Mary Muggli Family

Introduction

Aunt Mary's Cookies

Ingredients

- 1 cup raisins
- 3/4 cup shortening
- 2 cups White Sugar
- 3 eggs
- 1/2 cup raisin water
- 1/2 tsp all spice
- 1/4 tsp nutmeg
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp soda
- 1 tsp baking poder
- 4 cups flour
- 1 tsp vanilla
- nuts(optional)

Instructions

Mix together all ingredients. Spoon onto cookie sheet and bake at 350*. Glaze with powdered sugar, cream and vanilla frosting.

Baked Rice

Source: Mary Muggli

Ingredients

- 2 cups rice
- 1 cup sugar
- 2 eggs
- 1 tsp salt
- 1 cup Cream
- 2 cups milk
- 1 pkg Vanilla Instant Pudding
- cinnamon/sugar mixture(for sprinkling)

Instructions

Cook rice in 7 cups of water fpr 10 min. Do not drain.

Beat eggs till lemon colored add salt, sugar, cream, milk and pudding until smooth. Add rice and put in greased 9x12 pan. Sprinle with cinnamon/sugar and bake for 45 min. at 350*.

Brownies or Chocolate Cake

Source: Cherie Muggli

Ingredients

- 2 cups sugar
- 2 cups flour
- 1 tsp soda
- 1 cup water
- 6 tbsp cocoa
- 1/2 cup oil
- 1/2 cup butter
- 1/3 cup buttermilk
- 2 eggs
- 1 tsp vanilla

Instructions

Mix: sugar, flour and soda. Set aside.

Mix: water, cocoa, oil, butter and bring to a boil. Then cool.

Mix: buttermilk, eggs, vanilla. Combine all ingredients together and pour into a greased and floured 11 X 17 pan

Bake 20-25 minutes @ 400*

Boil frosting : sugar, milk, butter. Take off heat and add 1/2 cup chocolate chips.

Brownies or Chocolate Cake

Source: Cherie Muggli

Ingredients

- 2 cups sugar
- 2 cups flour
- 1 tsp soda
- 1 cup water
- 6 tbsp cocoa
- 1/2 cup oil
- 1/2 cup butter
- 1/3 cup buttermilk
- 2 eggs
- 1 tsp vanilla
- 1 1/2 cups sugar
- 6 tbsp milk
- 6 tbsp butter
- 1 cup chocolate chips

Instructions

Mix: sugar, flour and soda. Set aside.

Mix: water, cocoa, oil, butter and bring to a boil. Then cool.

Mix: buttermilk, eggs, vanilla. Combine all ingredients together and pour into a greased and floured 11 X 17 pan

Bake 20-25 minutes @ 400*

Boil frosting : sugar, milk, butter. Take off heat and add 1/2 cup chocolate chips.

Cottage Cheese Salad

Source: Mary Muggli

Ingredients

- 1 pkg lemmon or lime jello
- 1 cup hot water
- 1 cup small curd cottage cheese
- 1 tbsp lemon juice
- 1 can crushed pineapple
- 1/4 cup walnuts, chopped
- 1 cup Whipped Cream
- 1/4 cup sugar

Instructions

Mix jello and hot water. Cool and chill untill it begins to set. Then add rest of ingredients and let set.

Dill Pickles

Source: MaryMuggli/Corinne Scholl

Ingredients

- 3 cups vinegar
- 3 qt water
- 3/4 cup pickling salt
- alum
- garlic bulbs

Instructions

Bring vinegar, water and salt to boil. Wash and pack cucumbers in jars along with alum(size of pea) and garlic clove into jars. Por hot mixture into packed jars and seal.

Graham Cracker Bars

Source: Mary Muggli

Ingredients

- 1 box graham crackers
- 1 cup milk
- 1 cup graham cracker crumbs
- 1 cup brown sugar
- 1 pkg chocolate chips

Instructions

Line 8 x10 pan with graham crackers. Make fillig with sugar, crumbs and milk by bring it to a boil for 6 min. Stir as it burns easily. Pour filling over crackers and add another layer of crackers. Melt chocolate chips and spread over crackers for a frosting.

Hamburger Hotdish

Source: Mary Muggli

Ingredients

- 1 lbs hamburger
- salt
- pepper
- 1 tsp chili powder
- 1 cup macaroni that needs to be cooked
- 1 can pork and beans
- 1 can tomato soup
- 1 can CORN
- 1 cup water (boiling)

Instructions

Bake at 350* for 45 minutes.

Monster Cookies

Source: MaryMuggli/Corinne Scholl

Ingredients

- 3 eggs
- 1 cup brown sugar
- 1/2 cup White Sugar
- 1 tsp vanilla
- 1 tbsp white syrup

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No Bake Cookies

Ingredients

- 1 2 lb package of almond bark
- 3 cups Captain crunch
- 3 cups Rice Krispies
- 2 cups salted peanuts
- 3 cups small marshmallows
- 1 cup peanut butter

Instructions

Melt bark. Add 1/2 cup peanut butter. Stir and add other ingredients. Mix until coated and drop by spoonfuls on a cookie sheet. Let cool.

Oatmeal Chocolate Bars

Source: Mary Muggli

Ingredients

- 1/2 cup butter
- 1 egg(beaten)
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 pinch brown sugar
- 1 1/4 cups flour
- 1 1/2 cups oatmeal
- 1 cup eagle brand milk
- 2 tbsp butter
- 1 16 oz of chocolate chips

Instructions

Mix first 7 ingresients together. Press 2/3 of mixture into a 9x13 pan. Melt the last 3 ingredients over low heat and add 1/2 tsp vanilla. Spread over crust and put remaing first mixture over the filling. Bake for 30 minutes at 350*.

Peach Dumplings

Source: Mary Muggli

Ingredients

- 1 1/2 cups flour
- 3 tsp baking powder
- 3 tbsp sugar
- 3/4 cup milk
- pinch of salt

Instructions

Mix together dough and drop into peaches. Boill slowly for 15-20 minutes. 10 minutes uncovered and 10 minutes covered.

Sour Cream Raisin Bars

Source: MaryMuggli/Corinne Scholl

Ingredients

- 1 1/2 cups raisins(cooked in a little water)
- 1 cup brown sugar
- 1 cup butter
- 1 3/4 cups oatmeal (quick oats)
- 1 tsp baking soda
- 1 3/4 cups flour (all purpose) (topping)
- 3 egg yolks(beaten)
- 1 1/2 cups sour cream
- 1 cup sugar
- 2 tbsp cornstarch
- 1 tsp salt

Instructions

Cook raisins in water, drain and let cool for 10 min.

Cream the br. sugar and butter then add oatmeal, soda, amd flour. Put 1/2 mixture in bottom of 9x12 pan and press. Bale at 350* for 7 min.

In heavy saucepan cook the egg yolks, sour cream, sugar, cornstarch, and salt. Mix and cook until thick. Add raisins and pour over crust. Then add remainng crumbs and bake 30 min. at 350*.

Struedle

Source: Mary Muggli/Barbara Dascalos

Ingredients

- 1 cup Warm Water
- 1 tsp salt
- enough flour to make a soft dough
- 3 pieces of bread
- 16 ozs creamy cottage cheese
- 1 eggs
- 1/4 cup sugar
- 1 cup raisins, add hot water to make fluffy
- 4 apples, sliced and diced

Instructions

Mix together water, salt and flour to make dought. Let sit for 15- 20 minutes.

Mix together the cottage sheese, eggs abd 1/4 cup of sugar and let stand.

Add hot water to raisins

Cut up apples.

Stretch dough on floured table cloth. Spread apples, bread, raisins and cottage cheese over dough. Sprinkle with cream or lard, cinnamon, and remaining sugar.

Roll up and put on a greased sheet. Por a little melted lard or cream over the roll and bake at 325* for 1 hour.

Sugared Popcorn

Source: Mary Muggli

Ingredients

- 1 cup Popcorn kernels
- 2 tbsps oil
- 1/8 cup sugar
- 1/4 tsp vanilla

Instructions

Using a crank popcorn popper, add opcorn and oil. When corn starts to pop add sugar and vanilla. Continue popping until done.

Summer Fruit Salad

Ingredients

- 4 bananas
- 4 oranges
- 2 cups green grapes
- 2 cups sliced strawberries
- 6 ozs frozen apple juice

Instructions

Mix together and serve

Yummy Bars

Ingredients

- 1 lb marshmallows
- 16 oz chocolate chips
- 3 tbsp butter
- 1 tsp salt
- 1 tsp vanilla
- 2 cups Rice Krispies

Instructions

Melt marshmallows , butter and chocolate chips in double boiler or microwave. Add salt and vanilla. Pour over 2 cups rice krispes and mix quickly.