. Place lid on 2lb coffee can.

Roll coffee can back and forth for 10 minutes. Coffee can tends to get very cold use dishtowels or potholders so hands won't freeze. Remove lid from 2lb coffee can. Remove 1lb coffee can from 2lb-coffee can. Discard water and salt.

Remove lid from 1lb coffee can and stir contents. Place lid on top of 1lb coffee can. Place 1lb coffee can in 2lb coffee can and layer with course rock salt and crushed ice.

Roll coffee can back and forth for another 10 minutes. Remove lid from 2lb-coffee can. Remove 1lb coffee can from 2lb-coffee can. Discard water. Remove lid from 1lb coffee can. Ice cream will be soft. Add toppings if desired.

## MICROWAVE BAKED APPLES

dc 99

YIELD: 4 apples

4 medium apples  
4 tsp. brown sugar  
16 small marshmallows  
1/2 tsp. cinnamon

1. Wash apples. Core apples, leaving 1/2 inch of bottom intact (filling will leak out if the bottom of apple is pierced or broken). Place in custard cups.
2. Combine brown sugar and cinnamon. Spoon mixture into centers of apples. Top each apple with about 4 marshmallows.
3. Cover each apple loosely with plastic wrap, leaving one edge open for steam to escape. And, poke the plastic wrap covering the hole with a fork.
4. Microwave on high approximately 4 to 5 1/2 minutes (or until apples are fork tender), *rearranging and rotating apples after half the cooking time.*
5. Let stand 2 minutes.
6. Serve warm (be careful they are very hot right out of the oven).

## POTATO BOATS

dc 99

1 baking potato for each person

For each potato use:

1 tablespoons margarine

1/4 teaspoon salt

2 tablespoons. milk

DAY 2 ingredients

2 pinches Parmesan, mozzarella, or cheddar cheese

paprika

DAY ONE:

1. Scrub and dry one potato per person in group.
2. Pierce each potato with fork. (BE SURE YOU KNOW WHY!)
3. Bake potatoes in microwave, arrange in circular shape (BE SURE YOU KNOW WHY!). Each potato by itself will take about 4 min. to cook, but don't cook all the potatoes by multiples of 4 (for example- 3 potatoes might only take 10 minutes, not 12.). Stop the microwave half-way through cooking to rotate the potatoes.
4. When potato feels slightly soft to the squeeze wrap them in foil and let them sit on counter for about 2 to 3 minutes to take advantage of residual (left-over) heat.
5. Cut a slice from top off each potato (about 1/3 off the top).
6. Scoop out the inside of potatoes with a spoon. BE CAREFUL NOT TO BREAK THE SHELL! Save the shell (skin). Place potatoes into large bowl.
7. Add margarine and salt. Mash or beat until mealy.
8. Add milk. Beat until fluffy. Add a little more milk if necessary.
9. Pile mixture lightly into potato skin shells.
10. Cover, label, and refrigerate.

DAY TWO:

1. Preheat oven to 375 degrees.
2. OPTIONAL: Dot potatoes with margarine (about 1/2 tsp. each).
3. Top with a small amount of cheese. (Too much cheese will melt and run down to burn on the cookie sheet, it will be very hard to clean!)
4. Bake potato boats on ungreased cookie sheet 12 to 15 minutes, or until lightly browned.

## NACHOS

YIELD: 6 servings

1 can condensed Cheddar cheese soup  
1/2 cup salsa  
1 bag (10 oz) tortilla chips  
chopped tomato  
sliced green onion  
1 can sliced black olives

1. In 1 1/2 qt. saucepan combine soup and salsa. Heat over low heat, stirring often.
2. Serve over tortilla chips. Top with tomato, onions, and olives.

## OATMEAL COOKIES

*1/2 CUP BUTTER ( 1 STICK)  
1/2 CUP PACKED BROWN SUGAR  
1/4 CUP GRANULATED SUGAR  
1 EGG  
1/2 TEASPOON VANILLA  
3/4 FLOUR  
1/2 TEASPOON BAKING SODA  
1/2 TEASPOON CINNAMON  
1/4 TEASPOON SALT  
1 1/2 CUP'S OF QUAKER OAT'S  
1/2 CUP RAISINS ( OPT ) OR WALNUTS*

### *METHOD :*

- 1. HEAT OVEN 350.*
- 2. BEAT BUTTER AND SUGAR UNTIL CREAMY. ADD EGG AND VANILLA.*
- 3. COMBINE FLOUR, BAKING SODA, CINNAMON, SALT, ADD TO BUTTER MIXTURE. MIX WELL.*
- 4. STIR IN OATS ADD RAISINS.*
- 5. DROP INTO UNGREASED COOKIE SHEET.*
- 6. BAKE 10-12 MIN. UNTIL LIGHTLY BROWN.*
- 7. REMOVE FROM OVEN AND LET SIT ON COOKIE SHEET 1 MIN, REMOVE TO WIRE RACK.*

## PERFECT APPLE PIE

6 or 7 tart apples (3 cups canned apples)  
3/4 cup sugar  
2 tbs. flour  
1/2 to 1 tsp. cinnamon  
dash nutmeg  
dash salt  
pastry for 2 crust 9 inch pie  
2 tbs. butter or margarine

1. Pare apples and slice thin.
2. Combine sugar, flour, spices, and salt; mix with apple slices.
3. Line 9 inch pie plate with pastry, fill with apple mixture; dot with butter or margarine.
4. Adjust top crust, cut 3 or 4 slits in top crust to allow steam to escape; sprinkle with sugar for sparkle.
5. Bake in hot oven at 400 degrees, for 45 to 50 minutes or until done.

## PASTRY FOR DOUBLE CRUST PIE

2 cups flour  
1 tsp. salt  
2/3 cup shortening  
1/4 cup cold water

1. Combine flour and salt.
2. Cut in shortening with pastry blender or two knives until particles are the size of small peas.
3. Sprinkle with water, 1 tbs. at a time; mix with fork until all flour is moistened.
4. Gather dough up with fingers and form into a ball.
5. Divide ball of dough in half and place one ball between two sheets of waxed paper and roll 1/8 inch thick.
6. Transfer the dough to the pie plate.
7. Roll out the second ball of dough as in Step 5. Arrange it on top of the filled pie before baking.

## PASTRY FOR DOUBLE CRUST PIE

2 cups flour  
1 tsp. salt  
2/3 cup shortening  
1/4 cup cold water

1. Combine flour and salt.
2. Cut in shortening with pastry blender or two knives until particles are the size of small peas.
3. Sprinkle with water, 1 tbs. at a time; mix with fork until all flour is moistened.
4. Gather dough up with fingers and form into a ball.
5. Divide ball of dough in half and place one ball between two sheets of waxed paper and roll 1/8 inch thick.
6. Transfer the dough to the pie plate.
7. Roll out the second ball of dough as in Step 5. Arrange it on top of the filled pie before baking.