

## EMMA'S FAMOUS DAKOTA CORN CRUNCH

- 1- 1/3 cup sugar
- 1/2 cup Karo light syrup
- 2 sticks (or 1 cup) margarine



Boil to caramel stage at 280 degrees and add dry roasted nuts. Pour over 2 quarts of popped corn that has been kept warm in a 200 degree oven in a large roaster. Stir quickly and coat thoroughly.

Spread on cookie sheets to cool. After cooled, break into pieces and store in plastic bags in a cool place. Recipe can be doubled but not tripled.

“Realtor Tested” by Velda at Raben Real Estate – 342-7272

## EMMA'S APPLE BETTY

- 6-8 apples sliced and put in pan with one cup boiling water, 1/2 cup sugar and a bit of cinnamon
- 1 cup brown sugar
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup melted butter



Mix well and place over apples in baking pan. Bake at 350 degrees for 40 minutes.

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## EMMA'S FAMOUS RHUBARB CRISP

- 3 cups fresh or frozen rhubarb, chopped
- 3 tablespoons cornstarch
- 1-1/2 cups sugar
- 1/4 cup water



Mix and and cook over medium heat until thick. Remove and add 1 teaspoon vanilla and 1/4 package strawberry jello (if desired). Combine 1-1/2 cups each flour and oatmeal (or oatbran), 1 cup brown sugar, 1/4 teaspoon baking soda and 1 cup shortening. Pat two-thirds of mixture into 9X13 inch pan and pour in rhubarb. Sprinkle top with remaining crust mix.

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## EMMA'S CRANBERRY PUDDING

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|----------------------------|-----------------------|
| 3 cups raw cranberries     | 1/2 cup boiling water |
| 3/4 cup seedless raisins   | 3 teaspoons soda      |
| 3/4 cup light molasses     | 1 cup chopped walnuts |
| 2-1/4 cups all-purp. flour | Sugar for dusting pan |



Put cranberries and raisins in bowl. Add molasses and boiling water. Sift flour, measure and sift again with soda into fruit mixture. Add nuts and stir until well blended. Pour into greased and sugared 9x13 inch baking pan. Cover top of pan lightly with foil. Bake at 325 degrees for one hour.

Serve with brown sugar sauce (1/2 cup melted butter added to 1/2 cup brown sugar-then add 1/2 cup heavy cream. Bring all to a boil and add 1/2 teaspoon vanilla.) Makes 6 servings.

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## EMMA'S RHUBARB RASPBERRY PIE

- 3 cups rhubarb – finely cut
- 1 – 10 oz. box frozen raspberries (thawed)
- 1-1/2 to 1-2/3 cups sugar
- 3 tablespoons tapioca
- 1 tablespoon cake flour
- 1/8 teaspoon salt
- 1/8 teaspoon almond extract



Blend sugar, tapioca, flour and salt. Add raspberries and let stand 15 minutes. Add rhubarb and let stand another 5 minutes. Add almond extract. Pour into pastry shell and add the top pastry crust. Bake at 375 degrees for 50 to 60 minutes.

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## HILDA'S FAMOUS NEVER FAIL DEVIL'S FOOD CHOCOLATE CAKE

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|---------------------|-------------------|
| 3/4 cup shortening  | 2 cups sour milk  |
| 2 cups sugar        | 2-1/2 cups flour  |
| 3 eggs              | 1/2 teaspoon salt |
| 2 teaspoons vanilla | 1/2 cup cocoa     |
| 2 teaspoons soda    |                   |



Cream shortening, sugar and eggs. Add vanilla. Mix soda into milk and add to shortening mixture. Add flour, salt and cocoa. Mix with mixer for about 2 minutes. Bake 45 minutes at 325 degrees.

**Frosting:** 1/2 cup sugar, 1/6 cup milk, 2- 1/2 tablespoons butter or margarine, 3 ounces chocolate chips. In small pan, combine sugar, milk and butter. Bring to a boil, stirring constantly and cook 35 seconds. (Don't overcook or it's fudge)! Remove from heat, stir in chocolate chips until melted and smooth and spread over cake.

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## AUNT SYLVIA'S VERY GOOD CAKE (Recipe from 1956)

**CAKE:** Cream together 1 cup sugar and ½ cup butter until light. Stir in 2 egg yolks and ½ cup milk, then add 1-1/2 cup flour, 1-1/2 teaspoon baking powder and a ¼ teaspoon salt. Beat 2 egg whites until peaks are formed, add 2 tablespoons sugar and fold into cake mixture. Put into 9x9 or 8x10 cake pan and bake 30 to 35 minutes at 350 degrees.



**FROSTING:** Mix 6 tablespoons brown sugar and 4 tablespoons cream (or 4 tablespoons milk and 1 tablespoon butter) and boil for 10 minutes. Add 1 cup coconut or 1 cup chopped pecans. Spread on cake while cake is still warm and then put cake under broiler for 2 to 3 minutes.

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## EMMA'S REFRIGERATOR SUGAR COOKIES

2/3 to 1 cup shortening	½ tsp. salt
2 cups brown sugar	2 eggs
2-3/4 cups flour	1 tsp. vanilla
2 tsp. baking powder	1 cup pecans



Cream sugar and shortening, add eggs, then add sifted dry ingredients, flavoring and nuts. Form into a roll and chill. Cut into thin slices and bake at 450 degrees for 8 to 10 minutes.

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## EMMA'S FAMOUS GINGERBREAD

Mix 1 cup brown sugar and ½ cup softened margarine or oil together. Combine 1 cup molasses, 2 teaspoons baking soda and 1 cup boiling water together, add to sugar mixture and stir well.



Sift together 3 cups flour, ½ teaspoon salt, 1 teaspoon ginger, 1 teaspoon allspice, 1 teaspoon nutmeg and 1 teaspoon cloves and add to other ingredients. Add 2 well-beaten eggs. Mixture will be thin. Bake at 350 degrees for 30 minutes.

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## EMMA'S FAMOUS CHOCOLATE MINT TRUFFLE CAKE

¾ lb. semi-sweet chocolate, cut-up	1/8 tsp. mint extract
½ cup unsalted butter	6 egg whites,
1 cup sugar	beaten to soft peaks
2 egg yolks	peaks
2 tbs. powdered sugar	



Preheat oven to 400 degrees. Combine chocolate and butter in top of double boiler and barely simmer over low heat until chocolate is melted. Remove from heat. Combine sugar, egg yolks and mint extract in a bowl and whisk until light yellow in color. Stir into chocolate mixture until smooth. Gently fold beaten egg whites into chocolate mixture. Pour mixture into buttered 9-inch spring form pan. Bake 25 minutes. Cool completely. Run a thin, sharp knife around edge of pan before opening pan and removing cake. Dust with powdered sugar. Serves 8.

“Realtor Tested” by Mari Ann at Raben Real Estate – 342-7272

## EMMA'S FAMOUS LEMON SHERBET

Juice of 3 lemons  
1-1/2 cups sugar  
1 quart milk (add some half and half cream)



Mix juice and sugar, stirring constantly while slowly adding very cold milk. If added too rapidly, the mixture will curdle. Freeze in ice cube tray, stirring occasionally.

For orange or pineapple sherbet, use 2 cups strained fruit juice and 1 tablespoon lemon juice. Reduce milk to 3 cups.

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## EMMA'S FAMOUS WHITE RAISIN COOKIES

1 cup butter or margarine  
1 teaspoon vanilla  
½ cup brown sugar



Cream butter until soft – add sugar and vanilla. Add two eggs. Sift together 2-1/2 cups flour, 1 teaspoon soda, ½ teaspoon salt and add to creamed mixture. Stir in 1 cup coconut, 1 cup white raisins and 1 cup chopped nuts.

Bake at 375 degrees for 8 minutes. Makes 5 dozen.

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## EMMA'S FAMOUS OATMEAL SUGAR COOKIES

1 cup sugar	2 eggs
1 cup brown sugar	1 tsp. soda
1 cup butter	1 tsp. vanilla
1 cup coconut	1 tsp. baking powder
2 cups oatmeal	¼ tsp. salt
2-1/2 cups flour	



Mix all ingredients together, roll into small balls, and roll balls in granulated sugar. Press down with spoon and bake at 350 degrees for 10 to 12 minutes.

“Realtor Tested” by Velda at Raben Real Estate – 342-7272

## EMMA'S FAMOUS STRAWBERRY PIE

1 cup sugar	1 cup water	
3-1/2 tablespoons cornstarch	=	Cook all three together until thick and clear. Remove from heat and stir in 3 tablespoons dry strawberry jello. Cool.



**No Roll Pie Crust** – Mix ½ cup Crisco oil and 2 tablespoons milk together. Add 1-1/2 cups flour, 2 tablespoons sugar, and 1 teaspoon salt. Blend and then pat into pie pan with fingers. Bake at 375 degrees for about 15 minutes. Cool slightly.

Cut up strawberries and place in crust. Pour glaze over the berries and refrigerate. Serve with whipped cream. Recipe can also be made with fresh peaches and peach jello.

“Tested” By Danielle at Raben Real Estate – 342-7272