

BLUEBERRY GELATIN SALAD



Ingredients

- 2 (3ounce) packages, or 1 (6 ounce) package of black raspberry gelatin
- 1 package Knox unflavored gelatin
- 2 cups hot water
- 1 (20 ounce) can crushed pineapple, drained
- 1 can blueberry pie filling or 1 pint fresh blueberries (washed and picked)

Mix the first 4 ingredients together until dissolved. Cool slightly. Add drained pineapple and pie mix to gelatin mixture, stir until well blended. Pour into 9 x 13 dish. Chill until firm.

Topping

- 1 (8 ounce) package softened cream cheese
- 1 cup sour cream
- 1 teaspoon vanilla
- ¼ - ½ cup sugar, depending on taste

Mix above ingredients together until smooth. Spread over firm gelatin mixture. Chill before serving.

CARROT CAKE

Ingredients

- 1 ½ cup cooking oil
- 2 cups sugar
- 2 cups flour
- 2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 4 eggs
- ½ cup chopped nuts
- 3 cups carrots, grated fine

Beat oil and sugar together until fluffy. Sift together flour, baking soda, cinnamon and salt – add mixture to oil and sugar. Add eggs, nuts and grated carrots. Bake at 350° in 19x9x2 cake tin for about one hour, or until done.

Frosting

- 1 large package cream cheese
- ½ pound butter or margarine
- 1 box convection sugar
- 1 teaspoon vanilla extract

Allow cream cheese and butter to reach room temperature. Cream together cream cheese and butter. Cream in sugar and vanilla. Spread on cake evenly.

Dorothy Swanson – NCCF's Pelican' Pantry 1993



PEACH UPSIDE-DOWN CAKE

SERVES 6

Ingredients

- ½ cup shortening
- 2/3 cup sugar
- 2/3 cup milk
- 1 teaspoon vanilla
- 2 eggs
- 2 teaspoons baking powder
- 1 2/3 cups flour
- 1/8 teaspoon salt
- ¼ teaspoon almond flavoring

Cream shortening and sugar. Add remaining ingredients and beat well. Pour over peach mixture.

Peach mixture

- 1/3 cup butter
- 1 cup light brown sugar
- 1 ½ cups sliced peaches

Place butter and sugar in a sheet cake pan and heat slowly, stirring constantly until well browned. Add peaches. Cover with cake batter, bake ¾ hour at 350°. Turn out peach side up. Serve hot or cold with whipped cream. Other fruits may be substituted for the peaches.



Sandy Cecelski

SANDIE'S BLACKBERRY COBBLER

Ingredients

- 1 cup of salted butter, room temperature
- 1 cup sugar
- 1 cup water
- 1 ½ cups of self-rising flour
- ½ cup milk, room temperature
- 3 cups of fresh wild blackberries
- ½ teaspoon ground cinnamon
- 1 Tablespoon sugar

Directions

In 10 inch pie pan melt ½ cup of butter. Set aside.

In a small saucepan, heat 1 cup sugar and 1 cup water until sugar melts. Set aside.

Place flour in a medium mixing bowl and cut in ½ cup of butter. Add milk.

Work dough until it forms a nice ball. Turn onto a floured surface and knead three or four times.

Roll out until you have a round pie dough about ¼ inch thick.

Spread dry berries over dough. Sprinkle with Cinnamon. Roll up jelly roll style.

Cut into 1 inch thick slices and place in the pie pan of melted butter.

Pour sugar syrup around slices.

Bake at 350° for 45 minutes.

Sprinkle with 1 Tablespoon sugar. Place back in oven for 5-7 minutes until crust is golden and berries bubbly. Serve with a scoop of handmade vanilla ice cream.



Submitted by Sandie Cecelski