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## Recipes



### Recipe

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## CHERRY DELIGHT

DESSERTS

Ingredients

Yield: 9 servings. Cooking time: 3 hours 14 whole graham crackers

1 large pkg. vanilla instant pudding mix

1 cup thawed Cool Whip

1 (21 oz.) can cherry pie filling

Instructions

1. Line a 9 inch square pan with whole graham crackers breaking if necessary.
2. Prepare pudding mix as directed on package. Let stand 5 minutes then add to whipped topping.
3. Spread half the pudding over crackers.
4. Add another layer of crackers.
5. Top with remaining pudding.
6. Add last layer of crackers and spread pie filling over top.
7. Chill three (3) hours and serve.

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## BANANA BREAD

BAKED GOODS

### Ingredients

3 overripe bananas  
1/4 cup shortening  
1 cup sugar  
1 3/4 cup flour  
3 eggs  
1 teaspoon soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup nuts  
Instructions

Blend mashed bananas sugar eggs shortening. Sift dry ingredients and add to banana mixture. Mix swiftly. Pour into wellgreased loaf pan. Bake at 350 degrees for 45 minutes.

## BELGIAN WAFFLES

MEALS

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## Ingredients

3/4 cup margarine\*  
2 tablespoon sugar  
1 teaspoon salt  
6 eggs separated  
2 cup milk  
2 cup water  
1 tablespoon vanilla  
2 cup self-rising flour  
2 cup all-purpose flour  
5 tablespoon salad oil

## Instructions

In large bowl cream softened margarine with the sugar. Add salt

egg yolks mix thoroughly. Warm milk and water and add to above mixture. Mix thoroughly. Add vanilla and mix. Fold in flour mix

thoroughly then add salad oil. Beat egg whites stiff and fold into above mixture. Bake in waffle iron. (\*1/2 recipe = 1/4 cup

+ 2 tablespoons)

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## CURRIED FISH

EGGS

Ingredients

1/2 cup honey

1/4 cup Dijon mustard

1/2 teaspoon curry

1/2 teaspoon salt

1 1/2 lb. white fish 3/4" thick Snipped chives & parsley mix  
honey mustard curry and salt. Marinate fish in this mixture at  
least 15 minutes. Broil

4 inches from heat 10-12 minutes or bake at 325 degrees for 15  
minutes. When cooked top with chives and parsley.

Instructions

Included in the Ingredients section

## JIFFY GEL SUNDAES

DESSERTS

Ingredients

1 pkg. (3 oz.) black cherry-flavored

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gelatin

2/3 cup boiling water

1 qt. vanilla ice cream or pineapple  
sherbet

8 dessert dishes

Instructions

Empty gelatin into empty medium bowl. Add boiling water to gelatin and stir until dissolved. Divide among dessert dishes the

ice cream or sherbet. Spoon hot gelatin mixture over ice cream.

The cherry sauce thickens as it touches the ice cream. Try your

own favorite flavors of gelatin and ice cream for a rainbow of sundae toppings.