

# Mom's Pound Cake

Submitted by Barbara J Gronet, Hamtramck, MI

## Ingredients

- 1 lb. Oleo Margarine  
(Imperial works the best for me)
- 1 lb. Powdered  
10x Sugar
- 6 eggs
- 1 teaspoon flavoring
- 1 teaspoon salt
- 3 cups all-purpose flour



## Directions

- Grease the cake pan; can be loaf pan or bundt pan.  
Use what you wish.
- Pre-heat oven to 325°
- Sift together the salt and flour.
- Add ingredients to mixer in order given.  
Add sugar one tablespoon at a time, mix well  
Add eggs one at a time  
Experiment with flavorings: use straight vanilla, or try  
almond, or use both 1/2 & 1/2.  
Add flour 1 tablespoon at a time.
- Mix well and pour into pan. Bake for 1-1/2 hours (90 minutes)

## Now comes the fun part

- You can mix your flavorings. Try almond, vanilla, lemon, walnut, etc.  
but don't mix more than two for one cake.
- Substitute 1/2 cup of crushed almonds, walnuts or minced maraschino cherries for 1/4 cup of flour.
- Top the dough with slivered almonds, crushed walnuts; decorate with halves of the cherries. Have fun!

# Maria's Mango Salsa

- 1 mango chopped
- 1/2 C chopped red onions
- 1/2 C chopped red pepper
- 1/2 C chopped parsley  
→ cilantro optional 1/4 C
- 1 lime juice
- 12 large shrimp

to Taste:

salt  
jalapenos  
cayenne pepper

Mix & serve with chips

Something nice Very Good Cheese cake

from the Kitchen of Frances Radziatowski

3 lbs of dry cottage cheese (Parmesan) 5 T flour  
1 1/4 c sugar, 8 eggs, 3/4 t salt 2 T vanilla  
Cust - 1/4 c half & half



4 oz melted butter, 2 T vanilla

3/4 to 1 lb crushed graham crackers

2 T flour 2 T sugar

Mix Cust ingredients. Coat

13 x 9" pan with cust, saving

some for top. Mix cheese

& other ingredients. Put into

pan & cover with remaining Cust.

Bake at 300° for 1 1/4 to 1 1/2 hours

# Peanut Butter Dreams

1/2 cup margarine, melted  
3 cups powdered sugar  
2 1/2 cups Rice Krispies  
18 oz. jar crunchy peanut butter  
1 1/2 cups chocolate chips  
1/2 stick paraffin wax

In a large bowl, combine first 4 ingredients; mix with hands. Roll into small balls. Freeze for 1 hour.

Melt chocolate chips and paraffin wax in double boiler. Dip the balls into warm chocolate one at a time and then on to a cookie sheet with wax paper. Refrigerate. makes 6 dozen.

Tip: These freeze well.

## Revolutionary focaccia

Preparation time: 5 minutes of work + 12 hours of waiting

Ingredients for a baking tray with dimensions of approximately 30 x 25:

500 g of plain flour (about 3 1/2 cups)

2 cups of water

1 1/2 teaspoons of salt

4 g of dry yeast / one teaspoon of salt

2 - 4 tablespoons of olive oil

salt for sprinkling

Preparation:

Add measured flour, water, yeast and salt to a large bowl that will fit in the refrigerator. Use a silicone spatula to mix the ingredients together until the white, floury stripes disappear.

Take the dough out of the bowl for a moment with a spatula - it will stick and look suspiciously terrible, that's how it should be. Pour 2 tablespoons of olive oil into the bowl and put the dough back in, turn it so that it is immersed in the oil on each side.

Cover the bowl tightly with a silicone mat or lid and put it in the fridge for 8 - 24 hours.

After this time, carelessly brush the baking tin with a spoon of olive oil and transfer the dough from the bowl to the baking tin.

Carefully stretch with your fingers, make dents in the dough and leave it to rise in a warm place, covered for 1.5 - 3 hours.

After about an hour, start preheating the oven to 500 F. Gently and not too aggressively make a few holes in the dough with your finger, pour olive oil, sprinkle with salt, preferably coarse-grained, and put in a hot oven. Bake for 16 - 20 minutes, until the focaccia is browned.

You can press cherry tomatoes, olives or sun-dried tomatoes into the focaccia, you can press them deeper when placing the dough on the tray or just before baking, then they will be less immersed in the dough and more on top.

Of course, you can also sprinkle the focaccia with rosemary just before baking.

This cake forgives everything - focaccia can also be baked in a springform pan or any other form you have at home.

**VIRGINIA LEE SKRZYNIARZ**  
NEW BALTIMORE, MICHIGAN

**BLUE RIBBON, DILL PICKLES**  
MICHIGAN STATE FAIR

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***DILL PICKLES***

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Sort cucumbers according to size. Feel for soft spots—do not use those with bruises. Lay cut-up cukes by layer with crushed ice for approximately ½ hour—this will give you crisp pickles.

Be prepared before actual canning—your time frame is important.

Rinse pickles with cold water after the icing process. Let stand.

Wash jars in hot soapy water—rinse very well, till jar squeaks. Place jars on cookie sheet in 200-degree oven to keep warm till use.

Boil hard for 5 minutes in large pot:

3 cups white vinegar

6 T. salt

3 cups water

1½ tsp. mustard seed

Do one jar at a time. Place 2 dill tops and 2 garlic cloves in bottom of jar. Pack cukes (uniform size) tightly into jar. Pour liquids into jar. Push wooden spoon down inside of jar to release any air bubbles. Place prepared lids and rims onto jar tightly.

With tongs, place jar in boiling water, making sure to have jar covered. Leave for 10 minutes—this process is the water-bath method.

Remove gently with canning tongs, being very careful. Place in a well-lighted and ventilated room, but not near a direct draft. Too-quick cooling could tamper with the processing. Keep children away, because of extreme heat of jars.

Cooling will take several hours. When cool to the touch, check for depressed lid, indicating correct processing. Check color for any discoloration. Liquids should appear pleasantly clear. Then check by use of touch for breakage or nicks, which can occur during processing.

Store in dark, cool area. Again avoid drafts, a heat vent, or extreme changes in temperature. After 1-2 weeks check again for quality assurance. Label and date.

*Yield: 3-4-quarts*



“I invited my best friend over to help can peaches. We had her eighteen-month-old daughter and my two-year-old son, on a hot summer night. Well, eight hours and five cases of peaches later, we were exhausted. We never ate a bit of the peaches. We gave them all away—the memory of that night did not allow us to have a taste for peaches again. Probably we’ll never can together with the kids till they’re eighteen years old or more.”

Virginia says, “There are no short-cuts to canning/preserving. Follow every direction as if your family’s life depended on it—because it does.”

# PEANUT BUTTER BALLS

- 1 cup quick rolled oats
- $\frac{1}{2}$  cup peanut butter
- $\frac{1}{2}$  cup coconut
- $\frac{1}{2}$  cup raisins
- $\frac{1}{3}$  cup honey
- 1 tsp. vanilla

1.) Form into cute little balls

2.) Refrigerate for 1 hour

3.) Roll into chopped nuts or granola

# Poppy Seed Polish Makowiec

Prep: 15 mins  
 Cook: 60 mins  
 Proving : 105 mins  
 Total: 3 hrs  
 Servings: 16 servings  
 Yield: 2 rolls

## Nutrition Facts (per serving)

685	35g	80g	15g
Calories	Fat	Carbs	Protein

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

## 93 RATINGS

A symbol of wealth and prosperity, poppy seeds are largely used in Eastern European baking because their consumption is associated with a bright future. Many recipes feature these tiny seeds, but Polish *makowiec* is one of the most famous and beautiful to look at when sliced. Its yeasted dough is filled with a sweet poppy seed spread and rolled for baking, and a pretty black and white swirl results when cutting the pastry.

Made during the holidays and found everywhere in Poland, makowiec is a family tradition. Each household has a favorite recipe. In general, the flavor shouldn't be overly sweet, but some add apricot, raisins, honey, or fruit peel. It's usually eaten as a snack with a cup of coffee or tea. Beyond being tasty, poppy seeds have great levels of thiamin, magnesium, calcium, phosphorus, and especially zinc—100 grams of poppy seeds provide almost 100 percent of the recommended daily intake of this mineral .

The traditional recipe calls for poppy seeds ground from scratch. There are manual poppy and grain seed mills that will do the trick, but instead, use a clean electric coffee grinder or buy one labeled for grinding spices, nuts, and coffee. A food processor is also a good alternative, as are a mortar and pestle, even if they require a lot more physical effort. For convenience, use poppy seed paste, available in the baking or international aisle of most supermarkets. For this recipe, you'll need 25 ounces of poppy seed filling.

## Ingredients

### For the Poppy Seed Filling:

- 1 pound poppy seeds, or 25 ounces poppy seed filling
- 1 cup sugar
- 6 ounces (3/4 cup) unsalted butter, softened
- 1 cup hot milk
- 1 tablespoon lemon zest

### For the Dough:

- 1 (0.25-ounce) packet active dry yeast (2 1/4 teaspoons)
- 2 cups warm milk, divided



- 8 cups all-purpose flour
- 3/4 cup sugar
- 1 teaspoon salt
- 5 large eggs, at room temperature
- 8 ounces (1 cup) unsalted butter, melted, divided

For Serving:

- 1/4 cup confectioners' sugar, optional

## Steps to Make It

### Make the Poppy Seed Filling

01

Gather the ingredients.

02

If grinding the seeds from scratch, place half of the poppy seeds in a coffee, seed, or spice grinder or in your food processor, without overcrowding. Process until the seeds have released some of their oil; pulse at high speed a few times. Repeat the process until all of the poppy seeds have been processed. Reserve.

03

In a medium bowl, combine the sugar, butter, milk, and lemon zest. Beat well.

04

Add the ground poppy seeds to the butter mixture, stir well to combine, and set aside.

### Make the Dough

01

Gather the dough ingredients.

02

In a small heatproof bowl, dissolve the yeast in 1/2 cup of the warm milk.

03

In the bowl of a stand mixer or another large bowl, combine the flour, sugar, salt, eggs, the remaining 1 1/2 cups of warm milk, 1/2 cup of melted butter, and the yeast mixture.

04

With the paddle attachment, or by hand, beat until smooth. The dough should be sticky at this point.

05

Scrape the dough into a clean greased bowl. Sprinkle the top with a little flour and cover. Let stand in a warm place for 1 hour or until double in size.

### Shape the Rolls and Bake

01

Punch down the dough and turn it out onto a floured surface. Prepare 2 baking trays, layering them with parchment paper or a silicone mat.

02

Divide the dough in half and shape each half into a rectangle.

03

Spread half of the filling onto one of the rectangles.

04

Roll the rectangle up like a jelly roll.

05

Tuck the ends of the roll under so the filling will not leak out. Repeat with other dough and remaining filling to create 2 rolls.

06

Place the rolls on the prepared trays. Cover with a clean kitchen towel and let rise again until double in size.

07

Preheat the oven to 350 F. Brush the tops of the rolls with the remaining melted butter.

08

Bake for 45 to 60 minutes, or until rolls are golden brown. Remove the rolls from the oven and cool.

09

Dust rolls with confectioners' sugar if desired. Cut the rolls into 1/2-inch slices and serve.

10

Enjoy.

Recipe Tags:

Pastry

Breakfast

Eastern European

Potluck

Article Sources