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Favorite Bakewell® Cream Recipes



The Bakewell Cream Sto

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 called 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	tsp.	Bakewell Cream®
2	tsp.	soda
½	tsp.	salt
1	Tbsp.	sugar
2		eggs, separated
1¼	cups	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° for 10 minutes.

Apple Ledge Apple Pie

6	cups	sliced apples
1¼	tsp.	cinnamon
¼	tsp.	nutmeg
1	cup	sugar
¾	cup	milk
2		eggs
2	Tbsps	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.

Cheese Biscuits: Add about ¾ cup shredded cheese to dry ingredients in biscuit recipe.

Use non-fat milk for liquid. Follow rest of recipe. Bake in 450° oven.

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

Onion Biscuits: Add 1/3 cup 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 1½ tsps	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
¼	tsp.	salt
½	cup	milk
2	Tbsp.	Salad oil

Sift dry ingredients. Combine milk and oil. Stir together all ingredients until just moistened. Drop from tablespoon atop bubbling stew. Cover tightly, bring to boil. Reduce heat. (Don't lift cover) Simmer 15 minutes - no longer. Makes 5 dumplings.

Brownie Pudding

1	cup	flour
1½	tsps.	Bakewell Cream®
1	tsp.	soda
1	tsp.	salt
2/3	cup	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 x9 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	Tbsps	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 top is covered with bubbles. Turn pancakes and brown other side. Makes 10-15 pancakes.

Bakewell Cream ® Biscuit Mix Pancake Recipe

2	cups	Bakewell Cream ® Biscuit Mix
1 1/3	cups	milk
2	Tbsps.	Sugar
2		eggs

Beat ingredients until smooth. Pour onto hot griddle by ¼ cup. Cook until tops are covered with bubbles, turn and brown other side. Makes about 12 pancakes. For variety, after pour onto griddle quickly sprinkle on a few blueberries, chocolate chips, raisins or chopped nuts. Turn when bubbles form and continue as above.

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.

Chocolate Doughnuts

2	tsp.	shortening
1	cup	sugar
2		eggs
1/3	cup	dark cocoa
1½	tsp.	vanilla
1	cup	sour milk
3¾	cups	flour
½	tsp.	Bakewell Cream®
1	tsp.	soda
½	tsp.	salt

Cream shortening and sugar. Add eggs and beat well. Add cocoa and vanilla, beat well. Add dry ingredients alternately with sour milk and mix until smooth. Chill a few hours, then fry in hot fat 350-375°. Doughnuts may be sugared or left plain.

ShortCake -To make a slightly sweeter biscuit for shortcake, add 1 Tbsp of sugar for every cup of flour or biscuit mix used. Bake as individual biscuits or spread in greased pan about ¾" thick and bake in hot oven until lightly browned on top

Strawberry Short Cake -Split warm Bakewell Cream® Biscuits in half. Ladle sweetened sliced or crushed strawberries over one half of biscuits and cover with other half. Top with more berries, whipped cream and a whole strawberry.

Bakewell Cream® Biscuit Mix Apple ShortCake

5	cups	apples (peeled and sliced)
¼	cup	water
1/8	tsp.	salt
½ to ¾	cup	sugar
½	tsp.	cinnamon
2	Tbsps	flour
½	batch	Bakewell Cream® Biscuit mix

Vanilla Ice Cream or whipped Cream

Preheat oven to 475°. After peeling and slicing apples put in water in kettle on top of stove- add salt. Cover, bring to boil. Reduce heat to simmer, cook apples until tender - 10 minutes. Add sugar, cinnamon and flour. Cook just until sugar melts - 1 minute. Take off heat and set aside. Prepare biscuits and make according to directions. Split cooked biscuits. Top with ¼ cup apple mixture, other half of biscuit, more apples and ice cream or whipped cream - Serves 6.

Blueberry Buckle

½	cup	shortening
½	cup	sugar
1		beaten egg
2	cups	flour
1½	tsp.	Bakewell Cream®
1	tsp.	Baking soda
¼	tsp.	salt
½	cup	milk
2	cups	blueberries

* crumb topping

Cream Shortening and sugar together. Add eggs and mix well. Sift dry ingredients together and add to egg mixture along with milk. Mix well. Pour into greased 11½x 7 x 1½" pan. Top with blueberries. Sprinkle with crumb mixture. Bake in a 350° oven for 45-50 minutes. Serve warm.

* **Crumb Topping**: Combine ¼ cup sugar, 1 Tsp. flour, 2 tsp. Cinnamon, 2 Tbsps. Butter or margarine and ½ cup chopped nuts.

Buttermilk Biscuits

4	cups	flour (not sifted)
7 level	tsp.	Bakewell Cream
3	tsp.	soda
1/3	cup	shortening
2½	cups	buttermilk
1½	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 ½" 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
¼	cup	melted shortening
2	cups	flour
2	tsp.	Bakewell Cream®
1	tsp.	soda
¼	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

¾	cup	milk
¾	cup	bran cereal
1		egg
¼	cup	vegetable oil
¼	cup	molasses or honey
¼	cup	packed brown sugar
1	cup	Quaker Oats
2/3	cup	flour
2	tsp.	Bakewell Cream®
1	tsp.	soda
¼	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
¾	tsp.	salt
2½	tsps.	Bakewell Cream®
1	tsp.	soda
¼	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
¼	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	½	tsp.	Bakewell Cream®
½	cup	sugar	¾	tsp.	soda
½	cup	brown sugar	¼	tsp.	salt
1		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
¼	tsp.	cinnamon
¼	tsp.	nutmeg
2	tsps.	Bakewell Cream®
1	tsp.	sod
3-4	cups	flour

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.	vanilla	
1	tsp.	cinnamon	
1	tsp.	ginger	
2	Tbsps.	oil	
1	cup	molasses	
1	heaping tsp.	soda	
1	cup	sour milk	
1	tsp.	Bakewell Cream®	
5	cups	flour	

Beat eggs well, add sugar, salt nutmeg, cinnamon, ginger and oil and mix well. Add molasses and beat all together. Add soda 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°.

Sadie's Filled Cookies

2	cups	sugar
1 ½	cups	oleo
½	cup	milk
4		eggs
2	tsps.	vanilla
5	cups	flour
2	tsps.	soda
4	tsps	Bakewell Cream®
½	tsp.	salt

Cream oleo and sugar, add beaten eggs, milk and vanilla. Mix dry ingredients and add. These delicious sugar cookies may be filled with anything you like but best known for date filling.

Cookie filling

1	cup	chopped dates, figs or raisins
5	Tbsps	sugar
5	Tbsps	hot water
2	tsps	lemon juice
2	tsps	buttered
Dash		salt

Boil and stir mixture until thick. Cool and use about a spoonful on each cookie. Roll out cookie dough. Cut and place on cookie sheet. Add filling and top with another cookie. Seal edges with a fork and poke a vent hole in top. Bake at 375° for 10-12 minutes until lightly browned.

Sugar Cookies

1	cup	sugar
5	Tbsps	shortening
2		eggs
2	Tbsps	milk
1	tsp.	vanilla
2¼	cups	flour
1½	tsps.	Bakewell Cream®
½	tsp.	baking soda
½	tsp.	salt

Cream Shortening and sugar, beat in eggs, add vanilla and milk. Mix in dry ingredients. On floured board roll and cut cookies ½" thick, sprinkle with sugar. Bake at 350°F, for 10 minutes. Cooled cookies are excellent frosted.

Pumpkin Chip Cookies

1	can	pumpkin pie filling
2	tsp.	milk
3	tsp.	soda
2	cups	sugar
1	cup	oil
2	tsp.	vanilla
2		eggs
4	cups	flour
2½	tsps.	Bakewell Cream®
1	tsp.	salt
2	tsp.	cinnamon
2	cups	chocolate chips

Mix the pumpkin with milk and soda and then add sugar, eggs, oil and vanilla. Mix well and stir in dry ingredients. Last add chocolate chips. Drop by rounded teaspoonful on cookie sheet. Bake at 375° 10-20 minutes.

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
¾	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 1½ hours. Makes 1 loaf.

Lemon Bread

1	cup	sugar
6	Tbsps.	shortening
2		eggs
1½	cups	flour
½	cup	milk
1	Tbsp	lemon juice
2/3	tsp.	Bakewell Cream®
1/3	tsp.	soda
½		salt
3	Tbsps.	Lemon Juice
½	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 ½ cup sugar. Pour over the bread immediately on removing from oven. Cool in pan.

Peanut Butter Dream Bars

¼	cup	butter
½	cup	peanut butter
½	cup	brown sugar
1	cup	flour
2	beaten	eggs
1	tsp.	vanilla
1	cup	light brown sugar
1/3	cup	flour
½	tsp.	Bakewell Cream®
¼	tsp.	soda
¾	cup	flaked coconut
6 oz.	Pkg.	chocolate chips

Cream butter and peanut butter well. Add ½ cup brown sugar and beat until fluffy. Add 1 cup flour and blend well. Press into greased 9" square pan. Bake at 350° about 10 minutes. Meanwhile beat eggs, vanilla, 1 cup brown sugar until creamy. Add 1/3 cup flour, Bakewell Cream® and soda. Stir in coconut and chocolate chips. Spread over hot partially baked layer in pan. Bake 30 minutes. Cool completely before cutting.

Lemon Bars

<u>Crust:</u>		
2 cups	Flour	
1 cup	soft butter	
½ cup	confectioners sugar	

<u>Filling:</u>		
3	eggs slightly beaten	
3 Tbsps.	Lemon juice	
¼ tsp.	Bakewell Cream®	
1½ cups	sugar	
3 Tbsps.	flour	

Mix ingredients for crust with hands until crumbly. Press in 13 x 9" pan. Bake at 350° for 20 minutes. Meanwhile mix filling ingredients by hand. Pour filling mixture over hot crust. Bake 15-20 minutes more until done.

Topping: sprinkle confectioners sugar over top while warm. Cool and cut into squares.

Cream Cheese Bars

½	cup	packed brown sugar
¼	cup	margarine or butter softened
1	cup	Bakewell Cream® biscuit mix (see pg. 2)
½	cup	chopped walnuts
1	pkg.	(8 ounces) cream cheese, softened
¼	cup	granulated sugar
1	Tbsp.	lemon juice
2	tsp.	milk
½	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
1¾	cups	flour
1	cup	melted margarine
1	cup	packed brown sugar
1	tsp.	cinnamon
¾	tsp.	salt
½	tsp.	Bakewell Cream®
½	tsp.	soda
½	cup	chopped nuts (optional)
¾	cup	preserves (strawberry, raspberry)

Combine all ingredients except preserves in a large bowl. Beat at low speed on electric mixer until crumbly. Reserve 2 cups mixture. Press remaining mixture onto bottom of greased 9 x 13 pan. Spread preserves evenly over base, sprinkle with reserved mixture. Bake in 400° oven for 25-30 minutes until golden brown. Cool and cut.

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 ¼ to ½" thick, as you desire. Cover dough with ¼ 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.

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1	cup	confectioners sugar
		Few grains salt
¼	cup	chopped nuts
¼	cup	cut up cherries
		Hot water as needed

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

Cherry Scotchies

2	cups	flour
2	Tbsp.	flour
3/4	cup	brown sugar
3/4	cup	soft butter
1		egg
2/3	cup	Bakewell Cream®
1/3	tsp.	soda
1/2	tsp.	salt
2	tsp.	vanilla
6 oz.	bag	Butterscotch bits
1/2	cup	chopped maraschino cherries, drained
		Confectioners sugar

Combine sugar, butter, egg and vanilla. Add 2 cups flour, salt, Bakewell Cream® and soda and mix well. In a small bowl combine 2 Tbsps. flour and cherries. Stir this and butterscotch bits into other mixture. Spread in greased and floured 13 x 9" pan. Bake 20-25 minutes at 375° until edges are lightly brown. Sprinkle with confectioners sugar while warm. Cool and cut into squares.

Blueberry Gems

1	tsp.	baking soda
2	tsp.	Bakewell Cream® (slightly rounded)
1	cup	sugar
2 1/2	cups	flour
1/2	cup	milk
1		egg
		Butter size of an egg
1	pint	blueberries

Mix and sift dry ingredients, reserving 1/2 cup flour to flour blueberries. Work butter into dry ingredients with hands. Add milk gradually with egg well beaten up in it. Beat well. Add floured blueberries. Batter is very thick. Bake 400° for 25 minutes. Makes 1 1/2 dozen.

Crunchy Brownie Bars

Crunchy Layer:

3/4	cup	flour
1/2	tsp.	Bakewell Cream®
1/4	tsp.	soda
1/2	tsp.	salt
1 1/2	cups	quick rolled oats
3/4	cup	brown sugar
3/4	cup	melted margarine

Brownie Layer:

1 Pkg. of your favorite packaged brownie mix or your own brownie recipe to fill an 13 x 9 pan. For crunchy layer mix together all dry ingredients and then add the melted butter. Stir will and press into bottom of 13 x 9 pan. Bake at 350° for 10 minutes. While bottom layer is in the oven mix brownies per your recipe. Spread batter over hot bottom layer and return to oven to bake until brownies are done, apx. 35 minutes, cool and cut.

Blueberry Roll

1 package or 3 cups **Bakewell Cream® Biscuit Mix**.
Prepare as for biscuits - roll out into a jelly roll rectangle approximately 1/4" thick.
Spread with: 2 Tbsps. melted butter
1 cup blueberries
Sprinkle on 1/4 cup sugar mixed with 1/2 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

1/2	cup	butter
2		eggs
2	cups	sugar
3/4	cups	flour
1	tsp.	Bakewell Cream®
1/2	tsp.	soda
1	cup	milk
2	cups	floured berries

Cream butter, add sugar and cream again. Add milk alternately with dry ingredients. Fold in berries. Sprinkle sugar on top. Bake 350°, 9 x 13 pan, 40-50 minutes.

Fudge Ribbon Cake

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

Cream butter with cream cheese, 1/4 cup sugar and cornstarch. Add 1 egg, 2 Tbsps. milk and 1/2 tsp. Vanilla. Beat at high speed until smooth and creamy. Set aside. Grease and flour 13 x 9 pan. Combine flour with 2 cups sugar, salt, Bakewell Cream® and soda in large bowl. Add 1/2 cup soft shortening and 1 cup milk. Blend well at low speed. Add 1/3 cup milk, 2 eggs, chocolate and 1 tsp. Vanilla. Beat until well mixed. Spread 1/2 the batter in pan. Spoon cheese mixture to cover batter. Top with remaining batter. Bake at 350° 50-65 minutes until cake springs back. Cool and frost. Great with butter frosting or a fudge frosting.

Mocha Frosting

1 1/2	cups	confectioners sugar
1	Tbsp.	cocoa
4	Tbsps.	soft butter
1/4	tsp.	vanilla

Add strong hot coffee a little at a time to above ingredients and beat will until right consistency to spread. The longer it is beaten, the smoother it will become.

Banana Cake

2½	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

1½	cups	sugar
½	cup	melted butter
2		eggs, well beaten
½	cup	sweet milk
1¾	cups	flour
1½	tsps.	Bakewell Cream®
Few	grains	salt
2	squares	chocolate, melted
1	tsp.	vanilla
1	tsp.	soda
¾	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
1½	cups	sugar
3	tsps.	Bakewell Cream®
1	tsp.	soda
½	tsp.	salt
½	cup	soft margarine
1	cup	milk
2		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.

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

Chocolate Chip Cake

1	cup	oatmeal
1	1/3 cups	boiling water
1	cup	white sugar
1	cup	brown sugar
1	stick	oleo
2		eggs
1 ¾	cups	flour
½	tsp.	salt
1	tsp.	Bakewell Cream®
½	tsp.	soda
1	Tbsp.	cocoa
1½	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 1¼". 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.

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.

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 the can of 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
¼	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
¾	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.	frozen broccoli (10 oz.)
3		eggs
1	cup	flour
1	cup	milk
1	tsp.	salt
¼	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

¾	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	<u>Bakewell Cream® Biscuit Mix</u>
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 (2¼ 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.

Sour Cream Chicken Squares

2	cups	<u>Bakewell Cream® Biscuit Mix</u>
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.

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	<u>Bakewell Cream® Biscuit Mix</u>
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.

Easy Chicken - Broccoli Bake

2	cans	chunk chicken (5 or 6¾ oz. each), well drained
1	pkg.	frozen chopped broccoli (10 oz.), rinsed and drained
1½	cups	shredded Cheddar Cheese
1	cup	milk
3		eggs
½	cup	<u>Bakewell Cream® Biscuit Mix</u>
¼	tsp.	seasoned salt
¼	tsp.	pepper
1/8	tsp.	dried thyme leaves

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 Tbsps. firm margarine or butter. Heat oven to 400°. Layer chicken, Broccoli and cheese in greased pie plate, 9 x 14¼". 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.

Breakfast Pizza

Pizza Dough:

2	cups	flour
½	tsp.	salt
1	tsp.	<u>Bakewell Cream®</u>
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.

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 -

4 eggs, ¼ cup milk, ½ tsp. Salt, ½ tsp. Pepper. Sprinkle crust with layers of: sausage, potatoes, cheese, onions/mushrooms. Pour egg mixture over. Sprinkle paprika. Bake in 375° oven for 30 minutes. 6-8 servings.