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$2.50

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Favorite Bakewell® Cream Recipes

& Chef's Ingredient™
The Bakewell Cream Story

Bakewell Cream was developed in the mid-1940's by Byron H. Smith, a chemist from Bangor, who was looking for a substitute for Cream of Tartar during wartime shortages. He found a powdered leavening agent, sodium pyrophosphate and mixed it with redried starch, called it Bakewell, because that’s exactly what it did. In Maine, the product has never been out of the cupboard of anyone who ever tried it.

This product has a lot of advantages:
1.) It makes a superior, almost no-fail biscuit, even for a heavy handed amateur cook.
2.) It will improve the texture of the crumb of any chemically leavened product - muffins, cakes, cookies.
3.) The ingredients are simple and pure, contain no additives, colors or dyes.
4.) Since it does not contain bicarbonate of soda, Bakewell Cream has a long shelf life and will not lose its high rising qualities after a few months.

It will not function as a substitute for Cream of Tartar when beating egg whites for meringue or an angel cake, but it will replace baking powder if you use 2 parts Bakewell Cream plus one part baking soda for the amount of baking powder call for in the recipe. (Example: Recipe calls for 3 teaspoons baking powder; use 2 teaspoons Bakewell Cream and 1 teaspoon baking soda.) The results may astonish you.
It takes only one batch of muffins or one pan of cornbread to tell the whole story. The recipe for biscuits is printed on the back of the Bakewell Cream can, but you might like to try these Bakewell Favorites or adapt your own special recipes calling for baking powder to Bakewell Cream and Baking Soda.
The Bakewell Cream business was sold by the Byron H. Smith family in November 1987 to an East Holden Maine family, doing business as Apple Ledge Company.
The whole family pitches in to mix, package and distribute the Bakewell Cream.
We hope you enjoy our Bakewell Cream for Better Baking!

HAPPY COOKING!!
Heidi & David
Plain Waffles

1½ cups sifted all-purpose flour
2 tsps. Bakewell Cream®
2 tsps. soda
½ tsp. salt
1 Tbsp. sugar
2 eggs, separated
½ cup milk
1 tsp. vanilla
1/3 cup salad oil

Sift dry ingredients together onto waxed paper. Beat egg whites until stiff but not dry. Set aside. Beat egg yolks in large bowl until fluffy, add milk, vanilla, oil and dry ingredients, beating slowly with mixer until blended, scraping bowl. Fold in beaten egg whites, folding over and under until blended. Preheat waffle iron. Pour batter evenly over iron and bake until light brown. Makes 3 four section waffles.

Dessert Waffles

Make Plain Waffles, add 2 extra Tbsps of sugar. Optional - ½ tsp. Almond or lemon extract. When cooked top with any of the following: Fresh Fruit, Whipped Cream, Ice Cream, Chocolate Sauce, Sweetened crushed strawberries, Applesauce, Honey and Slivered almonds, Cinnamon and sugar or anything that appeals to you.

10" Pie Crust

1½ cups flour
1 tsp. salt
1 tsp. Bakewell Cream®
½ tsp. Baking soda
1/3 cup + 2 Tbsp. shortening
4 Tbsps. Cold water

Mix flour, Bakewell Cream®, soda, salt and shortening with a pastry blender. Sprinkle water over mixture, stir with a fork until dough sticks together. Shape into a ball. Roll out on lightly floured surface to fit pie pan. Bake as directed for pie filling used. For baked pie shell, prick bottom of crust with a fork. This crust is excellent for meat pies. Bake at 425° fir 10 minutes.

Apple Ledge Apple Pie

6 cups sliced apples
1¼ tsps cinnamon
¼ tsp. nutmeg
1 cup sugar
½ cup milk
2 eggs
2 Tbsp. margarine
½ cup Bakewell Cream® Biscuit Mix

Streusel: 1 cup Bakewell Cream® Biscuit Mix, 3 Tbsps soft margarine, 1/3 cup brown sugar, ½ cup chopped nuts (optional)

Mix apples and sugar and spices and pour into greased 10" pie plate. (use recipe above for crust) Beat remaining ingredients except streusel until smooth. Pour over apples. Sprinkle with streusel mixture. Bake until knife inserted in center comes out clean, 55-60 minutes at 325°. A La Mode Anyone?

The recipes in this book have been supplied by:
Apple Ledge Co. - makers of Original Bakewell Cream

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To Substitute Bakewell Cream® for baking powder in your recipe

Use 2 parts Bakewell Cream® and 1 part baking soda to make your own baking powder.

Example: If your recipe calls for 1 teaspoon baking powder...
Use 2/3 teaspoon Bakewell Cream® and 1/3 teaspoon baking soda to make the 1 teaspoon baking powder.

Note: If your recipe calls for an amount of baking soda in addition the baking powder, add that amount of soda also.
Bakewell Cream Biscuits

4 cups flour - not sifted
4 tsps Bakewell Cream
2 tsps Baking Soda - level
3 Tbsps. Sugar - optional
1 tsp. salt
½ cup shortening

1½ to 2 cups cold milk (some flours require more liquid than others)

Mix dry ingredients together, cut in shortening until well blended (looks like cornmeal). Add milk all at once and stir quickly with a fork. Turn dough into a lightly floured board and knead a few strokes. (7 or 8 turns) kneading just enough to make a tender flaky biscuit in place of a course looking biscuit. Roll out to ½” thickness and cut with biscuit cutter. Place on un-greased cookie sheet and bake at 475° for 5 minutes then turn down to 400° and continue baking until golden brown; To save electricity or gas one may turn heat off after the first 5 minutes, but be sure oven was at 475°.

Biscuit Variations for the Regular Bakewell Cream Biscuit Recipe, Etc.

Drop Biscuits: Add a little extra milk to biscuit recipe (about ¼ cup more).
Drop by spoonful onto a greased tin. Bake 10-15 mins. In a 450° oven.


Bacon Biscuits: Add 3 strips of cooked, crisp, crumbled bacon to recipe.

Onion Biscuits: Add 1 tsp minced onion to biscuit recipe.

Sage Biscuits: Add 1 tsp. Sage or poultry seasoning to your biscuit recipe. This is good with pork and gravy, chicken or other meat dinners.

Orange Biscuits: Dip a cube of sugar in some orange juice and place on top of biscuit. Cinnamon-Sugar Biscuits: Dip biscuits in melted butter, sprinkle with cinnamon and sugar mixture. Bake as usual.

**Bakewell Cream Biscuit Mix (Make your own Biscuit Mix)**

| 12 cups flour |
| 5 Tbsps. Bakewell Cream |
| 2 Tbsps. Soda |
| 1 Tbsp. plus ½ tsp salt |
| 2 cups Dry Milk |
| 2 cups shortening |

Mix flour, Bakewell Cream, soda, salt and dry milk together. Mix well Cut in shortening with pastry blender until it is like coarse oatmeal. Store in a jar or can in a cool place with a tight cover and label. If animal shortening, such as lard, is used store in refrigerator.

**Dumplings**

| 1 cup flour |
| 1 tsp. Bakewell Cream |
| ½ tsp. soda |
| ½ tsp. salt |
| ½ cup milk |
| 2 Tbsp. Salad oil |


Brownie Pudding

| 1¼ cups flour |
| 1½ tsps. Bakewell Cream® |
| 1 tsp. soda |
| 1 tsp. salt |
| 2½ cups sugar |
| 2 Tbsps. cocoa |
| ½ cup milk |
| 2 Tbsps. oil |
| 2 tsps. vanilla |
| ½ cup chopped nuts (optional) |

Mix dry ingredients together in bowl. Add milk, oil and vanilla and just mix until smooth. Pour into a greased 9 x 9 pan.

Sauce: 1 cup brown sugar; 4 Tbsps. Cocoa Mix together and sprinkle over top of batter. Pour 1½ cups of boiling water over all in dish. Bake at 350° 30-40 minutes. Serve warm - top with whipped cream or ice cream.

**Pancakes**

| 1½ cups flour |
| 1½ tsps. Bakewell Cream® |
| ¾ tsp. Baking soda |
| ½ tsp. salt |
| 2 Tbsps. sugar |
| 2 eggs |
| 1 cup + 2 Tbsps. milk |
| 1 Tbsp liquid shortening |

In a large bowl, mix dry ingredients together. In a smaller bowl, beat eggs, add milk and liquid shortening. Stir into flour mixture-- just until mixed. Pour spoonfuls of batter onto heated greased pan. Cook until top is covered with bubbles. Turn pancakes and brown other side. Makes 10-15 pancakes.

Buttermilk Waffles

| 2½ cups all-purpose flour |
| 2 tsps. Bakewell Cream® |
| 2 tsps. Soda |
| 2 Tbsps. sugar |
| 1 tsp. salt |
| 4 eggs |
| 2 cups buttermilk |
| 1½ tsps. vanilla |
| ½ cup salad oil |

Sift together flour, Bakewell Cream®, soda and salt. Beat eggs at high speed until fluffy, about ½ minute. Continue beating and add buttermilk and vanilla. Pour liquid ingredients into dry ingredients, beating just enough to mix well. Blend in salad oil, mixing well. Preheat waffle iron, pour batter evenly over waffle grill and bake until light brown. Makes 6 four section waffles.
Buttermilk Biscuits

| 4 cups  | flour (not sifted) |
| 7 level tsp. | Bakewell Cream |
| 3 tsp. | soda |
| 1/3 cup | shortening |
| 2 1/2 cups | buttermilk |
| 1 1/2 tsp. | salt |

In a large mixing bowl combine flour, Bakewell Cream, soda and salt. Add shortening and cut in well with a pastry blender or two knives until mixture resembles coarse cornmeal. Make a well in the center of the dry ingredients. Pour in 2 cups of the buttermilk all at once. Stir quickly round the bowl with a fork. If mixture seems dry add the rest to form dough just moist enough (but not wet) to leave side bowl and for a ball. Stir mixture enough so that ingredients are well mixed. Turn out on lightly floured surface to knead. Knead gently turning and folding down over six or seven times until dough seems more firm and not so spongy. Gently roll out dough from center to about 1/2" thickness. With a floured biscuit cutter, cut straight down into the dough. Place on ungreased cookie sheet. Bake 12-15 minutes at 450°.

Plain Muffins

| 1 egg |
| 1 cup | milk |
| 1/2 cup | melted shortening |
| 2 cups | flour |
| 2 tbsps. | Bakewell Cream® |
| 1 tsp. | soda |
| 1/4 cup | sugar |

Sift together flour, Bakewell Cream®, soda, salt and sugar into a large mixing bowl. Beat egg, add milk and melted shortening. Add liquid ingredients in center of dry ingredients in large bowl. Stir just enough to mix. Fill greased muffin tines 2/3 full. Bake at 400°F for 20-25 minutes or until golden brown. Makes 12 muffins.

Wholegrain Muffins

| 3/4 cup | milk |
| 3/4 cup | bran cereal |
| 1 egg |
| 1/2 cup | vegetable oil |
| 1/2 cup | molasses or honey |
| 1/2 cup | packed brown sugar |
| 1 cup | Quaker Oats |
| 2/3 cup | flour |
| 2 tbsps. | Bakewell Cream® |
| 1 tsp. | soda |
| 1/4 tsp. | salt |

Combine milk and bran cereal in bowl. Add egg, oil, molasses and brown sugar. Mix well. Add combined remaining ingredients mixing just until moistened. Fill greased muffin cups 2/3 full. Bake in 400° oven about 15 minutes.
**Johnny Cake (corn bread)**

½ cup cornmeal  
1 cup flour  
½ cup sugar  
½ tsp. salt  
2 tsps. *Bakewell Cream®*  
1 tsp. soda  
1 beaten egg  
1 cup milk  
3 Tbsp oil

Mix dry ingredients well. Add egg and milk. Beat and then stir in oil. Pour into a greased 8x8 pan. Bake in 350° oven 20-25 minutes.

**Apple Muffins**

2 cups flour  
½ tsp. salt  
2½ tsps. *Bakewell Cream®*  
1 tsp. soda  
¼ tsp. cinnamon  
¼ tsp. nutmeg  
1 egg beaten  
1 cup milk  
1/3 cup melted shortening  
½ cup chopped apples mixed with 2 Tbsps. Brown sugar

Sift dry ingredients and place in mixing bowl. Beat egg and milk together in a small bowl. Make a hole in center of dry ingredients, pour in egg-milk mixture, quickly add melted shortening, then mix ingredients together with one or two strokes, just enough until flour is moistened. Fill greased muffin cups 2/3 full. (Makes 12 good sized muffins) Bake about 20 minutes at 400°F. If you desire, sprinkle a little cinnamon-sugar mixture on top of muffins before placing in oven.

**Blueberry Muffins**

2 cups flour  
2 tsps. *Bakewell Cream®*  
1 tsp. baking soda  
½ tsp. salt  
¼ cup sugar  
1 egg beaten  
1 cup milk  
1/3 cup liquid shortening  
1 cup blueberries

Pre-heat oven to 425°. Grease muffin pan. Sift together dry ingredients. Beat egg in separate bowl, add milk and liquid shortening. Pour this, all at once, into the center of the dry ingredients. If blueberries are canned, drain off liquid before adding them to batter. Stir just enough to mix. Fill muffin cups 2/3 full. Bake 12-15 minutes. Makes 12 muffins.

**Peanut Butter Cookies**

½ cup soft margarine  
1¼ cups flour  
½ cup peanut butter  
¾ tsp. *Bakewell Cream®*  
½ cup sugar  
¾ tsp. soda  
½ cup brown sugar  
¾ tsp. salt  
egg

Mix thoroughly, margarine, peanut butter, sugar, brown sugar and egg. Add combined dry ingredients and stir in. Chill dough. Roll into balls the size of a walnut. Place 3” apart on lightly greased cookie sheet. Flatten out with a fork dipped in flour crisscross. Bake until set but not hard! 375° 10-12 minutes.

**Mom’s Plain Doughnuts & Cinnamon Doughnuts**

2 eggs  
1 cup sugar  
2 Tbsp. oil  
1 cup plus 2 Tbsps sour milk or buttermilk  
1 tsp. vanilla  
¾ tsp. cinnamon  
¾ tsp. nutmeg  
2 tsps. *Bakewell Cream®*  
1 tsp. soda

Mix eggs cinnamon, nutmeg, sugar and oil. Dissolve soda in milk and add. Mix well. Add 2 cups flour and *Bakewell Cream®*. Stir by hand until smooth. Gradually add more flour and mix until soft dough is formed. Chill. Roll out, cut with doughnut cutter and fry in hot fat, 350°-375°. When frying turn as soon as doughnut rises to surface. Cook until bottom is done 40-45 seconds. Then turn and finish cooking top. These freeze beautifully for later use. To make Mom’s fantastic doughnuts into equally wonderful cinnamon doughnuts, simply roll them or shake them in a small paper bag while still warm in a mixture of ½ cup of sugar and 2 tsps. Cinnamon.

**Molasses Doughnuts**

2 eggs beaten  
½ cup sugar  
¼ tsp. salt  
¼ tsp. nutmeg  
1 tsp. cinnamon  
1 tsp. ginger  
2 Tbsp. oil  
1 cup molasses  
1 heaping tsp. soda  
1 cup sour milk  
1 tsp. *Bakewell Cream®*

Beat eggs well, add sugar, salt nutmeg, cinnamon, ginger and oil and mix well. Add molasses and beat all together. Add sour to milk and dissolve, then add to first mixture. Add flour and *Bakewell Cream®* and mix well. Chill several hours. This is a soft dough. Roll out, cut and fry in hot fat 350-375°.
Pumpkin Bread
2/3 cup shortening
2½ cups sugar
4 eggs
1 can pumpkin
2/3 cup water
3 1/3 cup flour
2 tsps. soda
½ tsp. Bakewell Cream®
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
2/3 cup nuts

Preheat oven to 350°. Grease two 9 x 5 x 3 loaf pans. Cream shortening and sugar. Stir in
eggs, pumpkin and water. Blend in flour, soda, salt, Bakewell Cream®, cinnamon and cloves.
Stir in nuts. Bake about 70 minutes. Test with toothpick.

Banana Bread
1¾ cups sifted flour
¾ tsp. soda
1¼ tsp. Bakewell Cream®
½ tsp. salt
1/3 cup shortening
2/3 cup sugar
2 eggs, well beaten
1 cup mashed banana (2-3 bananas)

Sift the flour, soda, Bakewell Cream® and salt together 3 times. Rub the shortening to a
creamy consistency with the back of a spoon. Stir the sugar, a few tablespoons at a time into
the shortening and continue stirring after each addition until light and fluffy. Add eggs and
beat well. Add flour mixture, alternately with banana, a small amount at a time. Beat after
each addition until smooth. Pour into a well-greased loaf pan and bake in a moderate oven
(350°), about 1 hour or until bread is done. Makes 1 loaf.

Grape Nut Bread
1 cup grapenuts
2 cups scalded milk
1 egg - beaten
½ cup sugar or honey
½ cup chopped nuts
3 cups flour
2½ tsps Bakewell Cream®
1½ tsps soda
1 tsp. salt

Pour scalded milk over grapenuts and let stand until cool. Add beaten eggs, sugar and then
mixed dry ingredients. Last add nuts. Pour into greased loaf pan. Let stand 20 minutes and
bake in 350° oven for 1 1/2 hours. Makes 1 loaf.
**Lemon Bread**

1 cup sugar  
6 Tbsps. shortening  
2 eggs  
1 1/2 cups flour  
1/2 cup milk  
1 Tbsp lemon juice  
2/3 tsp. Bakewell Cream®  
1/3 tsp. soda  
1/2 tsp. salt  
3 Tbsps. Lemon Juice  
1/2 cup sugar

Cream together sugar, shortening, 1 Tbsp. Lemon juice and eggs. Mix flour with Bakewell Cream®, soda and salt. Add dry ingredients alternately with milk to the creamed mixture. Bake in greased bread pan for 1 hour at 325°. Mix the 3 Tbsps lemon juice with 1/2 cup sugar. Pour over the bread immediately on removing from oven. Cool in pan.

**Cream Cheese Bars**

1/2 cup packed brown sugar  
1/4 cup margarine or butter softened  
1 cup Bakewell Cream® biscuit mix (see pg. 2)  
1/2 cup chopped walnuts  
2/3 cup (8 ounces) cream cheese, softened  
1/4 cup granulated sugar  
1 Tbsp. lemon juice  
2 tbsps. milk  
1/2 tsp. vanilla  
1 egg

Heat oven to 350°. Grease square pan. 8 x 8 x 2". Beat brown sugar and margarine until fluffy. Stir in baking mix and walnuts until mixture is crumbly; reserve 1 cup. Press remaining mixture in pan. Bake 12 minutes. Remove and allow to cool. Mix cream cheese and granulated sugar; beat in remaining ingredients until smooth. Spread cream cheese mixture over layer in pan; sprinkle with reserved crumbly mixture. Bake until center is firm, about 25 minutes. Cut into about 2" squares. Store cookies in refrigerator. Makes 16 cookies.

**Wholegrain Jam Squares**

2 cups uncooked Quaker Oats  
1 3/4 cups flour  
1 cup melted margarine  
1 cup packed brown sugar  
1 tsp. cinnamon  
1/2 tsp. salt  
1/2 tsp. Bakewell Cream®  
1/2 tsp. soda  
1/2 cup chopped nuts (optional)  
1/4 cup preserves (strawberry, raspberry)


**Cinnamon Rolls**

Use homemade biscuit mix (pg. 2) or regular biscuit recipe. Preheat oven to 450°F. Use regular biscuit recipe or 5 cups biscuit mix with water to make soft dough. Roll dough out on floured board until in a rectangle about ½ to 1" thick, as you desire. Cover dough with 1/4 cup melted butter, sprinkle with ½ cup brown sugar and 1 tsp. cinnamon, then ½ cup raisins (nuts may be added). (raisins and nuts optional) Roll up as for jelly roll. Cut into 1" slices and place cut side up onto greased cookie sheet. Place in 450°F oven and immediately turn oven down to 400° (this will help keep bottom of rolls from getting too brown). Bake until golden brown - 20-30 minutes.

**ICING**

1 cup confectioners sugar  
Few grains salt  
1/4 cup chopped nuts  
1/4 cup cut up cherries  
Hot water as needed

Add hot water to make medium thick icing. Add a few drops of vanilla and dribble over rolls, while still hot. Decorate with nuts and cherries. Remove from pan while still warm to prevent sticking.
**Blueberry Roll**

1 package or 3 cups Bakewell Cream® Biscuit Mix.

Prepare as for biscuits - roll out into a jelly roll rectangle approximately ¼" thick.

Spread with: 2 Tbsps. melted butter
1 cup blueberries
Sprinkle on ¼ cup sugar mixed with ½ teaspoon cinnamon.

Roll up as for jelly roll and slice 1” thick. Place in lightly greased muffin cups.
Sprinkle with cinnamon and sugar. Bake at 425° for 15 minutes.

**Berry Cake**

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<tr>
<td>½ cup</td>
<td>butter</td>
<td>2</td>
<td>eggs</td>
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<tr>
<td>2 cups</td>
<td>sugar</td>
<td>3/4 cups</td>
<td>flour</td>
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<td>1 tsp.</td>
<td>Bakewell Cream®</td>
<td>½ tsp.</td>
<td>soda</td>
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<tr>
<td>1 cup</td>
<td>milk</td>
<td>2 cups</td>
<td>floured berries</td>
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**Fudge Ribbon Cake**

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<tr>
<td>2 Tbsps.</td>
<td>butter</td>
<td>1 8 oz. Pkg. Cream Cheese</td>
<td>2 1/3 cups sugar</td>
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<tr>
<td>1 Tbsp.</td>
<td>cornstarch</td>
<td>3 eggs</td>
<td>1 1/3 cups + 2 Tbsps. milk</td>
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<tr>
<td>1 3/4 cups</td>
<td>flour</td>
<td>2 tsp.</td>
<td>vanilla</td>
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<td>1 tsp.</td>
<td>salt</td>
<td>1 tsp.</td>
<td>Bakewell Cream®</td>
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<tr>
<td>½ tsp.</td>
<td>Baking soda</td>
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<tr>
<td>½ cup</td>
<td>shortening</td>
<td></td>
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<tr>
<td>4 envelopes or squares unsweetened chocolate, melted</td>
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**Mocha Frosting**

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<tr>
<td>1 1/2 cups</td>
<td>confectioners sugar</td>
<td>1 Tbsp.</td>
<td>cocoa</td>
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<tr>
<td>4 Tbsp.</td>
<td>soft butter</td>
<td>1/4 tsp.</td>
<td>vanilla</td>
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Add strong hot coffee a little at a time to above ingredients and beat until right consistency to spread. The longer it is beaten, the smoother it will become.
Banana Cake

2 ½ cups flour
1 2/3 cups sugar
1 tsp. Bakewell Cream®
1 tsp. soda
1 tsp. salt
2/3 cup shortening
2/3 cup milk
3 ripe mashed bananas
2 large eggs
½ cup nuts (optional)

Mix dry ingredients together. Add all the banana with ½ the liquid first, then remaining liquid with the eggs. Pour into a greased and floured 13 x 9 pan and bake at 350° about 45 minutes.

Chocolate Fudge Cake

1 ½ cups sugar
½ cup melted butter
2 eggs, well beaten
½ cup warm milk
1 ¼ cups flour
1 ½ tsps. Bakewell Cream®
Few grains salt
2 squares chocolate, melted
1 tsp. vanilla
1 tsp. soda
½ cup boiling water

Cream butter, add sugar gradually beating vigorously until fluffy; add well beaten eggs beating thoroughly. Measure and sift together flour, Bakewell Cream® and salt. Add dry ingredients alternately with milk to the creamed mixture, stirring just enough to mix in all dry ingredients; add melted chocolate and vanilla. At last add soda dissolved in boiling water. Pour in greased cake tin. Bake about 1 hour in moderate low oven about 350°F. Mixture before pouring in pan seems very thin, but that is the way it should be.

Cranberry Streusel Cake

3 cups flour
1 ½ cups sugar
3 tsps. Bakewell Cream®
1 tsp. soda
½ tsp. salt
½ cup soft margarine
1 cup milk
2 large eggs
1 can Cranberry jelly cut into cubes

Streusel Topping

1 cup brown sugar
4 tsps. cinnamon
1 cup chopped nuts (optional)
¼ cup flour
¼ cup melted margarine

Mix dry ingredients, then add margarine, milk, and eggs. Mix well. Spread in greased and floured 13 x 9 pan. Arrange evenly the cubes of cranberry on top and sprinkle topping mixture over everything in pan. Bake at 375° 40-45 minutes. When done is puffed and brown.

Chocolate Chip Cake

1 cup oatmeal
1/3 cups boiling water
1 cup white sugar
1 cup brown sugar
1 stick oleo
2 eggs
1 ¼ cups flour
½ tsp. salt
1 tsp. Bakewell Cream®
½ tsp. soda
1 Tbsp. cocoa
1 ½ cups chocolate chips

Pour boiling water over oatmeal. Let stand 10 minutes. Add sugar and oleo. Mix until oleo melts. Add eggs and mix. Stir in dry ingredients. Add ½ the chips. Spread into greased 9 x 11 pan. Sprinkle rest of chips on top. Bake at 350° about 40 minutes.

Lazy Pumpkin Pie

¾ cup sugar
2 Tbsps. butter
2 eggs
1 tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg
1 can evaporated milk (13 oz.)
1 can pumpkin pie filling (16 oz.)
2 tsps. vanilla
½ cup Bakewell Cream® Biscuit Mix

Beat all ingredients together until smooth. About 1 minute in blender on high or 2 minutes by hand. Pour into greased 10” pie plate. Bake until knife inserted in center comes out clean 50-55 minutes at 350°

Bakewell ® Buttermilk Pie

1½ cups sugar
1 cup buttermilk
½ cup Bakewell Cream® Biscuit Mix
1/3 cup margarine or butter
1 tsp. vanilla
3 eggs

Heat over to 350°. Grease pie plate, 9 x 1 ½”. Beat all ingredients until smooth. 30 seconds in blender on high or one minute with hand beater. Pour into plate. Bake until knife into center comes out clean, about 30 minutes. Cool 5 minutes. Serve with fresh sliced strawberries, bananas, pineapple, blueberries, peaches, etc.

Best served warm with ice cream on top - Re-warms very well.
Coconut Custard Pie

2 cups milk
½ cup Bakewell Cream® Biscuit Mix
1½ tsps. vanilla
¾ cup sugar
4 eggs
¼ cup butter
1 cup flaked coconut

Combine milk, sugar, biscuit mix, eggs, butter and vanilla in electric blender or in large bowl and use electric mixer at high speed. Blend at low speed on blender or high on mix for 3 minutes. Pour in greased 9” pie plate. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool.

Quick Cheesecake

1 pound ground beef
½ cup chopped onion
1 envelope Taco seasoning mix
1 can chopped green chilies, drained (4 oz.)
1¼ cups milk
½ cups Bakewell Cream® Biscuit Mix
3 eggs
1 cup shredded Cheddar Cheese

Brown Beef and onion in fry pan. Drain and stir in seasoning mix. Spread in greased 10” pie plate or quiche dish. Sprinkle with chilies and then the cheese. Beat milk, biscuit mix and eggs until smooth. Pour over all in plate. Bake at 400° for 25 minutes. Cool 5 minutes. Garnish with shredded lettuce and chopped tomatoes, sour cream and taco sauce as desired.

Broccoli - Cheese Squares

3 Tbsps. Butter
2 pkgs. Cream Cheese (8 oz.) softened and cut into cubes
3 eggs
1 cup flour
1 cup milk
1 tsp. salt
½ tsp. Bakewell Cream®
½ tsp. soda
1 pound grated mild cheddar cheese
2 Tbsps. chopped onion

Melt butter in 13 x 9 baking dish. Steam broccoli until partially cooked, about 5 minutes. Transfer to processor or blender and chop finely using on/off turns. Beat eggs well in large bowl. Add dry ingredients and milk; mix thoroughly. Stir in cheese, broccoli and onion. Spoon into prepared pan spreading evenly. Sprinkle with seasoned salt if desired. Bake at 350° until set. Let stand 5 minutes before cutting into bite size.

Tuna Roll

3 cups Bakewell Cream® Biscuit Mix
1 can Golden Mushroom Soup
1 can tuna (7 oz.)
Celery salt or onion powder - optional

Mix biscuit mix as for biscuits and then roll out as for jelly roll to a 10 x 14 rectangle. Spread half of the mushroom soup over the dough and then the tuna. Season to taste. Roll up along the long side and slice of in 1” rolls. Lay in greased 13 x 9 pan. Place in 450° oven and turn down to 400°. Bake 20-25 minutes. Serve hot with the remaining soup mixed with ¼ cup hot water spooned over the rolls.

Hamburger Pie

1 cup Bakewell Cream® Biscuit Mix
¼ cup cold water
1 pound ground beef
½ tsp. salt
½ tsp. Ground oregano
¼ tsp. pepper
½ cup fine dry bread crumbs
1 can tomato sauce (8 oz.)
¼ cup chopped onion
¼ cup chopped green pepper
1 egg
½ cup milk
½ tsp. salt
½ tsp. Dry mustard
2 cups shredded cheddar cheese

Heat oven to 375°. Mix biscuit mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough 2” larger than inverted 9 x 1¼” pie plate. Ease into plate. Flute edge. Cook and stir ground beef until brown; drain. Stir in salt, oregano; pepper, bread crumbs, tomato sauce, onion and green pepper; spread in pie crust. Beat egg and milk, stir in remaining ingredients. Spread over beef mixture. Bake until crust is gold, about 30 minutes. 6-8 servings.

Quick Taco Pie

1 pound ground beef
½ cup chopped onion
1 envelope Taco seasoning mix
1 can chopped green chilies, drained (4 oz.)
1¼ cups milk
½ cups Bakewell Cream® Biscuit Mix
3 eggs
1 cup shredded Cheddar Cheese

Brown Beef and onion in fry pan. Drain and stir in seasoning mix. Spread in greased 10” pie plate or quiche dish. Sprinkle with chilies and then the cheese. Beat milk, biscuit mix and eggs until smooth. Pour over all in plate. Bake at 400° for 25 minutes. Cool 5 minutes. Garnish with shredded lettuce and chopped tomatoes, sour cream and taco sauce as desired.

Broccoli - Cheese Squares

3 Tbsps. Butter
2 pkgs. Cream Cheese (8 oz.) softened and cut into cubes
3 eggs
1 cup flour
1 cup milk
1 tsp. salt
½ tsp. Bakewell Cream®
½ tsp. soda
1 pound grated mild cheddar cheese
2 Tbsps. chopped onion

Melt butter in 13 x 9 baking dish. Steam broccoli until partially cooked, about 5 minutes. Transfer to processor or blender and chop finely using on/off turns. Beat eggs well in large bowl. Add dry ingredients and milk; mix thoroughly. Stir in cheese, broccoli and onion. Spoon into prepared pan spreading evenly. Sprinkle with seasoned salt if desired. Bake at 350° until set. Let stand 5 minutes before cutting into bite size.

Quick Cheesecake

¼ cup sugar
½ cup Bakewell Cream® Biscuit Mix
2 Pkgs. Cream Cheese (8 oz.) softened and cut into cubes
2 tsps. vanilla
2 eggs
½ tsp. grated lemon peel

Place all ingredients except topping in blender. Blend on high speed stopping occasionally to stir, about 3 minutes. (or beat in large bowl on high speed of electric mixer scraping bowl constantly for 2 minutes.) Pour into greased 9” pie plate and bake at 350° about 30 minutes until puffed and center is dry. Spread cheesecake topping carefully over top. Cheese cake Topping: Mix 1 cup sour cream, 2 Tbsps. Sugar and 2 tsps. vanilla. Refrigerate until chilled. Serve topped with sweetened fresh fruit if desired.
Easy Sausage Pizza Bake
1 pound bulk pork sausage
¾ cup chopped onion
3 cups Bakewell Cream® Biscuit Mix
1½ cups beer or water
1 jar thick spaghetti sauce (15½ oz.)
1 can mushroom stems and pieces (4 oz.), drained
1 can sliced ripe olives (2½ oz.), drained (apx. ½ cup)
1 green pepper cut into thin rings
2 cups shredded cheddar cheese (apx. 8 oz.)

Heat oven to 425°. Grease jelly roll pan, 15½ x 10½ x 1”. Cook and stir sausage and onion in 10” skillet until sausage is brown; drain. Mix baking mix and beer until thoroughly moistened; spread batter in pan. Spread spaghetti sauce carefully over batter; top with sausage mixture and the remaining ingredients. Bake until crust is golden brown 25-30 minutes. - 12 servings.

Easy Chicken - Broccoli Bake
2 cans chunk chicken (5 or 6½ oz. each), well drained
1 pkg. frozen chopped broccoli (10 oz.), rinsed and drained
1½ cups shredded Cheddar Cheese
1 cup milk
3 eggs
1/8 tsp. dried thyme leaves

Savory Topping: Combine ¼ cup Bakewell Cream® Biscuit Mix, ¼ cup chopped nuts, ¼ cup grated parmesan Cheese and 1/8 tsp. Garlic powder. Cut in 2 Tbsp. firm margarine or butter. Heat oven to 400°. Layer chicken, Broccoli and cheese in greased pie plate, 9 x 14½”. Beat remaining ingredients except topping 15 seconds in blender on high or 1 minute with hand beater. Pour into plate; bake 20 minutes. Sprinkle with topping. Bake until knife inserted in center comes out clean, 15-20 minutes (some topping may adhere to knife) Cool 5 minutes. 4-6 servings.

Sour Cream Chicken Squares
2 cups Bakewell Cream® Biscuit Mix
½ cup cold water
4 oz. mushroom pieces
½ cup chopped onions
1 cup sour cream
1/3 cup mayonnaise
1 tsp. garlic salt
1½ cups cooked chicken
2 oz. diced pimento
1 cup shredded cheddar cheese
3 eggs
1/8 tsp. pepper

Combine biscuit mix and water until soft dough forms; Beat vigorously 20 strokes. Gently smooth dough into ball on floured surface. Knead 5 times. Roll out into rectangle, 14 x 10”. Place dough in greased 13 x 9 baking dish so edges are ½ up the sides. Mix remaining ingredients; pour evenly over dough. Bake at 425° until edges are golden and knife inserted in center comes out clean, apx. 25 minutes.

Savory Topping: Combine ½ cup Bakewell Cream® Biscuit Mix, ¼ cup chopped nuts, ¼ cup grated parmesan Cheese and 1/8 tsp. Garlic powder. Cut in 2 Tbsp. firm margarine or butter. Heat oven to 400°. Layer chicken, Broccoli and cheese in greased pie plate, 9 x 14½”. Beat remaining ingredients except topping 15 seconds in blender on high or 1 minute with hand beater. Pour into plate; bake 20 minutes. Sprinkle with topping. Bake until knife inserted in center comes out clean, 15-20 minutes (some topping may adhere to knife) Cool 5 minutes. 4-6 servings.

Simple Seafood Pie
1 pkg. frozen crab meat (2 oz.), shrimp, tuna or sea legs
1 cup shredded sharp process American Cheese
1 pkg. cream cheese (3 oz.) cut into apx. ¼” cubes.
¼ cup slice green onions
1 jar chopped pimento (2 oz.)
2 cups milk
1 cup Bakewell Cream® Biscuit Mix
4 eggs
¼ tsp. salt
Dash Nutmeg

Heat oven to 400°. Grease 10 x 1½” pie plate. Mix crab meat, cheeses, onion and pimento in plate. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted between center and edge comes out clean, 35-40 minutes. Cool 5 minutes.

Breakfast Pizza

Pizza Dough:
2 cups flour
½ tsp. salt
1 tsp. Bakewell Cream®
½ tsp. baking soda
2/3 cup milk
¼ cup salad oil

Mix all ingredients in a bowl. Stir vigorously. Shape into a ball. Knead dough a few times in bowl. Pat into a 12”pizza pan. Fat into a 12” pizza pan.

Topping: 1 lb. Cook bulk sausage, drain. 1 cup cooked potatoes (frozen hash browns or leftover boiled potatoes diced, would be good.) 1 cup grated cheddar cheese, paprika, ¼ cup onions or mushrooms or both (optional).

Beat together the following 4 ingredients -