# Hunter's Cookbook

Compiled by: valerie

# Introduction

# Apple Pudding

**Source:** Mirth Hunter

## Ingredients

- 2 cups unpeeled and chopped apples
- 1 cup sugar
- 1 cup flour (all purpose)
- 1 tsp ground cinnamon
- 1 tsp salt
- 1 tsp baking soda
- 1/2 cup cooking oil
- 3/4 cup chopped nuts
- 3/4 cup raisins
- 1 egg

## Instructions

Mix all dry ingredient ino bowl, add apples, oil, egg, nuts, etc. Stir by hand (will be quite dry). Bake in loaf pan or 9 x9 pan. Bake at 350 degrees for 40 - 50 minutes. Serve with whipped cream. Deliciious.

# Applesauce Cake

**Source:** Mirth Hunter

## Ingredients

- 1 cup shortening
- 2 cup sugar
- 1 cup raisins
- 1 cup nuts
- 4 1/2 cup flour (all purpose)
- 1 tsp cloves
- 1 tsp nutmeg
- 2 tsp cinnamon
- 2 tsps cocoa powder
- 3 tsps baking soda

## Instructions

1 tsp salt

3 cups hot applesauce

Cream hortening and sugar.  Add the dry ingredients that have been sifted together last of all add 3 cups unsweetened hot applesauce.  Bake at 350 degress for 45 minutes or until done.

# Baked Beans

**Source:** Mirth Hunter

## Ingredients

- 2 cups small white beans
- 1 tsp baking soda
- 1/2 cup Karo syrup
- 1 tsp dry mustard
- salt & pepper to taste
- small pieces bacon or ham
- 1/2 cup sugar

## Instructions

Cover beans with water and let come to a fast boil.  Add soda and boil 5 minutes.  Drain and add boiling water. Cook till you can crush beans with a spoon.  Remove from heat, place ina casserole, add sugar, karo corn syrup, mustard, salt and pepper, and ham or bacon.  Place in oven  and bake till brown.

# Baking Powder Biscuits

**Source:** Mirth Hunter

## Ingredients

- 1/2 cup shortening
- 1 3/4 cup flour (all purpose)
- 2 1/2 tsps baking powder
- 3/4 tsp salt
- 3/4 cup milk

## Instructions

Heat oven to 450 degrees. Cut shortening into flour, baking powder, and salt. With pastry blender (to fine crumbs). Stir in milk. Turn dough on lightly floured surface, knead about 10 times, roll 1/2 inch thick. Cut with floured cutter. Place on ungreased cookie sheet, 1 inch apart. Bake 10 -12 minutes.

# Banan Cream Pie

**Source:** Mirth Hunter

## Ingredients

- 1/3 cup flour (all purpose)
- 2/3 cup sugar
- 1/4 tsp salt
- 2 cups scalded milk
- 3 egg yolks, slightly beaten
- 2 tbsps butter
- 1/2 tsp vanilla
- 3 bananas, slice
- 3 egg whites
- 6 tbsps sugar

## Instructions

In 1 -9 inch pie shell add 2-3 sliced bananas. Mix flour, sugar, and salt in a double boiler, gradually add scaleded milk. Cool until thick, stirring constantly. Add small amout of hot mixture to egg yolks. Stir into mixture. Cook 2 minutes. Take off heat, cool. Add butter and vanilla. Cool. Pour over bananas. Make meringue (3 egg whites & 6 tablespoonfuls sugar) and spread over mixture. Bake in moderate oven (350 degrees) for 12 to 15 minutes.

# Blueberry Syrup

**Source:** Glee (Hunter) Davis

## Ingredients

- 1 cup sugar
- 1 cup water
- 2 tbsps cornstarch
- 1 cup Blueberries
- 2 tbsps butter

## Instructions

Cook sugar, water, and cornstarch over medium heat until thick and clear.  Stirring constantly.  Add blueberries and buttter.  Simmer until blueberries loose skin and its a blue color.

# Butter Mint Patties

**Source:** Mirth Hunter

## Ingredients

- 1/3 cup butter (softened)
- 1/3 cup corn syrup
- 1 tsp salt
- 3 1/2 cup powdered sugar

## Instructions

Blend butter, syrup, vanilla, and salt in a large mixing bowl. Add sifted powdered sugar all at once. Mix together, first with sppon, then with hands kneading well. Turn out onto a board and continue kneading until mixture is well blended and smoot. Shape into whatever shape you want and let air dry somewhat. You may need to flip them over and air dry some more. Store in a tight container in a cool place. You can add food colr and other flavers as desired.

## Notes

Valerie has fond membories of makin these with her mom as a child. We seperated the dough and made different colors. Usually round shape with a fork tong impint to give it ridges. When Valerie got married these were the candies that were out at her wedding reception.

# Chocolate Chip and M&M Cookies

**Source:** Grant Hunter

## Ingredients

- 1 1/3 cups butter (softened)
- 1 cup sugar
- 1 cup Brown sugar (dark or light)
- 2 eggs
- 1 tsp baking soda
- 1 pinch salt
- 2 tbsp vanilla
- 3 1/2 cups flour (all purpose)
- 1 1/2 cups chocolate chips
- 1 1/2 cups M&Ms

## Instructions

Pre heat oven to 350 degree

Creme butter and sugars together. Add eggs, soda, salt, and vanilla mix well. Add flour in 1 cup increments mixing inbetween. Dough should be stiff. If not add another 1/2 cup flour. Mix in chocolate chips and m&ms or whatever other combo you like (e.g. white chocolate chips and butterscotch chips.) Make 6-8 dozen cookies depending on size.

# Date Filled Cookies

**Source:** Mern E. Burkland

## Ingredients

- 1 cup shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup milk
- 1 tsp baking soda
- 3 cups flour (all purpose)
- 2 tsps creme of tartar
- 1 tsp vanilla
- 1/2 lb pitted chopped dates
- 1/2 cup water

## Instructions

Creme shortening and sugar, add eggs then milk and dry ingredients sifted together. While mixing cookie dough, have cooking dates and water. Cook until dates are soft and mushy, add more water if necessary. (1/4 cup sugar may be added, if desired). This filling will be ready to use by the time you have rolled and cut the cookie dough into cookies.

Place one cookie on the baking sheet with 1 heaping tsp of the date mixture. Cover with another cookie and press edges together. Bake in 375 degree oven until light golden brown. This cookie will remian soft for sometime.

# Kris Kringles

**Source:** Mern E. Burkland

## Ingredients

- 1/2 cup butter or margarine
- 1/4 cup sugar
- 1 beaten egg yolks
- 1 tbsp grated orange peel
- 1 tsp lemon peel
- 1 tsp lemon juice
- 1 cup flour (all purpose)
- 1/4 tsp salt
- 1/2 tsp baking powder
- 1 egg white

## Instructions

Mix all ingrediens together except the egg white. Dip ball of cookie dough in egg white and then into crushed nuts. Bake at 325 degree for 20 minutes.

# Lemon Bread

**Source:** Mirth Hunter

## Ingredients

- 1/3 cup margarine
- 1/2 cup sugar
- 2 eggs
- 1 tsp baking powder
- 1/2 cup milk
- 1 1/2 cup flour (all purpose)
- 1 tsp salt
- 1 grated lemon rind and lemon juice
- 1/2 cup chopped nuts
- 1/4 cup powdered sugar

## Instructions

Creme shortening and sugar. Add eggs, one at a time, beating well after each addition.

Sift together dry ingredients (sugar, baking powder, four, and salt) and add alternately with milk.

Add nuts and lemon rind. Bake in greased and floured pan at 350 degrees about 55 minutes.

Topping: juice of 1 lemon mixed with 1/4 -1/2 cup powered sugar. Pour on top of bread while bread is still hot and in the pan. Let stand until cool. Makes 1 loaf.

# Macaroni Hot Dish

**Source:** ?

## Ingredients

- 2 cup cooked macaroni noodles
- 3 eggs
- 2 tbsp minced onion
- 1 tbsp chopped parsley
- 1 tbsp Chopped Pimento
- 1 tsp salt
- 1/2 tsp pepper
- 1 1/2 cup milk
- 1 cup Grated Cheese
- 1 cup bread crumbs

## Instructions

6 TBSP butter

1 small can mushrooms, if desired

Heat milk, cook with bread crumbs; Cool and add onion, pimento, parsley, cheese, macaroni, seasoning and butter. Stir between eggs in last. Bake at 350 degrees about 30 min. Serve mushroom soup with added chopped mushrooms hot, as a sauce over each helping.

# Pecan Drops (Danish Cookies)

**Source:** Mern E. Burkland

## Ingredients

- 1 cup butter
- 1 tsp vanilla
- 1 cup chopped pecans
- 1/2 cup powdered sugar
- 2 cup flour (all purpose)

## Instructions

Creme butter, add sugar and vanilla, then flour, and lastly nuts. Place in refrigerator long enough for easier handling. Roll into small balls. Bake at 350 degrees until light brown. Roll in powdered sugar while still hot.