

# Cross of Christ Lutheran Church, WELCA ANNUAL VALENTINE BRUNCH 2019

## Houston Lutheran Stone Church

Cookbook – 1929

### Frozen Fruit Salad

12 halves of canned peaches, 6 slices pineapple, 2 bananas, 18 marshmallows, 1 small jar of preserved cherries, 1 orange, ½ cup cherry syrup, ½ cup pineapple syrup, 1-3 (1/3) cup mayonnaise salad dressing, ¾ cup whipped cream. Cut fruit and marshmallows into small pieces and mix with syrup. Beat cream stiff and add salad dressing. Fold into fruit carefully and freeze.

Mrs. Albert Anderson  
Spring Grove, Minn.

*(Added ½ cup sugar to juices. Used half a bag of miniature marshmallows instead of cutting up large ones.)*

## Houston Lutheran Stone Church

Cookbook – 1929

### Johnny Cake (Very Good)

3 Tbsps. Butter, 2 Tbsps sugar, 1 beaten egg yolk, 1 cup milk, 1cup flour, 1 cup corn meal, 4 tsps baking powder, ½ tsp salt, 1 beaten egg white.

Cream butter, add sugar, egg yolk, and milk, then the flour and corn meal sifted with the baking powder and salt. Add beaten white. Bake in a shallow pan. *(Not in original recipe. Bake in 9" by 9" pan at 400° degrees for 20 to 25 minutes until lightly browned.)*

Anna Halverson

Cornmeal and flour were obtained from Scheck's Mill in Sheldon.

## Breaking Bread Together

Cross of Christ Lutheran Church -2013

### Easy Egg Dish

Six eggs slightly beaten, 1 cup cottage cheese, 12 oz. shredded Monterey Jack Cheese, 1 cup Bisquick mix, 1 cup milk, ½ stick melted butter. Combine all ingredients and pour into greased 9 x 13 pan or glass baking dish. Bake in 350° oven for 40 minutes or until top begins to brown. Let stand for 10 minutes before cutting. Yield: 10 – 12 servings.

*Variation: Add 1 ½ cups precooked diced ham or 1 pound fried, chopped and drained bacon pieces or 1 lb. cooked drained ground pork sausage to the mix prior to baking.*

Ron Evenson

## Villa Louis Historic Site

Prairie du Chien, Wisconsin

### Two Spice Cake

1 cup butter - 2 ¼ cups sugar - 5 eggs

3 cups flour - 1 Tbsp Ground cloves

1 Tbsp. ground cinnamon - Pinch salt

1 cup buttermilk - 1 teaspoon soda Powdered sugar

Grease and dredge with flour two loaf bread pans. Cream butter until soft and light. Gradually add sugar until mixture is light and fluffy. In a separate bowl beat eggs thoroughly and add to creamed mixture. Mix well. Sift flour with cloves, cinnamon, **soda** and salt. Add flour and buttermilk alternately to egg, butter mixture. Mix well after each addition. Bake in moderate oven. Sprinkle powdered sugar on top and cut in slices to serve. *(Added notes: Bake at 350° until a toothpick inserted comes out clean. If buttermilk not available, use 1 Tbsp vinegar to milk to make 1 cup. This freezes well.)*

Provided by Marcia Crowley

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