

Jelly Recipes

547614 -- CORNCOB JELLY

12 red corn cobs, broken
3 c. sugar
1 pkg. powdered pectin

Boil corn cobs in 6 cups of water for 30 minutes; cool. Strain; add enough water to measure 3 cups if necessary. Combine liquid with sugar; bring to a boil. Boil for 3 minutes. Stir in pectin. Bring to a rolling boil for 1 minute. Remove from heat; skim. Pour into sterilized jars; seal with paraffin.

547615 -- MAPLE SYRUP

Mix together: 1 c. water
1 c. sugar
1 c. brown sugar
1 c. Karo
1/2 tsp. maple flavoring

Bring to a boil and cook 5 minutes. Cool. Pour into bottle. Cover tightly and refrigerate. Butter flavoring can be added, if desired.

547616 -- JELL-O JIGGLER'S

2 lg. boxes Jell-O gelatin
2 1/2 c. boiling water
1 (9x13") metal pan

Stir boiling water into gelatin. Dissolve completely. No small beads of gelatin should remain. Do not add cold water. Pour mixture into pan. Chill at least 3 hours. Jiggler's will be firm after 1 hour, but may be difficult to remove from pan. Cut jiggler's into fun shapes. Recipe may be halved, use 8 or 9 inch pan. Dip bottom of pan in warm water for 15 seconds so jiggler's will come out of pan easily. Cut desired shapes with jiggler's cutters or cookie cutters. Be sure to cut all the way through gelatin. Lift jiggler's from pan using index finger or metal spatula. If jiggler's stick, dip pan again in warm water for a few seconds. Note: 2 1/2 cups of boiling apple juice may be substituted for boiling water.

547617 -- APPLE JELLY

6 lg. green peppers
1 1/2 c. cider vinegar
1 tsp. crushed red pepper
6 c. sugar
1/2 tsp. salt
1 bottle Certo
Green food coloring

Cut peppers into small pieces. Put 1/2 pepper and 1/2 vinegar in blender to liquefy. Repeat process for last half of peppers. Add crushed red pepper, salt, and sugar to liquefied pepper mixture. Bring to boil and add Certo while boiling. Boil until thickened, when dropped from spoon at 20-25 inches. Add food coloring and jar. Allow jelly to settle. Seal with melted paraffin. Great over brick of cream cheese and served with crackers.

547618 -- ZUCCHINI JAM

4 c. grated zucchini
3 c. sugar
1/2 c. lemon juice

Peel zucchini and remove seeds - grate. Mix all ingredients in large pan on stove. Boil at

medium heat for 30 minutes. Remove from heat and add 1 package any flavor Jello. Seal in jelly jars.

547619 -- JELLY COOKIES

3/4 lb. butter
1 c. sugar
4 c. flour
3 egg yolks
1 tsp. vanilla

Cream together butter and sugar. Add to above, flour, yolks and vanilla. Roll in a ball the size of a walnut and punch down in center. Pull small dab of jelly in center. Bake in 425 degree oven from 10 to 12 minutes. Yield: 3 dozen cookies.

547620 -- OAT JAMMY COOKIE BARS

--CRUST:--

1 1/2 c. flour
1 1/2 c. oats, not instant
1/2 c. firm packed brown sugar
1/2 tsp. baking soda
3/4 c. margarine
2 tbsp. water
1 c. apricot, strawberry or raspberry preserves

--DRIZZLE: (OPTIONAL) --

3/4 c. powdered sugar
1 tbsp. and 1/2 tsp. milk
1/4 tsp. vanilla

Heat oven to 375 degrees. Crust: Combine flour, oats, brown sugars, baking soda and mix. Cut in margarine until coarse crumbs form. Reserve 1 3/4 cup of mixture and set aside. Drizzle water over remaining crumbs. Toss to mix. Press firmly into ungreased oblong baking dish. Spread preserves over crust and sprinkle with reserved crumbs pat gently. Bake at 375 degrees for 25 to 30 minutes. Cool well. Drizzle: Combine ingredients and stir well. Drizzle over cookies cut into triangles or bars.

547621 -- AUSTRIAN JAM COOKIES

1/2 c. butter, softened
1/2 c. sugar
1 tsp. vanilla
1 egg, separated
1 1/4 c. flour, sifted
2/3 c. walnuts, chopped
Raspberry jam, no seeds

Beat butter, sugar, vanilla and egg yolk in medium bowl with electric mixer at high speed until light and fluffy. Stir in flour; gather dough into ball; wrap in foil. Refrigerate until firm. Roll teaspoons of dough into balls. Dip in slightly beaten egg white and roll in chopped nuts. Place on ungreased cookie sheets 1 inch apart. Make indentation in cookie and fill with jam. Bake in slow 300 degree oven for 20 minutes or until lightly golden. Cool on wire racks. (Makes about 2 dozen.) Somers, NY

547622 -- JELLY STRIPS

2 c. sifted flour
3/4 c. butter
2/3 c. sugar
2 tsp. vanilla extract
1/2 tsp. baking powder
1/8 tsp. salt
1 egg

Combine and sift flour, salt, sugar and baking powder. Add butter, egg, and vanilla. Blend thoroughly, using hands. Place on lightly floured board. Divide into 4 equal parts. Shape each into a roll about 13 inches long and 3/4 inches thick. Place on ungreased baking sheet 4 inches apart and 2 inches from edge of sheet. Make depression 1/4 to 1/3 inches deep down center of each strip with knife handle. Fill depression with any kind of jelly you desire. Bake at 350 degrees for 15 to 20 minutes until light brown. While warm, cut diagonally into bars.

547623 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
2 eggs
1 c. flour
1/4 tsp. baking soda
3/4 c. chocolate syrup
1 tsp. vanilla
3/4 c. chopped nuts

Cream together butter and sugar. Add eggs, flour, baking soda, chocolate syrup, vanilla and nuts. Pour into greased and floured 9 inch square pan. Bake for 40 to 45 minutes in 350 degree oven. (Can double recipe and put into 9 x 13 inch pan).

547624 -- JELLY FILLED BUTTER COOKIES

1 c. butter
1 tsp. vanilla
1/2 c. sugar
1 egg yolk
2 c. flour, sifted
1/2 tsp. baking powder
1/4 tsp. salt
Jelly or jam

Cream butter with extract; add sugar gradually, beating until fluffy. Add egg yolk and beat thoroughly. Sift together flour, baking powder and salt; add to creamed mixture in fourths, mixing until blended after each addition. Roll dough into 1 inch balls. Make impression with thumb. Fill with 1/4 teaspoon jelly or jam before baking. Bake at 350 degrees about 12 minutes.

547625 -- PEANUT BUTTER & JELLY BARS

1 1/2 c. flour
1/2 c. sugar
3/4 tsp. baking powder
1 egg, beaten
1/2 c. softened butter
3/4 c. grape jelly
1 c. peanut butter flavored chips

Combine flour, sugar and baking powder. Cut in the butter until you have coarse crumbs. Add beaten egg and stir until smooth. Reserve 1/2 the mixture. Press remaining 1/2 into the bottom of a 9 inch square pan. Spread grape jelly evenly over crust to within 1/2 inch of the edge. Sprinkle 1/2 cup peanut butter chips over the jelly. Crumble remaining crumbs over the chips. Bake for 30 minutes at 375 degrees or until lightly brown. Cool. Cut into 12 bars.

547626 -- LYDIA'S JELLY ROLL

5 eggs
1 tsp. baking powder
1/8 tsp. salt
1 c. sugar
1 c. flour
1 tsp. vanilla
1 c. jelly

Mix the eggs, then add baking powder and salt and mix. Add sugar gradually. Beat until

thick and lemon colored. Add flour and vanilla. Pour into 10 x 15 inch greased pan and bake 13 minutes at 400 degrees. Invert cake on a cloth, sprinkled with confectioners sugar. Trim edge and roll (cloth and all); cool. Unroll and fill with jelly or pudding and roll up again without cloth.

547627 -- CHOCOLATE SYRUP BROWNIES

1 c. sugar
1/2 c. shortening
4 eggs
1 dash of salt
1 tsp. vanilla
1 can Hershey's syrup
1 c. flour
1 c. nuts (optional)

--FROSTING:--

1 1/3 c. sugar
6 tbsp. milk
6 tbsp. margarine
1/2 c. chocolate chips
Dash of salt
1 tsp. vanilla

Cream together sugar, shortening and eggs. Mix in remaining ingredients. Pour in greased 9 x 13 inch pan and bake at 350 degrees for 25 minutes. FOR FROSTING: Put sugar, milk and margarine in saucepan. Bring to a rolling boil for 30 seconds. Remove from heat and add chips, salt and vanilla. Beat with mixer until ready to set. Can use 1/2 recipe.

547628 -- CHOCOLATE SYRUP BROWNIES

1 stick margarine

1 c. sugar
4 eggs
1 c. and 1 tbsp. flour
1 (16 oz.) can Hershey's chocolate
syrup

Cream margarine and sugar. Add eggs. Beat well. Add alternately 1 cup and 1
tablespoon flour with 1 can Hershey's chocolate syrup. Add nuts if desired. Bake in 9 x
13 inch pan at 350 degrees for 30 minutes or less.

547629 -- JAM FILLED STARS

1 1/4 c. oleo
1 c. sugar
2 c. chopped nuts (then grind fine)
1/4 c. light cream
3 1/2 c. flour
1 tsp. vanilla
Raspberry jam
Salt (optional)

Cream oleo and sugar. Add vanilla, nuts, cream and flour. Mix 3-5 minutes. Roll on
floured board. Use 2 1/2 inch star cookie cutter. Thickness of cookie should be 1/8 to 1/4
inch thick. Bake 12 minutes at 350 degrees on greased sheet. DO NOT OVERBAKE.
Cool. Spread with jam. Add lids. Makes 4 1/2 dozen stars.

547630 -- JAM SQUARES

1/3 c. oleo
1/2 c. sugar
2 egg yolks (save whites)

2 c. flour
1 1/2 tsp. baking powder

Dash of salt
Enough milk to make dough just moist
adding a little at a time

Spread with hands in a 9 x 12 inch ungreased pan. Cover with jam (raspberry). Make
meringue: 1/4 tsp. cream of tartar
4 tbsp. sugar

Beat until stiff. Spread on top of jam. Bake 25 minutes at 375 degrees.

547631 -- KELLY'S JELLY COOKIES

1/2 c. butter
1/3 c. sugar
1/3 tsp. vanilla extract
1/4 tsp. almond extract
1 c. flour
1 egg, separated
Jelly

Preheat oven to 300 degrees. Cream butter, add sugar, vanilla, egg yolk and almond
extract. Beat until light. Add flour, stir until well blended. Wrap dough in wax paper.
Chill 2 hours. Divide dough into three parts. On floured board shape into rolls 1 inch
round. Cut into 3/4 inch pieces. Shape each piece into balls. Dip balls into lightly beaten
egg whites. Place on ungreased cookie sheet. Press center and fill with 1/4 teaspoon
jelly. Bake about 20 minutes.

547632 -- JIM JAM BARS

1 c. (2 sticks) butter
1 c. sugar
2 eggs
1 tsp. vanilla
2 c. all-purpose flour

1 c. chopped walnuts
1/2 c. raspberry or strawberry jam

Cream butter. Add sugar and beat until light and fluffy. Beat in eggs and vanilla. Gradually add flour, mixing thoroughly; stir in nuts. Divide dough in half. Pat 1/2 of dough evenly into lightly buttered 9 inch square baking pan. Spread jam evenly over dough. Drop remaining dough by tablespoons over jam. Press lightly to form top layer of dough and cover most of the jam. Bake in preheated oven at 325 degrees for 1 hour. Cut into 6x6 inch bars. Makes 36 cookies.

547633 -- RASPBERRY JAM COOKIES

1 bottle of raspberry jam
1/2 lb. butter or margarine
1/2 c. sugar
1/2 c. flour

Melt butter and mix with sugar (mix until fluffy). Add flour. Shape dough into little balls, about the size of large marbles. Preheat oven to 375 degrees. Poke a dent into each ball and fill with jam. Bake at 375 degrees on ungreased cookie sheet for 10 minutes. Can substitute other jams such as strawberry and grape. Makes about 2 1/2 - dozen cookies.

547634 -- ONE BOWL JELLY ROLL '93

1 c. sugar
1 c. flour
3 eggs
1/3 c. hot water
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Beat eggs, sugar and salt. Add all other ingredients, hot water last. Bake in greased

shallow pan at 375 degrees for 12 to 14 minutes. Cool. Spread with filling and roll up.
--FILLING:--

1 (#2) can crushed pineapple
1 (3 oz.) pkg. vanilla pudding mix
1/2 c. water

Combine in a saucepan and bring to a boil. Cool and spread on baked jelly roll.

547636 -- APRICOT JAM BARS

1 c. sifted flour plus 2 tbsp.
1 tsp. baking powder
1/4 tsp. salt
1/2 c. butter or margarine
3 tbsp. milk
1 1/2 c. apricot jam
3 c. shredded coconut
1/2 c. sugar
1 1/2 tbsp. melted butter or margarine
2 med. egg whites (beaten)

Sift flour, salt, baking powder together. Cut in the 1/2 cup of butter or margarine; blend in the milk. Press into a 9x13 inch pan; spread jam over top. Mix coconut, sugar and melted butter; fold into beaten egg whites; spread on top of jam. Bake at 375 degrees for about 12 to 15 minutes or until golden brown. Cut into square while warm. Yield 24 bars.

547637 -- ALMOND JAM BARS

1 1/2 c. flour
1/2 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt

1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 c. shortening
1/2 tsp. almond extract
1/4 tsp. vanilla extract
1 egg, beaten
1/4 c. milk
3/4 c. jam

Mix together flour, sugar, baking powder and spices. Cut shortening into flour mixture (like pie crust). Mix egg and milk; add to flour mixture. Add flavoring or add flavorings to egg and milk before mixing with flour mixture. Spread 1/3 into greased 8 inch square pan. Cover with jam (raspberry is good). Spread remaining flour mixture over jam. Just spoon on carefully - doesn't have to be real evenly spread. Bake at 400 degrees for 25 minutes.

547638 -- JELLY ROLL

12 egg yolks or more (left from angel
food cake)
1 c. sugar
2 tsp. baking powder
1 c. cake flour
1/2 c. scalded milk
1 tsp. vanilla
1/2 tsp. salt

Beat eggs until lemon colored. Add sugar and beat again. Add flour and baking powder - stir together. Last add hot milk and stir. Line a greased 15x10 inch jelly roll pan with wax paper and grease again. Bake in hot oven 400 degrees for 13 minutes. Tip on powdered sugared tea towel immediately. Roll up like a jelly roll. When cool, unroll, spread with filling or jelly and re-roll.

547639 -- JAM PUDDING

1 egg
3/4 c. sugar
3 tbsp. butter
1 c. flour
1/2 c. jam
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. soda

Mix together the above ingredients and bake in 350 degree oven 35 to 45 minutes and serve with any sauce.

547640 -- BEST CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
3 eggs
Dash salt
1 c. all purpose flour
3/4 c. chocolate syrup, canned
2 tbsp. vanilla extract
3/4 c. chopped pecans
Pecans for garnish

Cream together butter, sugar and eggs until creamy and well blended. Add salt. Stir in flour, mixing to blend. Add chocolate syrup, vanilla and chopped pecans. Turn mixture into well greased and lightly floured 9" square pan. Smooth top. Bake at 350 degrees for about 35 minutes until stick inserted near center comes out clean. Cool in pan on wire rack but loosen cake at edges, cut into squares. Garnish with pecan halves, dust with powdered sugar.

547641 -- PEANUT BUTTER AND JELLY

2 1/4 c. flour
1/2 c. sugar
1/2 c. brown sugar (firmly packed)
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 c. shortening
1/2 c. peanut butter
1/4 c. applesauce
1/2 tsp. vanilla
1 egg
1 c. rolled oats
3 tbsp. grape jelly

Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl combine all except 1 cup flour, oats and jelly. Mix well. Stir in the 1 cup flour and the oats. Shape into 1-inch balls. Place 2 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped in sugar. Place 1/4 teaspoon jelly in center of each cookie. Bake at 350 degrees for 12-14 minutes. Yield: about 60 cookies.

547642 -- OATMEAL JELLY BARS

2 c. rolled oats
1 c. flour
3/4 c. packed brown sugar
1/4 tsp. salt
3/4 c. margarine
1 c. raspberry jelly or preferred
jelly

Mix well with fingertips, oats, flour, sugar, salt and margarine. Pat 1/2 of mixture into greased 9'x9'x2" pan. Spread jelly evenly over dough. Sprinkle remaining mixture over jelly. Lightly flatten with fingertips. Bake in preheated 350 degree oven, 25 to 30 minutes or until golden brown, cool in pan, cut into 24 bars.

547643 -- JELLY ROLL

1 c. sugar
3 eggs
1 c. flour
1 tsp. baking powder
1/4 c. hot water
1 tsp. vanilla

Mix dry ingredients, sifting baking powder and salt with flour and sugar. Make well in center. Drop in eggs and start beating with hand mixer, gradually adding hot water and vanilla. Beat until velvety. Spread in 13x10-inch jelly roll pan. Bake in 400 degree oven about 10 minutes. Turn out on towel. With sharp knife, cut off edges. Spread with jelly and roll while warm.

547644 -- JAMES BEARD'S FAVORITE BROWNIE RECIPE

One of the secrets is to under cook the brownies lightly so they are not too firm, with that soft but joyously chewy texture. Butter a pan 9 inches square by 2 inches deep and dust it with flour. Set your oven for 350 degrees. Melt 4 ounces (that's 4 squares) of unsweetened chocolate over hot water and when it is melted, stir in 1 cup (1/2 pound) softened butter, piece by piece, that way it blends in easily. Remove from the heat and add 2 cups of sugar, 3 rather lightly beaten eggs and 2 teaspoons of vanilla. Mix well. Now stir in 1 to 1 1/4 cups of chopped walnuts or pecans, depending on your preference (walnuts are more traditional). Gradually add 1 cup of sifted all purpose flour and mix it quite well. Pour the batter into the prepared pan and bake at 350 degrees for about 40 to 45 minutes or a little longer, but don't let the brownies get too well done or they won't be chewy and gooey. Cool in the pan, on a cake rack, before cutting into squares.

547645 -- JAM FILLED BAR COOKIES

3/4 c. butter

1 c. sugar
2 eggs
2 c. flour
1 c. chopped walnuts
Jam or pastry filling

--TOPPING--

3/4 c. butter
1 c. sugar
2 c. flour
1 c. walnuts, chopped

To make cookies, soften and cream butter and sugar until smooth. Add eggs, flour and chopped nuts; mix well. Spread on greased cookie sheet (with sides) or jelly roll pan. Dough will be sticky. Cover with any flavor jam or pastry filling of your choice. To make topping, soften and cream butter and sugar until smooth. Add flour and chopped nuts; mix well. Spread topping over jam. Bake at 325 degrees until lightly browned. Cool, cut into squared and dust with confectioners sugar.

547646 -- PEANUT BUTTER AND JAM BARS

1/2 c. granulated sugar
1/2 c. packed brown sugar
1/2 c. shortening
1/2 c. Peter Pan peanut butter
1 egg
1 1/4 c. Gold Medal all purpose flour
3/4 tsp. baking soda
1/2 tsp. baking powder
1/2 c. red raspberry jam
Glaze (below)

Heat oven to 350 degrees. Mix sugars, shortening, peanut butter and egg. Stir in flour, baking soda and baking powder. Reserve 1 cup dough. Press remaining dough in ungreased rectangular pan, 13 x 9 x 2 inches; spread with jam. Crumble reserved dough and sprinkle over jam. Bake until golden brown, about 20 minutes. Cool; drizzle with Glaze. Cut into bars, about 2 x 1 1/2 inches. 3 dozen cookies. --GLAZE:--

2 tbsp. margarine or butter
1 c. powdered sugar
1 tsp. vanilla
1 to 2 tbsp. hot water

Heat margarine in 1 quart saucepan over low heat until melted. Mix in powdered sugar and vanilla. Beat in hot water, 1 teaspoon at a time, until smooth and of desired consistency. If using self rising flour, omit baking soda and baking powder. NOTE: Unbleached flour can be used in this recipe. High Altitude Directions (3500 to 6500 feet): for all purpose or unbleached flour, no adjustments are necessary, for self rising flour, bake about 25 minutes.

547647 -- PEANUT BUTTER `N JELLY BARS

3 c. flour
1 c. sugar
1 1/2 tsp. baking powder
1 c. butter or margarine, softened
2 eggs, beaten
1 c. grape jelly
2 c. (12 oz. pkg.) Reeses peanut
butter chips

Combine flour, sugar and baking powder. Cut in butter until mixture resembles coarse crumbs. Stir in beaten eggs; stir until mixture is smooth. Reserve 1/2 mixture; press remaining half onto bottom of greased 9 x 13 inch pan. Spread jelly evenly over crust. Sprinkle 1 cup peanut butter chips over jelly. Crumble remaining dough over chips. Bake at 375 degrees for 30-35 minutes. Remove from oven; immediately sprinkle with remaining 1 cup chips. Cool; cut into squares.

547648 -- JAM CENTERS

2/3 c. butter

1/3 c. granulated sugar
2 egg yolks
1 tsp. vanilla
1/2 tsp. salt
1 1/2 c. flour

Cream together butter and sugar until fluffy. Add egg yolks, vanilla and salt; beat well. Gradually add sifted all-purpose flour, mixing well. Shape into 3/4 inch balls; dip in a slightly beaten egg whites, then roll in 3/4 cup finely chopped walnuts. Place 1 inch apart on greased cookie sheet. Press down center of each with thumb. Bake at 350 degrees for 15 to 17 minutes. Cool slightly; remove from pan and cool on rack. Just before serving, use 1/3 cup cherry or strawberry preserves to fill centers of cookies. Makes 3 dozen.

547649 -- JAM COOKIES

2 c. flour
2/3 c. sugar
1/2 tsp. baking powder
3/4 c. margarine
1 egg
2 tsp. vanilla
Jam!

Cream together butter, sugar and egg. Blend in flour, powder, and vanilla. Roll dough into 1 inch balls. Thumb print balls. Fill thumb print with about 1 to 2 teaspoons of your favorite jam. Bake at 350 degrees for about 10 minutes. Favorite of CSR's everywhere!

547650 -- JELLY COOKIES

1 1/2 c. flour
1/2 c. sugar
1/2 tsp. salt
2 tsp. baking powder

1/2 c. shortening
1 egg
2 tbsp. milk

Sift dry ingredients together and cut in shortening like pie crust. Beat egg well. Reserve 1 tablespoon of egg and 1 tablespoon milk for brushing over cookie before baking. Add milk to beaten egg and vanilla. With floured hands make into small balls. Drop on ungreased pans and then dent each cookie. Put jelly in each center. Brush with egg. Bake at 400 degrees for 8 minutes.

547651 -- JAM COOKIES

3/4 c. sugar
1/2 c. shortening
1/2 c. margarine
1 egg, slightly beaten
1/8 tsp. salt
2 1/4 c. flour
3/4 c. strawberry jam
1/4 c. chopped pecans or walnuts

Combine sugar, shortening and margarine. Add egg and mix. Add flour and salt. Press 3/4 of dough into pan (approximately 7"x11"). Spread on jam and nuts. Use remaining dough to make a lattice topping. Bake at 375 degrees for 35 minutes or until golden brown.

547652 -- JELLY ROLL

6 eggs, mixed well
1 1/2 c. sugar, added slowly
4 tbsp. water
1 1/2 c. flour
1 1/2 tsp. baking powder
1 tsp. vanilla

Needs jelly roll pan. Line pan with waxed paper. Bake 425 degrees for 12 minutes. Remove, place face down on wet towel (wring out towel and shake to remove excess water). Peel off waxed paper, and then cut off about 1/4" from all edges. Spread with jelly; roll with towel; cut off 1/2" on each end. Sprinkle with confectioners' sugar.

547653 -- JELLY ROLL

3 eggs, beat 5 minutes
1 c. sugar - add gradually
3/4 c. flour - add slowly
1 tsp. baking powder - add slowly
1/4 tsp. salt - add slowly
1/3 c. water
1 tsp. vanilla

Put waxed paper at bottom of jelly roll pan. Bake at 375 degrees for 12 to 15 minutes. Immediately turn over onto liner towel covered with confectioners' sugar. Roll (in towel) - when cooled unroll, fill with filling (lemon, blueberry, cherry and roll. Sprinkle with confectioners' sugar and serve. (Carney's Point)

547654 -- HERSHEY'S SYRUP BROWNIES

1 stick oleo
1/4 tsp. salt
1 can Hershey's syrup
1 c. sugar
4 eggs
1 c. flour
1 c. chopped nuts (walnuts)

Preheat oven to 350 degrees. Cream together oleo, salt and sugar. Beat in syrup, then the eggs, one at a time. Beat in flour gradually, add nuts. Pour into greased 15"x10" pan, bake at 350 degrees for 25 minutes; cool. --FROSTING:--

1 stick oleo
1 1/2 c. sugar
1/2 c. chocolate chips
1/2 c. evaporated milk

Bring the oleo, sugar and milk to boil and boil 1 minute. Stir in chocolate chips. Stir until melted. Cool, frost brownies. Yield: 28 bars. Vicky Overmyer Lil Beeker

547655 -- JELLY ROLL

10 to 12 egg yolks, beaten until thick
1 c. sugar
1 c. flour
2 tsp. baking powder
1 1/2 tsp. lemon extract
1/2 c. boiling water

Mix in order given. Bake 12 to 15 minutes at 350 to 375 degrees. Bake 45 to 50 minutes in tube pan. If used as a jelly roll, line the pan with waxed paper. When done, dump roll out onto towel and roll up while hot.

547656 -- JELLY ROLL

4 egg yolks
3/4 c. sugar
1/2 tsp. vanilla
4 egg whites
1 c. sifted flour
1/2 tsp. baking powder
About 2/3 c. jelly or jam

In small mixer bowl beat the egg yolks until thick and lemon colored. Gradually add 1/2 cup of the sugar, beating constantly. Stir in vanilla. In large mixer bowl beat the egg

whites until soft peaks form. Gradually add remaining sugar, beating to stiff peaks. Gently fold in yolk mixture. Sift together flour, baking powder and 1/4 teaspoon salt; fold into egg mixture. Spread mixture evenly in greased and floured 15 1/2 x 10 1/2 x 1-inch baking pan. Bake in moderate oven (375 degrees) for 10-12 minutes. Loosen edges and immediately turn out onto kitchen towel sprinkled with confectioners sugar. Roll up cake and towel, starting with long side. Cool. Unroll cake; remove towel. Beat jelly slightly with fork to soften. Spread over cake. Roll up cake; sprinkle with powdered sugar.

547657 -- JELLY ROLL

3 eggs, separated
1 c. sugar
6 tbsp. hot water
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. almond extract
Powdered sugar

--FILLING:--

Strawberry jelly or
Any fresh fruit
Cool Whip

Beat egg whites until stiff, set aside. Beat egg yolks until thick and lemon colored, add sugar gradually. Beat. Add hot water and dry ingredients alternately. Fold in egg whites and flavoring. Pour in a greased wax paper lined and greased again jelly roll pan. Bake 350 for 15 minutes. While cake is baking prepare a towel with sifted powdered sugar on it. Remove from oven turn on towel remove paper roll up. Spread with strawberries or strawberry jelly. Granddaughter

547658 -- NUTJAMMER COOKIES

1 c. butter
8 oz. pkg. cream cheese
2 c. sifted flour
1/2 tsp. baking powder
2 c. finely chopped shelled walnuts
12 oz. jar apricot or peach jam
2 tsp. sugar
1/3 c. confectioners' sugar

Cream butter and cheese. Sift flour and baking powder and add to creamed mixture. Chill dough 2 to 3 hours. Heat oven to 375 degrees, quick moderate. Mix nuts, jam and granulated sugar. Divide dough into 4 equal parts; work with 1/4 of dough at a time. Refrigerate remaining dough. Roll dough very thin (1/16 inch) on lightly floured cloth-covered board. Cut 2 inches squares. Place on baking sheet. Place 1 teaspoon nut mixture in center of square and top with another square of dough. Press edges together with floured tines of a fork. Bake 15 to 20 minutes, or until lightly browned. When completely cooled, sprinkle tops with confectioners' sugar. Makes about 5 dozen.

547659 -- JAM FLAVORED COOKIES

1 c. sugar
3/4 c. butter
1 egg
1/4 c. pineapple or raspberry
preserves
2 1/4 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt

Preheat oven to 375 degrees. Cream butter and sugar together, then beat in egg and preserves. Add dry ingredients to creamed mixture, mixing thoroughly. Drop by teaspoonfuls on ungreased cookie sheet. Bake 10 minutes or until delicately browned. Cool on cookie sheet 2 minutes, remove from pan. 3 1/2 dozen.

547660 -- FUDGE JAMBLES BARS

6 oz. chocolate chips
3/4 c. plus 2 tbsp. oleo
1 (14 oz.) can sweetened condensed
milk
1 tsp. vanilla
1 1/4 c. brown sugar
1 egg
1 1/2 c. flour
1 1/2 c. oatmeal
3/4 c. nuts

Melt chocolate with 2 tablespoons oleo and milk. Add vanilla. Set aside. Cream 3/4 cup oleo and brown sugar. Add eggs and beat. Mix in flour and oatmeal. Press 2/3 into 15x10 pan. Reserve 1/3 for top. Spread chocolate mixture on top. Add nuts to remaining oatmeal mixture. Sprinkle on top. Bake 15-18 minutes at 350 degrees.

547661 -- PEANUT BUTTER CHIP AND JAM BARS

1/4 c. butter
1/4 c. shortening
1/2 c. powdered sugar
2 egg yolks
1 c. flour
1/2 c. apricot preserves
1/2 c. strawberry preserves
2 c. peanut butter chips
1/4 c. sugar

In medium mixer bowl cream butter, shortening, powdered sugar and egg yolks. Stir in flour. Press mixture evenly onto bottom of ungreased 9x13 pan. Bake at 350 degrees for 10 minutes. Remove from oven. Spread with combined apricot and strawberry preserves. Sprinkle with 1/2 cup peanut butter chips. In medium mixer bowl, beat egg whites until frothy; gradually add 1/4 cup sugar. Beat until stiff peaks form; fold in 1/2 cup peanut butter chips. Spread carefully over preserves. Bake at 350 degrees for 15 to 20 minutes or until lightly browned. Remove from oven, sprinkle with 1 cup peanut

butter chips. Cool. Cut into 2x1 inch bars. Shady Oaks Elem.

547662 -- CHOCOLATE SYRUP BARS

1 c. sugar
1/4 c. shortening
1 lg. can chocolate syrup
4 eggs
1 tsp. vanilla
1 c. plus 1 tbsp. flour
1/2 tsp. baking powder
1/2 c. nuts

Mix well and bake at 350 degrees.

547663 -- OATMEAL JAM SQUARES

2 c. oats (quick or reg.)
1 c. margarine
1/2 c. chopped nuts
3/4 tsp. salt
3/4 c. - 1 c. preserves
1 3/4 c. flour
1 c. brown sugar, packed
1 tsp. cinnamon
1/2 tsp. soda

Combine all ingredients except preserves in large bowl; beat at low speed until mixture is crumbly. Reserve 2 cups mixture. Press remaining onto bottom of greased 13 x 9 inch pan. Spread preserves evenly over this and sprinkle with rest of reserved mixture. Bake at 400 degrees for 25 minutes or until golden. Cool and cut in squares.

547664 -- AUSTRIAN JAM COOKIES

1/2 c. butter, softened
1/2 c. sugar
1 tsp. vanilla
1 egg, separated
1 1/4 c. sifted all purpose flour
2/3 c. chopped almonds
Raspberry jam

Beat butter, sugar, vanilla and egg yolk in medium sized bowl until fluffy. Stir in flour; gather dough into a ball; chill several hours. Roll level teaspoon of dough into balls. Dip into slightly beaten egg white; roll in almonds. Place on ungreased cookie sheets 1 inch apart. Press an indentation with finger in each; fill with jam. Bake in slow oven (330 degrees) for 20 minutes or until lightly golden. Cool on wire racks.

547665 -- JELLY ROLL

4 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
1 pinch salt
1 tsp. vanilla flavor

Beat eggs until very fluffy. Mix all dry ingredients and slowly add to beaten eggs. Add vanilla. Pour on greased deep cookie sheet and bake at 375 degrees for 12 to 15 minutes. Sprinkle a large towel with sugar. Turn cooked layer on towel and roll. Let cool. Unroll and add your favorite filling. Roll again and let stand for 2 hours before slicing.

547666 -- JAMIE'S FAVORITE OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, slightly beaten
1 1/2 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
3 c. oatmeal
1/2 c. pecans

Cream shortening and sugar. Add vanilla and beaten eggs, then add the dry ingredients. Mix well. Add the oatmeal and nuts. Drop by spoonful onto a baking pan. Bake for 10 minutes or until light brown in a 350 degree oven.

547667 -- JELLY ROLL

1 1/2 c. cake flour
1 1/2 tsp. baking powder
4 lg. or 5 sm. eggs
1 1/2 c. sugar
Pinch of salt
9 tbsp. hot water
1 1/2 tsp. vanilla

Beat eggs until yellowed color; add sugar and beat a while. Add vanilla. Sift baking powder, flour and salt together; add to egg mixture. Beat well, then add hot water and beat awhile again. Bake in a hot oven until light brown at 350-400 degrees.

547668 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter
4 eggs

1 c. + 1 tbsp. flour
1/2 c. chopped nuts
1 c. sugar
1 (1 lb.) can chocolate syrup
1 tsp. vanilla

Cream butter and sugar. Beat in eggs and chocolate syrup. Add flour and blend well. Stir in vanilla and nuts. Bake in 2"x8" square, greased pan at 350 degrees for 25 minutes.
--FROSTING:--

6 tbsp. butter or oleo
1 c. sugar
6 tbsp. milk

Melt and boil 2 minutes. Add 1 cup chocolate chips. Peggy Harry

547669 -- CHOCOLATE SYRUP BROWNIES

1 stick oleo
1 c. sugar
4 eggs
1 can chocolate syrup
1 c. flour
1 c. nuts
1 tsp. vanilla

Cream sugar and butter. Add the other ingredients one at a time until batter is completely mixed. Bake at 350 degrees for 25 to 30 minutes or until done.

547670 -- JELLY ROLL

4 eggs, separated
1 tsp. vanilla extract
3/4 c. granulated sugar

1 c. sifted cake flour
1/2 tsp. baking powder
1/4 tsp. salt
Powdered sugar
1 (10 oz.) jar strawberry jelly or jam

Preheat oven to 375 degrees. Grease a 15"x10"x1" jelly roll pan. Line pan with waxed paper, grease paper. In medium bowl, beat egg yolks until foamy. Add vanilla and granulated sugar, beat until thick and pale. In a sifter combine cake flour, baking powder and salt. Gradually sift over egg yolk mixture, folding in while sifting. In another medium bowl, beat egg whites until stiff but not dry; fold into egg yolk mixture. Pour into prepared pan; smooth top. Bake 12 to 15 minutes or until top springs back when pressed lightly. Sprinkle a clean towel with powdered sugar. Immediately invert cake into sugar coated towel. Peel off paper, trim edges. Starting at short end, roll up cake and towel. Cool on a wire rack. Unroll cake; spread with jelly or jam. Re-roll cake, without towel; place on long platter, seam side down. Dust with powdered sugar. To serve, cut in 1" slices. Makes 1 cake.

547671 -- CHOCOLATE SYRUP BROWNIES

1 c. sugar
1 stick oleo
4 eggs
1 lg. can (16 oz.) Hershey syrup
1 c. flour
1/2 c. nuts

Cream sugar and oleo; add 4 eggs beating after each and add 1 can Hershey syrup, 1 cup flour and 1/2 cup nuts. Bake 350 degrees until done, 25 to 30 minutes. --FROSTING:--

1 1/2 c. sugar
6 tbsp. milk
6 tbsp. butter

Boil 1 minute, stirring constantly. Remove from heat and add 1/2 cup chocolate chips. Beat. If too thick, add more milk.

547672 -- JELLY FROSTING

1/2 c. jelly
1 unbeaten egg white
2 tbsp. sugar

Combine all ingredients and a dash of salt in top of double boiler. Cook over boiling water, beating constantly until stiff peaks form. Remove from heat. Beat until spreading consistency, about 2 minutes. Frosts 2 (8 inch) layers or 24 cupcakes.

547673 -- JAM BARS

3 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 1/2 c. margarine
2 c. brown sugar, packed
3 c. quick oatmeal
2 c. jam

Cut margarine into dry ingredients. Put 2/3 of crumbly mixture in ungreased 13 x9 x 2 inch or 15 x 10 x 1 inch pan. Spread jam over all. (Mix jam with fork first to soften some). Sprinkle rest of crumbs over jam. Bake at 375 degrees for 30-35 minutes. Cut while warm then leave to cool thoroughly.

547674 -- WALNUT TORTE WITH RASPBERRY JAM & BROWN SUGAR NUT
TOPPING

1 1/2 c. walnuts, finely grated
1/3 c. flour
1/4 c. sugar
3/4 stick butter (3 oz.), room
temperature
3/4 c. raspberry jam
3 eggs
1 1/4 c. brown sugar
1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla
1 c. walnuts, chopped

In large bowl of electric mixer, beat together grated walnuts, flour, sugar and butter until blended. Pat dough evenly on bottom of lightly buttered 10 inch springform pan. Spread raspberry jam over dough. Beat eggs with remaining ingredients until blended. Pour egg mixture into the crust. Bake in 350 degree oven for about 35-40 minutes or until a cake tester, inserted in center, comes out clean. Allow to cool in pan. Sprinkle with a dusting of powdered sugar to decorate. Serves 12.

547675 -- CHOCOLATE SYRUP BROWNIES

1 stick margarine
1 c. sugar
4 eggs

Beat together and add alternately: 1 lb. can Hershey chocolate syrup
1 c. flour

Stir until smooth. Add: 1/2 c. nuts

Spread in 11x15 greased pan and bake 30 minutes, 350 degrees.

547676 -- DANISH JAM COOKIES

1 c. Mazola margarine or butter
1/2 c. sugar
1/2 c. Karo syrup (light or dark)
2 eggs, separated
2 1/2 c. unsifted flour (add 3/4 c.
more, if needed)
2 c. chopped walnuts

In large bowl with mixer, beat at medium speed butter and sugar until smooth. Beat in syrup and egg yolks. Stir in flour. Chill 1 hour. Shape into 1-inch balls. Dip into slightly beaten egg whites. Roll into nuts. Place 2 inches apart on greased cookie sheet. With thumb, make indentation in center of each. Bake in 325 degree oven for 20 minutes until golden. If necessary, press again with thumb. Remove from cookie sheet. Place on rack. While still warm, fill with jam or cherries. Makes 4 dozen.

547677 -- JELLY CENTERED COOKIES

3 sticks butter, melted
1 c. sugar
2 egg yolks
3 1/2 c. flour
Strawberry or raspberry jelly

Preheat oven to 350 degrees. Blend all dry ingredients. Add melted butter and eggs. Blend together. Roll small balls, press down with thumb and fill with teaspoon of jelly. Bake 8 to 10 minutes until slightly brown. Makes about 4 dozen.

547678 -- JAM SQUARES

3 c. flour
1 c. sugar
1 egg
2 tsp. vanilla
2 tsp. baking powder
1 c. (2 sticks) oleo or butter
(softened)
1 jar preserves or jam

Combine first 6 ingredients to make a smooth dough. Spread 1/2 of batter in 9x13 pan. Spread preserves over batter. Sprinkle remaining dough on top. Bake for 30 minutes at 350 degrees.

547679 -- DANISH JAM COOKIES

1 c. margarine
1/2 c. sugar
1/2 c. Karo syrup
2 eggs, separated
2 c. chopped nuts
2 1/2 c. flour
Jam or jelly

In large bowl with mixer at medium speed beat margarine and sugar until smooth. Beat in Karo and egg yolks. Stir in flour. Chill 1 hour. Shape into 1 inch balls. Dip into slightly beaten egg whites. Roll in nuts. Place 2 inches apart on greased cookie sheet. With thumb make indentation in center of each. Bake in 325 degree oven for 20 minutes or until golden brown. If necessary, press again with thumb. Remove from cookie sheet, place on rack. While still warm fill with jam. Cool. Makes about 4 dozen.

547680 -- RASPBERRY JAM SQUARES

1 c. butter

1 c. sugar
1 beaten egg
3 c. flour
2 tsp. baking powder
1/8 tsp. salt
1 tbsp. vanilla
1 c. raspberry jam
4 tbsp. sugar

Cream butter and sugar in a large mixing bowl. Blend in beaten egg, flour, baking powder, salt and vanilla. Spread half this mixture in a 9 x 13 inch pan. Top with jam, then sprinkle remaining crumb mixture over top. Sprinkle with sugar. Bake at 325 degrees for 60 minutes. Cut when cool. Makes 20 tarts.

547681 -- CHOCOLATE MINT JELLY ROLL

1 c. cake flour or 3/4 c. all purpose
flour
1/4 c. cocoa (unsweetened)
1 tsp. baking powder
1/4 tsp. salt
3 eggs
1 c. granulated sugar
1/3 c. water
1 tsp. vanilla

--FILLING:--

1 c. heavy cream
1/4 c. powdered sugar
1/2 tsp. mint extract
10 drops green food coloring

Whipped to soft peaks. --CHOCOLATE GLAZE:--

2 oz. unsweetened chocolate
3 tbsp. butter or margarine
1 c. powdered sugar

3/4 tsp. vanilla

Heat oven to 375 degrees. Line jelly roll pan, 15 1/2 x 10 1/2 x 1 inch, with aluminum foil or waxed paper; grease. Stir together flour, cocoa, baking powder, and salt; set aside. In small mixer bowl beat eggs about 5 minutes or until very thick and lemon colored. Pour eggs into large mixer bowl; gradually beat in granulated sugar. On low speed, blend in water and vanilla. Gradually add flour mixture, beating just until batter is smooth. Pour into pan, spreading batter to corners. Bake 12 to 15 minutes (underbake just a little) or until wooden toothpick inserted comes out clean. Loosen cake from edges of pan; invert on towel sprinkled with powdered sugar. (Use a sifter.) Carefully remove foil; trim off stiff edges if necessary. While hot, roll cake and towel from narrow end. A flour sack towel is best for this. Cool on wire rack. Unroll cake; remove towel. Spread whipped mint filling over cake. Roll up. Chocolate Glaze: Melt 2 oz. unsweetened chocolate and 3 tablespoons butter over low heat. Remove from heat; stir in 1 cup powdered sugar and 3/4 teaspoon vanilla. Mix in about 2 tablespoon hot water, one teaspoon at a time, until glaze is of proper consistency. Spread glaze over length and sides of roll. Refrigerate 3 hours. To serve, slice cake 3/4 inch thick. If desired, garnish each serving with a sprig of mint and a maraschino cherry.

547682 -- PEANUT BUTTER AND JAM BARS

Pan size 13x9x2. Temperature: 350. 1/2 c. white sugar
1/2 c. packed brown sugar
1/2 c. shortening
1/2 c. peanut butter (cream style)
1 egg
1 1/4 c. flour
3/4 tsp. baking soda
1/2 tsp. baking powder
1/2 c. red raspberry jam (or other
jam)

Heat oven to 350 degrees. Mix sugars, shortening, peanut butter and egg. Stir in flour, baking soda and baking powder. Reserve 1 cup of dough. Press remaining dough in ungreased pan. Spread with jam. Crumble reserved dough and sprinkle over jam. Bake until golden brown, about 20 minutes. Cool, drizzle with glaze. Cut into bars. Makes about 3 dozen. --GLAZE:--

2 tbsp. butter
1 c. powdered sugar
1 tsp. vanilla
1-2 tbsp. hot water

Heat butter in 1 quart saucepan over low heat until melted. Mix in powdered sugar and vanilla. Beat in hot water, 1 tablespoon at a time until smooth and of desired consistency.

547683 -- MAPLE SYRUP CRACKEL TOP COOKIES

1 c. shortening or margarine
1 c. brown sugar
1 egg
1 c. maple syrup
Sugar for rolling
4 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Mix shortening, sugar, egg, syrup and vanilla. Add flour, baking powder and salt. Chill. Roll into balls. Dip into sugar. Bake at 350 degrees for 10 minutes.

547684 -- JELLY ROLL

3 eggs
1 c. sugar
1/4 c. water
1 tsp. vanilla
1 c. flour
1 tsp. baking powder

Beat 3 eggs and 1 cup sugar until light. Add 1/4 cup water and 1 teaspoon vanilla. Sift 1

cup flour and 1 teaspoon baking powder; add to the first mixture and mix. Bake in a jelly roll pan with waxed paper or greased brown paper. Turn out on a powdered sugar covered cloth, cover with jelly or filling and roll.

547685 -- SPIRIT DAY PEANUT BUTTER AND JELLY COOKIES

1 pkg. Super Moist butter recipe
yellow cake mix
1 c. peanut butter (creamy or chunky)
1/4 c. butter or margarine, softened
1/4 c. water
2 eggs
1 1/2 c. chopped nuts (opt.)
1 c. jelly or preserves

Heat oven to 375 degrees. Mix about 1/2 of cake mix (dry), the peanut butter, margarine and eggs in large bowl until smooth. Stir in remaining cake mix. Shape dough into 1" balls. Roll balls in peanuts. Place about 3" apart on ungreased cookie sheet. Press thumb deeply in center of dough. Bake 8 to 10 minutes or until set; cool. Fill thumb prints with jelly. 6 dozen cookies.

547686 -- JIFFY JELLY ROLL

3 lg. eggs (2/3 c.)
1 c. sugar
5 tbsp. water
1 tsp. vanilla
1 c. plain flour
1 tsp. baking powder
1/4 tsp salt

Beat eggs until thick. Gradually beat in sugar. Beat in all at once the water and vanilla. Sift together flour, baking powder, and salt and beat in all at once. Beat just until smooth. Pour into greased, floured jelly roll pan lined with greased wax paper. Bake just

until cake tests done. Over baking makes it difficult to remove the paper from the jelly roll. Loosen edges and IMMEDIATELY turn upside down on a towel sprinkled with confectioners' sugar. Quickly peel off wax paper. Spread cake at once with soft jelly and roll up beginning at short end. Wrap in the towel until cool. Bake at 375 degrees for 12 to 15 minutes.

547687 -- JAM CRUNCH COOKIE BARS

1 stick chilled butter (sm. pieces)
1 1/4 c. all-purpose flour
1 1/4 c. rolled oats (NOT instant!)
1 c. brown sugar, packed
3/4 c. jam (raspberry, blackberry,
currant or apricot)
2 tbsp. brandy or liqueur
1/2 c. chopped almonds

Preheat oven to 375 degrees. Butter thoroughly an 8 inch square pan. In processor bowl - combine flour, sugar, oatmeal and butter. Process until crumbly. In small bowl - stir jam and brandy together with a spoon - press 2/3 of PROCESSED MIXTURE in bottom of prepared pan; spread with jam mixture. Stir almonds into remaining oatmeal mixture and press on top of previous mix. Bake 45 minutes - cool on rack - cut in 1 inch squares.

547688 -- JAM COOKIES

1/2 c. Crisco
1/3 c. sugar
2 tsp. vanilla
1 egg
1 2/3 c. flour
1 1/2 tsp. baking powder
Raspberry jam (or your favorite)

Blend Crisco, sugar, and vanilla in mixer bowl until creamy. Add egg and beat until creamy. Mix together dry ingredients - add and mix on low until incorporated. Drop from teaspoon onto a greased cookie sheet. Make a small dent in center and fill with jam. Bake at 375 degrees for 10-12 minutes.

547689 -- JELLY ROLL

Grease a 15 1/2 x 10 inch jelly roll pan and line bottom with aluminum foil or greased brown paper. Sift together and set aside: 1 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt

Beat in small mixer bowl until very thick and lemon-colored: 3 large eggs (2/3 cup). Pour beaten eggs into large bowl. Gradually beat in 1 cup sugar. Blend in on low speed 1/3 cup water and 1 teaspoon vanilla. Slowly mix in dry ingredients on low speed just until batter is smooth. Pour into pan. Bake until top springs back when lightly touched. Bake at 375 degrees, 12 to 15 minutes. Loosen edges and immediately turn upside down on a towel sprinkled with powdered sugar. Carefully remove paper or foil. Trim off any stiff edges. While cake is still hot, roll cake and towel from narrow end. Cool on rack. Unroll, remove towel. Spread with desired filling (grape jelly is a favorite). Re-roll. Sprinkle with more powdered sugar. Slice to serve.

547690 -- BEST CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
3 eggs
Dash of salt
1 c. all-purpose flour
3/4 c. chocolate-flavored syrup,
canned
2 tsp. vanilla
3/4 c. chopped walnuts or pecans
Pecans or walnuts for garnish

In large bowl, cream together butter, sugar and eggs until very creamy. Add salt. Stir in flour, mixing well. Add chocolate syrup, vanilla and chopped nuts. Pour in well-greased and lightly floured 9-inch square pan. Bake at 350 degrees for 35 minutes or center comes out clean. Cool completely. Cut into squares. Garnish with pecan or walnut halves or dust with powdered sugar.

547691 -- JELLY ROLL

1 c. sugar
1 c. flour (self-rising)
5 eggs

Mix thoroughly and put in 9x13 pan and bake at 350 degrees until done. (Will be flat when done.) Roll in damp dish towel until towel is dry. Then unroll and spread with jelly of your choice - roll back up and sprinkle with powdered sugar.

547692 -- BEST CHOCOLATE SYRUP BROWNIES

1/2 c. butter
1 c. sugar
3 eggs
Dash salt
1 c. flour
3/4 c. chocolate flavored syrup
2 tsp. vanilla extract
3/4 c. chopped walnuts

In a bowl, cream together butter, sugar and eggs until very creamy and well blended. Add salt. Stir in flour, mixing to blend well. Add chocolate syrup, vanilla and chopped nuts. Turn mixture into well greased and lightly floured 9 inch square pan. Smooth top. Bake at 350 degrees F. for about 35 minutes or until a stick inserted near center comes out clean. Cool in pan on wire rack but loosen cake at edges. Cut into squares.

547693 -- JAM THUMBPRINTS

1 1/2 c. flour
1/4 tsp. salt
2/3 c. butter or margarine
1/3 c. sugar
2 egg yolk
1 tsp. vanilla
2 slightly beaten egg whites
3/4 c. finely chopped walnuts
1/3 c. cherry or strawberry preserves

Heat oven to 350 degrees. Stir together flour and salt. Beat butter for 30 seconds; add sugar and beat until fluffy. Add egg yolks and vanilla; beat well. Add dry ingredients to beaten mixture, beating until well blended. Cover and chill 1 hour. Shape into 1-inch balls; roll in egg whites, then roll in finely chopped walnuts. Place 1 inch apart on an ungreased cookie sheet. Press down centers with thumb. Bake for 15-17 minutes. Cool on a wire rack. Just before serving, fill centers with preserves. Makes 36.

547694 -- JELLY COOKIES

1 pkg. cake mix (yellow or lemon)
1/2 c. oil
2 eggs
1 tsp. lemon rind (if yellow cake mix
is used)
3/4 c. chopped nuts

Combine all ingredients and drop from teaspoon on ungreased cookie sheet. Depress center of cookie and put a dab of jelly on preserves in center. Bake at 350 degrees for about 10 minutes or until light golden in color. Cool a few seconds and lift gently from pan with a spatula.

547695 -- LOW FAT JELLY COOKIE

1 pkg. cake mix (yellow or lemon)
1/2 c. applesauce
1 1/2 egg beaters
1 tsp. lemon rind (if yellow cake is used)

Combine all ingredients and drop from teaspoon on lightly greased cookie sheet. Depress center of cookie and put a dab of jelly or preserves in center. Bake at 350 degrees for about 10 minutes or until light golden brown. Cool a few seconds and lift gently from pan with a spatula.

547696 -- MICROWAVE PEANUT BUTTER AND JAM BARS

6 tbsp. margarine, softened
1/3 c. peanut butter
1/3 c. firmly packed light brown sugar
1/3 c. granulated sugar
1 egg
1 2/3 c. all-purpose flour
2/3 c. strawberry jam or preserves

Combine margarine, peanut butter, sugars and egg; beat well. Add flour and beat on low speed until mixture is crumbly. Reserve 1 cup crumbs. Press remaining crumbs into an 8 inch square glass baking dish. Place on an inverted plate to elevate dish in oven. Bake at medium for 6 1/2 minutes or until base looks dry, rotating dish if necessary. Spread jam on base to within 1/2 inch of edge. Sprinkle with reserved crumbs. Cook at medium 6 to 7 minutes, or until jam bubbles near the center, rotating dish once. Cool. Makes 16 bars.

547697 -- JELLY ROLL

4 eggs
3/4 c. sugar
3/4 c. flour
1 tsp. baking powder
1 tsp. salt

Let eggs stand at room temperature for 1 hour in small bowl. Beat eggs at high speed until fluffy and stiff. Add the sugar by tablespoons beating at high speed; scrape bowl occasionally when adding sugar. After all sugar is added beat another 5 minutes until stiff. With a spoon fold in flour, baking powder and salt. Bake at 350 degrees for about 9 minutes. --PINEAPPLE FILLING--

1 lg. can crushed pineapple
3 to 4 tbsp. flour
1 c. sugar
3 tbsp. butter

Bring pineapple to a boil. In a pot, add sugar and flour, cook until thick. Remove from heat. Add the 3 tablespoons butter. Let cool completely before spreading on jelly roll.

547698 -- OATMEAL JAM BARS

2 c. oatmeal
3/4 c. margarine, melted
1 tsp. cinnamon
12 oz. jar of jam
1 1/2 c. flour
1/2 c. brown sugar
1/2 tsp. soda

Mix all ingredients except jam into crumb mixture. Pat 1/2 mixture in greased 9"x13" pan. Spread with jam. Sprinkle remaining crumb mix and pat top. Bake for 20 minutes until brown on edges. For two kinds of bars, use two kinds of jam and spread each on half of crumb mixture.

547699 -- BEA'S CHOCOLATE SYRUP BROWNIES

1 c. flour
1/4 tsp. baking powder
1/2 c. butter
1 c. sugar
2 eggs
3/4 c. chocolate syrup
3/4 c. chopped pecans
1 tsp. vanilla

Preheat oven to 350 degrees. Mix flour and soda together. Cream butter. Add sugar, gradually beating until light and fluffy. Add eggs (one at a time) beating well after each addition. Add dry ingredients alternately with syrup. Add nuts and vanilla. Beat until well blended. Spoon into a 9 inch square pan. Bake for 40 to 50 minutes or until done. Recipe may be doubled for a 9 x 13 pan. Meadville Lodge #219

547700 -- JELLY ROLL COOKIES

1/2 lb. butter
1 c. sugar
2 c. flour (measure before sifting)
1 egg, beaten
2 tsp. vanilla
Juice of 1 lemon
Pinch salt
2/3 tbsp. grape jelly (not jam)

Cream butter and sugar together. Stir in egg, lemon juice and vanilla. Sift in the flour. Line cookie sheet with greased waxed paper. Drop small teaspoonfuls in mounds about an inch apart on waxed paper. Dent each mound with your finger. Cut with paring knife small portion of jelly and fill in each dent. Bake 1 hour or until brown at 225 degrees. Makes 45 cookies.

547701 -- CHOCOLATE SYRUP BROWNIES

1 egg
1 c. brown sugar, packed
3/4 c. Hershey's chocolate flavored
syrup
1 1/2 c. flour (all-purpose)
1/4 tsp. baking soda
Dash of salt
1/2 c. butter, melted
3/4 c. chopped pecans or walnuts

Beat the egg and add the sugar and chocolate syrup. Sift the flour, bakign soda and salt together and add to the sugar mixture. Then fold in the butter and the nutmeats. Spread in a well greased shallow baking tin (9 inch square) and bake in a moderate oven (350 degrees) 35 to 40 minutes. Cut while warm into small squares. Yield: 16 brownies.

547703 -- PEANUT BUTTER AND JELLY COOKIES

1 1/4 c. all purpose flour
3/4 tsp. baking soda
1/2 tsp. salt
1/2 c. butter or margarine
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. brown sugar, packed
1 egg
1/2 tsp. vanilla

Mix together peanut butter and sugars until fluffy. Add egg, butter and vanilla. Add all dry ingredients. Shape into 1" balls. Press a well in the center. Bake at 375 degrees for 10 minutes. Remove from oven and press in well again. Cool and fill with your favorite jam or jelly. Makes 48.

547704 -- PEANUT BUTTER AND JAM BARS

1/2 c. granulated sugar
1/2 c. packed brown sugar
1/2 c. shortening
1/2 c. peanut butter
1 egg
1 1/2 c. flour
3/4 tsp. baking soda
1/2 tsp. baking powder
1/2 c. red jam

Heat oven to 350 degrees. Mix sugars, shortening, peanut butter and egg. Stir in dry ingredients. Reserve 1 cup dough. Press remaining dough in ungreased 9x13x2 inch pan. Spread with jam. Crumble reserved dough and sprinkle over jam. Bake until golden brown, about 20 minutes. Cool; drizzle with glaze and cut into bars. About 3 dozen.
--GLAZE:--

2 tbsp. butter
1 c. powdered sugar
1 tsp. vanilla
1-2 tsp. hot water

Melt butter in pan. Add vanilla and sugar. Mix well. Beat in water until smooth.

547705 -- JAM AND NUT COOKIES

1/2 lb. butter (sweet)
3/4 c. sugar
3 egg yolks
2 1/2 c. flour
Chopped almonds

Cream butter, sugar, add 3 eggs one at a time then mix and make little balls. Indent middle of each small ball. Add jam and wash top of cookies with egg whites. Add chopped nuts almonds. Bake 375 degrees, watch baking frequently.

547706 -- JAMBOREES

3 c. flour
1/2 tsp. salt
1 1/4 c. butter
1 c. sugar
2 unbeaten eggs
2 tsp. vanilla

Sift together flour and salt. Cream butter. Gradually add sugar, creaming well. Blend in unbeaten eggs and vanilla; beat well. Add the dry ingredients gradually; mix well. Press dough through star plate of cookie press onto ungreased cookie sheet, forming a circle. Spoon 1/4 teaspoon apricot jam or other jam into center of cookie. Sprinkle with finely chopped pecans. Bake at 375 degrees for 10 to 12 minutes until delicately browned. Dough may be dropped by rounded teaspoon onto cookie sheets. Dent center of each, using back of teaspoon dipped in cold water. Fill.

547707 -- JELLY ROLL

3 eggs
1 c. sugar
3 tbsp. cold water
1 c. sifted flour
1 tsp. salt
1 tsp. baking powder
Jelly or jam

Beat eggs and sugar until thick, add water. Add sifted dry ingredients, fold gently. Line a very shallow pan, cookie sheet type with greased paper. Pour in batter, spread evenly. Bake 12 minutes at 375 degrees. Turn out onto cloth sprinkled with sugar, cut off crisp edge, tear off paper. Spread with jelly or jam, roll up quickly.

547708 -- PEANUT BUTTER AND JELLY JEWELS

1 c. all-purpose flour
1 tsp. baking soda
1/8 tsp. salt
1/2 c. firmly packed light brown sugar
1/4 c. sugar
1 c. smooth peanut butter
1/2 c. (1 stick) butter, softened
1 lg. egg
1/2 tsp. vanilla extract
Cherry preserves or glaze cherries

Sift together flour, soda and salt; set side. Combine sugars in large mixer bowl. Add peanut butter and butter; blend until smooth and creamy. Add egg and extract; mix well. Gradually beat in flour mixture just until blended. Refrigerate, covered, at least 1 hour. Preheat oven to 375 degrees. Shape dough into 1" balls. Place on unbuttered cookie sheets 1 1/2" apart. Use handle of wooden spoon to make deep indentation in center of each ball. Bake 10 to 12 minutes or until lightly browned and set. Cool on cookie sheets until firm enough to lift. Transfer to wire racks to cool completely. Fill centers with cherry preserves or glaze cherries. Yield: about 5 dozen cookies.

547709 -- PEANUT BUTTER AND JELLY JEWELS

1 c. all-purpose flour
1 tsp. baking soda
1/8 tsp. salt
1/2 c. firmly packed light brown sugar
1/4 c. sugar
1 c. smooth peanut butter
1/2 c. (1 stick) butter, softened
1 lg. egg
1/2 tsp. vanilla extract
Cherry preserves or glaze cherries

Sift together flour, soda and salt; set aside. Combine sugars in large mixer bowl. Add peanut butter and butter; beat until smooth and creamy. Add egg and extract; mix well. Gradually beat in flour mixture just until blended. Refrigerate, covered, at least 1 hour. Preheat oven to 375 degrees. Shape dough into 1" balls. Place on unbuttered cookie sheets 1 1/2" apart. Use handle of wooden spoon to make a deep indentation in center of each ball. Bake 10 to 12 minutes or until lightly browned and set. Cool on cookie sheets until firm enough to lift. Transfer to wire racks to cool completely. Fill centers with cherry preserves or glaze cherries. Yield: about 5 dozen cookies.

547711 -- PEANUT BUTTER AND JELLY BARS (MICROWAVE)

6 tbsp. butter, softened
1/3 c. peanut butter
1/3 c. packed brown sugar
1 egg
1/3 c. sugar
1 2/3 c. flour
2/3 c. strawberry jam

Combine butter, peanut butter, sugars and egg; beat well. Add flour and beat on low speed of mixer until mixture is crumbly. Reserve 1 cup crumbs. Press remaining crumbs into an 8-inch square baking dish. Place on inverted plate. Cook at medium 6 1/2 minutes or until base looks dry; rotate, if necessary. Spread jam on base to within 1/2 inch of edge. Sprinkle with reserved crumbs. Cook on medium 6-7 minutes or until jam bubbles near the center. Rotate dish once. Cool. Makes 16 bars. Calories 180, fat 7.1 gm, calories from fat, 35%, sodium 80.6 mg. Housekeeping

547712 -- JELLY SLICES

2 egg whites, unbeaten
1/2 c. sugar
1/2 lb. ground almonds or other nuts
Raspberry jam

Mix egg whites and sugar, add nuts and on greased sheet form narrow rectangle 2 inches wide, 1/2 inch thick. Form a depression down center, fill with jam. Bake 325 degrees 15-20 minutes. When cold spread with a lemon icing: 1 c. powdered sugar
Juice of 1 lemon (add a little water)
to be runny

Drizzle over the cookies. Slice the rectangles into 3/4 to 1 inch slices. Store in tins.

547713 -- JELLY FILLED COOKIES

1/2 c. butter
1/4 c. sugar
1 egg yolk
1 c. flour
1/2 c. chopped nuts

Cream 1/2 cup butter and 1/4 cup sugar. Add 1 egg yolk and 1 cup flour. Form into balls, roll in egg white and then chopped nuts. Press center with thimble. Bake at 350 degrees for 5 minutes, press again with thimble. Put in jelly and bake 15 minutes longer.

547714 -- JELLY ROLL

3 eggs
1 c. sugar
1/3 c. water
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
Jelly or others

Heat oven to 375 degrees. Line jelly roll pan, with aluminum foil or wax paper; grease. Beat the eggs first, then add all other stuff. Bake 12-15 minutes. Loosen cake from edges of pan; invert on towel. Roll it up for a minute or two. Put jelly in it and roll up. Sprinkle

with confectioners' sugar.

547715 -- JELLY ROLL

3/4 c. all-purpose flour
1 tsp. double-acting baking powder
1/2 tsp. salt
4 eggs, separated, at room temperature
Sugar
1/2 tsp. vanilla extract
Confectioners sugar
1 (10 oz.) jar favorite jam or jelly

Preheat oven to 375 degrees. Grease 15 1/2 x 10 1/2-inch jelly-roll pan; line with waxed paper. In small bowl, combine flour, baking powder and salt. In another small bowl with mixer at high speed, beat whites into soft peaks; gradually sprinkle in 1/3 cup sugar, beating until sugar is completely dissolved and stiff peaks form. In a large bowl at high speed, beat egg yolks until thick and lemon-colored. At same speed, gradually sprinkle in 1/2 cup sugar, then vanilla extract. Sprinkle flour mixture over yolks; add beaten whites. With rubber spatula, gently fold mixture to blend thoroughly. Spread the batter in the jelly-roll pan; bake 15 minutes or until top springs back when lightly touched with finger. Meanwhile, sprinkle cloth towel with 1/3 cup confectioners sugar. Immediately invert hot cake onto towel; gently remove waxed paper and cut off crisp edges of cake, if you like. While still warm, carefully roll up cake and towel from narrow end. Cool cake completely on rack, then unroll and spread with jam. Re-roll without towel and sprinkle roll with confectioners sugar. Rhythm in Motion Cloggers

547716 -- PEANUT BUTTER AND JELLY COOKIES

2 1/4 c. flour
1/2 c. sugar
1/2 c. firmly packed brown sugar
1/2 tsp. soda
1/2 tsp. salt

1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 c. shortening
1/2 c. peanut butter
1/4 c. applesauce
1/2 tsp. vanilla
1 egg
1 c. rolled oats
3 tbsp. grape jelly

Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl, combine all ingredients except 1 cup flour, oats and jelly; mix well. Stir in reserved 1 cup flour and oats. Shape into 1 inch balls; place 2 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped in sugar. Place 1/8 teaspoon jelly in center of each cookie. Bake at 350 degrees for 12 to 14 minutes or until light golden brown. 60 cookies.

547717 -- CHOCOLATE JAMES COOKIES

3 c. brown sugar
1 tbsp. baking powder
1 cube of butter
1/2 c. granulated sugar
1 tbsp. vanilla
3 eggs
3 (4 oz.) pkgs. chocolate pieces
1 tbsp. soda
1 tsp. salt

Heat oven to 375 degrees. Mix all ingredients together. (For softer cookie, add 1 cup flour.) Place dough 1 1/2 inches apart on greased baking sheet. Bake 10-15 minutes or to dark brown. Cool cookies before taking off baking sheet. Makes about 7 dozen cookies.
8th grade

547718 -- RASPBERRY JAM SQUARES

1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 c. butter
1 egg, beaten
1 tbsp. milk
Raspberry jam
1 egg, beaten
1 c. sugar
1 tbsp. melted butter
2 c. shredded coconut

Sift 1 cup flour with the salt and baking powder. Mix in the butter. Add beaten egg and milk. Mix well and spread in a 9x9 pan, making it thinner at edges. Spread raspberry jam over this batter. Combine beaten egg, sugar, melted butter and coconut. Cover jam with this topping. Bake in 350 degree oven about 25 minutes. Cut in squares while warm.

547718 -- RASPBERRY JAM SQUARES

1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 c. butter
1 egg, beaten
1 tbsp. milk
Raspberry jam
1 egg, beaten
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Sift 1 cup flour with the salt and baking powder. Mix in the butter. Add beaten egg and milk. Mix well and spread in a 9x9 pan, making it thinner at edges. Spread raspberry jam over this batter. Combine beaten egg, sugar, melted butter and coconut. Cover jam with this topping. Bake in 350 degree oven about 25 minutes. Cut in squares while

warm.

547719 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter or margarine
1 c. sugar
3 eggs
1 c. all-purpose flour
3/4 c. canned chocolate flavored syrup
1 tsp. vanilla extract
1 c. chopped walnuts or other nuts

Cream together butter, sugar and eggs until blended. Stir in flour, chocolate syrup, vanilla and nuts. Turn into greased and lightly floured 9 inch pan. Bake at 350 degrees for 40 minutes. Cut into 16 squares.

547720 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter or margarine
1 c. sugar
4 eggs
1 (16 oz.) can chocolate syrup
1 1/4 c. flour
1 c. walnuts, chopped

--QUICK FROSTING:--

2/3 c. sugar
3 tbsp. milk
3 tbsp. butter or margarine
1/2 c. chocolate pieces

Cream butter and sugar, beat in eggs, blend in syrup and flour stir in nuts. Pour into greased 13 inch baking pan. Bake at 350 degrees for 30 minutes. In a saucepan combine

first three ingredients of quick frosting, bring to a boil, boil for 30 seconds. Remove and stir in chocolate pieces until melted, mixture will be thin. Top brownies with quick frosting, cut into bars. Makes 30.

547720 -- CHOCOLATE SYRUP BROWNIES

1/2 c. butter or margarine
1 c. sugar
4 eggs
1 (16 oz.) can chocolate syrup
1 1/4 c. flour
1 c. walnuts, chopped

--QUICK FROSTING:--

2/3 c. sugar
3 tbsp. milk
3 tbsp. butter or margarine
1/2 c. chocolate pieces

Cream butter and sugar, beat in eggs, blend in syrup and flour stir in nuts. Pour into greased 13 inch baking pan. Bake at 350 degrees for 30 minutes. In a saucepan combine first three ingredients of quick frosting, bring to a boil, boil for 30 seconds. Remove and stir in chocolate pieces until melted, mixture will be thin. Top brownies with quick frosting, cut into bars. Makes 30.

547721 -- JELLY ROLL

3/4 tsp. baking powder
1/4 tsp. salt
4 eggs
3/4 c. sugar
1 tsp. vanilla
3/4 c. sifted cake flour

1 c. confectioners' sugar

1 c. jelly

Beat baking powder, salt and eggs until mixture begins to thicken. Add sugar gradually and continue beating until mixtur