

Garlic Potatoes

5 pounds potatoes, peeled and diced
1/2 pint sour cream
1 pkg. (8 oz) cream cheese
1/4 tsp. pepper
1/8 tsp. garlic salt

1 tsp. salt
1/4 tsp. onion salt
2 Tbsp. butter
paprika



In salted water, boil potatoes for 15-20 min. or until tender. Drain. Mash until smooth. Add next 7 ingredients. Beat until light and fluffy. Place potatoes in greased 2-qt. casserole or 9x13 pan. Bake at 350° for 30 min. Sprinkle with paprika and run briefly under broiler.

Tip: This dish may be refrigerated for 2 weeks or frozen.

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Spectacular Sugar Cookies

1 1/3 cups margarine
1 1/2 cups sugar
1 tsp. vanilla
2 eggs

2 Tbsp. + 2 tsp. milk
4 cups flour
1 Tbsp. baking powder
1/2 tsp. salt



Cream together margarine, sugar, and vanilla. Add eggs and beat until light and fluffy. Add milk and stir in dry ingredients. Divide dough in half. Wrap each half in waxed paper and chill 1 hour. Sprinkle flour on surface and roll dough onto flour. Roll to just less than 1/4 inch thickness. Cut into shapes. Bake on lightly greased baking sheet at 350° for 6 to 8 min. or just until edges become golden. Cool only a minute or two and remove from pans.

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Sour Cream Apple Pie

1 unbaked 9-inch pie shell
2/3 cup sugar
2 Tbsp. flour
1/2 tsp. salt
1 cup sour cream
1 egg, slightly beaten
1/2 tsp. vanilla
3 large apples, peeled and thinly sliced

Topping:
1/3 cup butter or margarine,
softened slightly
1/3 cup flour
1/3 cup packed brown sugar
1 tsp. cinnamon
Combine all ingredients with
fork or pastry blender.



Combine sugar, flour, and salt with fork. Add sour cream, egg, and vanilla. Mix well. Fold in apples. Pour into pie shell. Bake 20-25 minutes at 350° or until apple mixture is set. Remove from oven. Dollop topping evenly over pie. Return to oven. Bake 8-10 minutes more or until topping is melted.

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Chocolate Chip Pumpkin Bread

2 cups flour
1 cup packed brown sugar
1 Tbsp. baking powder
1 tsp cinnamon
1/4 tsp salt
1/4 tsp baking soda
1/4 tsp nutmeg

1/8 tsp ginger
1 cup canned pumpkin
1/2 cup milk
2 eggs, slightly beaten
1/3 cup shortening
1 cup chocolate chips



Cream together pumpkin, milk, eggs, and shortening. Mix flour, brown sugar, baking powder, cinnamon, salt, baking soda, nutmeg, and ginger and add to pumpkin mixture. Mix together and beat well. Stir in chocolate chips. Pour into greased bread pans. Bake at 350° 45-60 minutes or until toothpick comes out clean. Cool 10 minutes and remove from pan.

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