
~Typed and Organized by Mikylo Odut


## Table of Contents

Bars Pg. 3
Cakes, Crunches, \& Tarts ..... Pg. 8
Cookies ..... Pg. 13
Loaves, Muffins, \& Breads ..... Pg. 24
Shortbreads ..... Pg. 33


Pg. 2


Pg. 3

## Bars Contents

Chocolate Chip Slab Cookies ..... Pg. 5
Coconut Cookies ..... Pg. 6
Rice Krispies ..... Pg. 7


Pg. 4

## Chocolate Chip Slab Cookies

Ingedients

1 c. margarioc<br>1 c. brown sugga<br>1 tsp. ขอดโilla<br>2. c. flour<br>1 c. chocolate chips<br>1 c. coconut<br>1/2 c. skor bits

Directions:
Cream margarine, sugar, vanilla. Add flour. Knead. Press into greased small cookie sheet. Cut into squares while still warm.


Pg. 5

## Coconut Cookies

Ingredients

$1 / 2$ c. butter
$1 / 2$ c. brown sugrar
1 c. flour Base
2 eggis
1 c. brown suğar
$1 / 2$ c. netts
1 tsp. vapuillag
$11 / 2$ e. coconert
1/4 tspo. salt
3 thes. flour

## Directions:

Cream butter, sugar from base ingredients. Add flour from base. spread in $8 \times 8$ pan. Bake 375* 10 minutes. Beat eggs líghtly. Add remaining ingredients. Pour over baked mixture. Bake 375* 20 minutes.

Tip: Bake the base, pour on the second layer, and freeze as it is. Finish baking it when you want it.

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\text { Pg. } 6
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## Rice Krispie Cake

Ingredients:

1/2 c. maegaripe
18 caramels

8 c. pice knispiles
1 bag skor bits
$1 \mathrm{lg} . \mathrm{bag}$ marshmallows

## Dírections:

Melt margarine, caramels, marshmallows in microwave. Add remaining ingredients. Mix well. Press into greased $9 \times 13$ pan. Cool.


Pg. 7

Cakes, Crunches, \& Tarts



Pg. 8

## Cakes, Crunches, \& Tarts Contents

Butter Tarts. ..... Pg. 10
Chocolate Cake with Brown Sugar Icing ..... Pg. 11
Rhubarb Crunch ..... Pg. 12


Pg. 9

## Butter Tarts

## Ingredients:

1 c. eaisibs
4 generous tbsp. buttere
$11 / 2$ c. brown sugar
1 tsp. vapıilla

2 egig s

## Directions:

Soak raisins in hot water about 2-3 minutes. Drain. Meanwhile, Beat butter until creamy. Add eggs, sugar. Beat until foamy. Add vanilla, raisins. Mix well. Pour into unbaked shells. Bake 375* 15-20 minutes. Do not overcook.


Tip: Eat warm with vanilla icecream

## Pg. 10

# Chocolate Cake with Brown Sugar Icing 

Cake Ingredients:

1 pkg. chocolate cake mix
4 eggs

1 c. water
1 pkog. dream whip

Cake Dírections:
combine all ingredients. Pour in greased cake pan. Bake 350* and check at 45 minutes.

Icing Ingredients:

1/2 c. brown suğar
1/4e. buttere
3 tbsp. milde
Icing Directions:
in saucepan, melt butter. Add sugar and mille. Boíl slowly for about 2 minutes. Add vanilla, icing sugar. Beat well. Pour over cake.

Pg. 11

## Rhubarb Crunch

## Ingredients:

| 4 c . diced theubarb | 3/4. flour |
| :---: | :---: |
| $33_{4}$ c suçar | 3 3 C. O2tmeat |
| 2 thsp. cornstarec | 3/4. c. brown sucga |
| 3/4e. water | 1/2 c. margaripe |
| 1 t¢p. ข9ควilda | 1 tsp. cin |

4 c . बiced theubarb
3/4e sucgar
2 thsp. corbstarch
3/4c. water
1 tsp. vanillag

3/4. e. flour
3/4 C. O2tmeal
3.4. © brown sugar

1/2 c. mapgaripe
1 tsp. cip

## Dírections:

Place rhubarb in 6 inch microwave safe baking dish. Combine sugar, cornstarch. Blend in water. Cook high 3-4 minutes or until boiling. Stir often. Stir in vanilla. Pour over rhubarb. combine remaining ingredients. Blend until crumbly. spread over rhubarb. Cook on high 15 minutes or until bubbly.

Pg. 12

## Coakies



Pg. 13

## Cookies Contents

Buffalo Chip Cookies ..... Pg. 15
Chocolate Peanut Butter Chip Cookies ..... Pg. 16
Cup of Everything Cookies ..... Pg. 17
Lemon Crisps. ..... Pg. 18
My Kids' Favorite Cookies ..... Pg. 19
Oatmeal Corn Flake Cookies ..... Pg. 20
Papa’s Sugar Cookies ..... Pg. 21
Rolo Cookies ..... Pg. 22
Sugar Cookies ..... Pg. 23
Pg. 14

# Buffalo Chip Cookies 

## Ingredients:

| 1 c. shorteroing | 2 tsp. baking powder |
| :---: | :---: |
| 1 c. margacine | 2 tso. baking soda |
| 2 c. sugiar | 2. c. o2tmeat |
| 2 c . brown sugiar | 2 c. crushed corbflakes |
| 4 egig s | 1 c. chopped pecars |
| 2 tsp. ขอบill | 1 c. coconut |
| 4 c. flour | 2 c. chocolate chips |

## Dírections:

cream margarine, shortening. Add sugar. Mix well. Add eggs and vanilla. Mix well. Add flour, baking powder, baking soda. Mix well. All other ingredients gradually. Mix well and carefully. Bake 350* 10 minutes.

Pg. 15

## Chocolate Peanut Butter Chip Cookies

## Ingredients:



Dírections:
combine in order given. Bake 350* 10 minutes


Pg. 16

## Cup of Everything Cookies

## Ingipedients:


1 c. brown suçar
1 c. white sugga
3 eggs
1 c. peaprt bettere
1 c. cocorat
1 c. surflower seeds

1 c. chocolate chips
1c. ortmeal
1 c. paisins
1 c. pecars, chopped
1 thsp. baking soda
2c. flour
1 c. skor bits
Dírections:

Beat margarine, sugars, eggs, peanut butter untíl creamy. Add remaining ingredients. Bake 350* 10-12 minutes.

Tip: Make and enjoy in the summertime on a nice sunny day.

Pg. 17

## Lemon Crisps

## Ingreedients:

1 pkg lemon cake mix
1 egg
1/2 C. marg arine
Dírections:
combine all ingredients except sugar. Once dough is shaped into balls, coat in sugar. Flatten. Bake 350* 10 minutes.

Tip: Double the recipe, as it makes a very small amount of coakies.


Pg. 18

# My Kids' Favorite Cookies 

## Ingredients:

| 2.c. $\operatorname{mag}$ gribe | 4 c. flour |
| :---: | :---: |
| 1 c. suggar | 2 tsp bakildg goda |
| 1c. brown sutiar | 1 tso. Salt |
| 2 egigis | 2 c. O2tmeat |
|  | 2.c. coconut |

## Dírections:

Cream butter, sugars. Beat in egg, vanilla. Add remaining ingredients. Bake $350^{*} 10$ minutes.

Tip: Press a chocolate into each warm cookie.

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\text { Pg. } 19
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## Oatmeal Corn Flake Cookies

## Ingredients:

1 c. margarine
3/4 c. white sugga
$1 / 2$ c. brown sugar
1 eg6
$11 / 2$ c. ortmeat
1 c. flour

Directions:
Beat butter, sugars. Add remaining ingredients. Mix well. chill $1 / 2$ hour then ball. Bake 350* 10 minutes.


Pg. 20

## Papa's Sugar Cookies

## Ingredients:

| 1 c. maegarine | 5 c. flour |
| :---: | :---: |
| 1 c. suçar | 1/4 c. ground macadamia nuts |
| 1 c. oilb | $11 / 2$ tspo bakirg soda |
| 1 c. icirg sughe | 1 tsp. salt |
| 2 eggs | 1 tsp. cream of tartar |
| 1 thep. grated orange peet | 1 tsp. cibarmon |
|  |  |

Beat butter, oil, sugars. Beat orange peel, vanilla. combine in flour, nuts, baking soda, salt, cream of tartar, cinnamon. Refrigerate. Bake 350* 10-12 minutes.

Pg. 21

## Rolo Cookies

## Ingredients:

| 1 c. white sugar | $21 / 2$ c.flour |
| :---: | :---: |
| 1 c. brown sugic | - - 4 thsp. cocor |
| 1 c. matgarine | 1 tsp. baking soda |
| 2 eggs | Packages rolos (approximately |
| 2 tsp vernila | 5-6) |

Dírections:
Mix sugars, margarine untíl creamy. Add eggs, vanilla. Mix well. Add dry ingredients. Míx well. case rolo in cookie dough, roll cookie in sugar. Bake 350* 10 minutes.


Pg. 22

## Sugar Cookies

## Ingipedients:

| $1 / 2$ c. white suggar | 1 tsp. vanillag |
| :--- | :--- |
| $1 / 2$ c. brown suggar | 2 c. flour |
| 1 c. shortening | 1 tsp. soda |
| 1 egg | 1 tsp. cream of tartar |
| 2 c. flour | $1 / 2$ tsp. salto |

Dírections:
cream sugars and shortening. Mix other ingredients well. cut out or sprinkle with sugar. Bake 350* 10-12 minutes.


Pg. 23

Loaves, Muffins, \& Breads


Pg. 24

## Loaves, Muffins, \& Breads Contents

Blu'bana Bread ..... Pg. 26
Blueberry Muffins ..... Pg. 27
Cinnamon Loaf. ..... Pg. 28
Lemon Loaf. ..... Pg. 29
Lemon Poppyseed Loaf and Muffins. ..... Pg. 30
Oma’s Banana Muffins ..... Pg. 31
Pumpkin Loaf ..... Pg. 32

Pg. 25

## Blu'bana Bread

## Ingreedients:

1 c. margacine
$11 / 2$ e รugiar
4 egీgీs


thawed abd mashed

4c. flour

1 tosp. abspice
2 tsp. b\&King soda
2 tsp. bking powder
2 c. bluebervies

## Dírections:

cream margarine, sugar. Add remaining wet ingredients, mix well. Add dry ingredients. Fold in blueberries. Pour into two greased and floured loaf pans. Bake 350* 1 hour.

Tip: Make into muffins, too

Pg. 26

# Blueberry Muffins 

## Ingredients:

1 c. sucgar
2 eggs
1 tsp. salt
1 tsp. vapilloz
1 多 c. flour

Dírections:
Mix in order given. Fold in blueberries last. Pour into greased muffin tins. Bake 375* 30 minutes. Pour out of tins while stíll warm.

Tip: Make into mini muffin tins

Pg. 27

## Cinnamon Loaf

## Ingredients:

| 3 thsp. brown sugar | Moix apd | 1 c. Sour or soured milde |
| :---: | :---: | :---: |
| 1 tbsp. cimbamon | set aside | 2 c. flour |
| 1/4. c. $^{\text {argaraine }}$ |  | 1/2tga baking Soda |
| 1c. white sugga |  | 1 tsp baking powder |
| 2 eggs |  | 1 c. . Therbarb (opt.) |
| 2 tsp. ขeวtila |  |  |

## Dírections:

Cream margarine, sugar. Add eggs, vanilla. Add dry ingredients. Add rhubarb if desired. Pour half of the batter in bottom of greased and floured loaf pan. Sprinkle brown sugar cinnamon mixture evenly throughout. Pour on remaining batter. Swirl a knife in loaf to create a marble effect. Bake 375* 1 hour.

Pg. 28

## Lemon Loaf

## Ingredients:

| 1 c. suğar | 2c. milak |
| :--- | :--- |
| $1 / 2$ c. margarine | $11 / 2$ c. flour |
| 2 beater eggis | 1 tsp baking powder |
| 1 tsp. salt | Raind of one lemon |

Dírections:
Cream sugar, margarine. Add remaining ingredients. Bake 350* 1 hour. Cool. Top with $1 / 4 \mathrm{c}$. Lemon juice and $1 / 4 \mathrm{c}$. sugar.


Pg. 29

## Lemon Poppyseed Loaf and Muffins

Ingredients:

| 1 pkog. Lemor cake mixt | 1 c. whem water |
| :---: | :---: |
| 1 pkog. Lemon instant pudding | 2 tbsp. pum or brapdy |
| 1/2 c. oil | 1/2 c poppyseeds |
| 4 eggs | Rharbatb (opt.) |

Dírections:
Mix well. Pour into greased and floured loaf pans and/or muffin tins. Makes 2 loaves with no muffins. Bake 325* 1 hour. Pour muffins out of tins while still warm.


Pg. 30

# Oma's Banana Muffins 

## Ingredients:

| 1 c. margaribe | 2 tsp . baking soda |
| :---: | :---: |
| $11 / 2$ c. white sugia | $11 / 2$ c. ortmeal |
| 8 frozen brown bapapas, | $11 / 2$ c. whole wheat flour |
| thawed amd mashed | $11 / 2$ c. wheat germ |
| 2 tsp. ventilla | $11 / 2$ c. chocolate chips |

Directions:
cream margarine, sugar. Add bananas, vanilla and mix well. Add remaining ingredients. Mix well. Bake 375*14-15 minutes. Pour out of tins while still warm.


Pg. 31

## Pumpkin Loaf

Ingredients:

| 4 egigs beateb | 1 tsp . nutmeeg |
| :---: | :---: |
| 3 c. suciar | 1 tsp. cimbamon |
| 1 c. oîl | 1 tsp. cloves |
| 28 oz. pumplin | 2 tspo. salt |
| $31 / 2$ c. flour | 1 c . paisins |
| 2 tg . baking powder | 1/2 C walnuts, chopped |
| 2 tspo. bakivg soda |  |

Directions:
Combine all ingredients. Pour into three loaves or bread pans, greased and floured. Mix well. Bake 350* 1 hour.


Pg. 32

## Shortbreads



Pg. 33

## Shortbreads Contents

Granny's Shortbread Pg. 35
Whipped Shortbread ..... Pg. 36


Pg. 34

## Granny's Shortbread

Ingredients:

1 pornd better
2/3 c. berey sugar

4 c. flour

Dírections:
Cream butter. Add sugar. Gradually add flour. Knead. Chill. Roll out. Cookie or knife cut. Puncture with fork. Bake 300* 25-30 minutes.


Pg. 35

## Whipped Shortbread

Ingredients:

1 pound butter<br>2. c. flour<br>1.. cornstarch

Directions:
combine all ingredients. Beat at medium speed 2-5 minutes until creamy or fluffy. Bake 325* 20 minutes.


Pg. 36

This cookbook was made in the months of February and March, 2014. Mikylo Odut made this cookbook for his special Oma with lots of love. Inside this book, there are some of Oma's best and favorite treats; including Oma's Banana Muffins, Rolo Cookies, Rice Krispie Cake, and even more family favorites. These are recipes everyone is sure to enjoy!


