

## CRAZY CAKE

**PREHEAT OVEN:** 350° F.

**DIRECTIONS:**

1. Put all the DRY ingredients in a bowl.  
Mix together with a fork; then sift all ingredients through a sifter into a 9x12 cake pan.  
**3 C. flour**  
**2 t. baking soda**  
**1 t. salt**  
**2 C. sugar**  
**2-3 T. cocoa**
2. Now make 3 holes in the flour mixture.  
Put **3/4 C. oil** into hole #1  
Put **1 t. vanilla** into hole #2  
Put **2 T. vinegar** into hole #3
3. Now pour **2 cups COLD water** over everything. Mix ingredients well with a fork. Make sure there is no flour showing. Try to get as many lumps out as possible but don't over-mix.

**BAKE:** In the oven **30 minutes** (or until a toothpick comes out of the center of the cake clean.)

## APPLE CRISP

- 1 c. **Oatmeal** (quick cooking or regular)
- 1/2 c. **sifted flour**
- 1/2 c. **brown sugar**
- 1/4t. **Salt**
- 1 t. **cinnamon**
- 1/2 c. **butter or margarine** (1 stick), softened
- 3 - 4 **apples**, peeled and sliced

1. Preheat oven to 350°.
2. Place oatmeal, flour, sugar, salt, and cinnamon in the bowl and mix to blend.
3. Add softened butter or margarine and blend with pastry blender or fork.
4. Arrange peeled, sliced apples in buttered cake pan or baking dish.
5. Spread oatmeal mixture on top of apples and press down lightly.
6. Bake about 30 minutes or until topping is brown and apples are tender when tested with a fork.
7. Serve warm or cold with milk, cream, or ice cream.

Variation: In place of the apples, use 4 cups sliced fresh peaches or cut rhubarb. May also use 3 cups canned apple slices, drained.

## TACOS

- 1/2 lb. Hamburger**
- 1/4 c. Water**
- 2 Tbsp. Taco seasoning**

- Taco shells**
- 1/4 lb. grated cheese**
- chopped onions**
- Chopped lettuce**

Sauté hamburger in a small skillet until brown. Drain fat. Stir in water and taco seasoning. Simmer over low heat until thickened. Assemble and garnish with lettuce, cheese, taco sauce, and any other toppings.

## FAVORITE PANCAKES

1-1/4 C. <b>Sifted Flour</b>	1 <b>Egg</b> , beaten
3 tsp. <b>Baking Powder</b>	1 C. <b>Milk</b>
1 Tbsp. <b>Sugar</b>	2 Tbsp. <b>Vegetable Oil</b>
1/2 tsp. <b>Salt</b>	

Sift together dry ingredients. Combine egg, milk, and oil; add to dry ingredients, stirring just until moistened. Bake on hot griddle. Makes about 12 dollar-size or 8 4-inch pancakes.  
(1 Tbsp. = dollar size; 1/4 C. = 4-inch)

## PIZZA

1 tsp. yeast	1 tsp. salt
2/3 c. warm water (100° F)	2 Tbsp. oil
2 c. flour	1 Tbsp. sugar

Lightly grease pan. Dissolve yeast in warm water and let stand for 5 min. Mix flour, sugar, and salt together in a bowl. Add oil to flour and mix with a fork. Add hydrated yeast and finish mixing with a wooden spoon. If the mixture is too dry, add water 1 tablespoon at a time until dough is easy to handle. Roll out dough on a floured surface. Place in pan, forming a ridge around the edge. Bake crust at 350° for 10-15 minutes or until slightly browned. Top with sauce.

### Sauce

2 Tbsp. grated Parmesan cheese	1/4 tsp. pepper
1 c. tomato sauce	1/2 tsp. crushed basil
1 tsp dried onion	2 c. shredded mozzarella cheese
1/2 tsp. oregano	

Mix all ingredients except mozzarella in a bowl. Spread sauce evenly over the crust. Add your own toppings. Top with mozzarella. Bake 20-25 minutes at 400°. Cut into wedges.

## POTATO SOUP

2 Tbsp.	<b>Chopped onion</b>	1/2 Cup	<b>Chicken broth</b>
2 Tbsp.	<b>Butter</b>	3/4 Cup	<b>Diced <u>cooked</u> potato</b>
2 Tbsp.	<b>Flour</b>	1/2 tsp.	<b>Salt</b>
1-1/2 Cups	<b>Milk</b>	Dash	<b>Pepper</b>

1. In a medium saucepan, cook **onion** in **butter** until tender; use medium heat.
2. Stir in **flour**, making a paste.
3. Slowly stir in **milk** and **chicken broth**.
4. Cook, stirring constantly, until smooth and thickened.
5. Add **potato**, **salt**, and **pepper**.
6. Heat, stirring constantly until heated through.
7. Serve