

Bethel Cookbook

English Trifle

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|-------------------|---------------------------------|
| 1 1/2 quarts milk | 1/2 cup cooking sherry |
| 1 1/2 cups sugar | 2 cups cream, whipped |
| 2 Tbs cornstarch | 1 1/2 lbs of pound cake, sliced |
| 6 eggs | strawberry preserves |

Pour milk into top of a double boiler. In a mixing bowl, beat together the sugar, cornstarch, and eggs until smooth. Add to the milk and heat until mixture is thickened, stirring constantly. Set aside to cool. Add cooking sherry to the cooled custard. Whip cream and set aside. Arrange the cake slices in a 13"x9 1/4"x2" pan - or in a deep dish. Spread with preserves, then top with a layer of custard, and a layer of whipped cream. Repeat until all of the ingredients are used. Chill and serve. You may use instant vanilla instead of making your own custard if you wish. Yields 6 to 8 servings.

Barbara Stiles

Oreo Ice Cream Dessert

- 1 1/2 lbs. oreo cookies
- 1/3 cup melted butter
- 1 16-oz jar fudge topping (ice cream topping)
- 1 large cool whip (16 oz)
- 1/2 gallon vanilla ice cream or mint ice cream

Crush cookies and combine with melted butter. Set aside 2 cups of mixture for topping. Layer remaining cookie mixture on bottom of 9"x13" pan. Add sliced ice cream, then fudge topping, then cool whip, then top with set aside cookie mixture. Freeze at least 2 hours.

Mildred Plate

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Blue Berry Dessert

Topping:

2 cans blueberries
Large Philadelphia cream cheese

1 large cool whip

1 cup sugar

Crust:

2 cups graham cracker crumbs

Butter

Layer and serve cold.

Judy Abbott

Belgium Loaf

1/4 lb margarine

1 cup sugar

1 1/2 cup sultana white raisins

2 cups flour

pinch of salt

1 beaten egg

1 cup milk

1 tsp baking powder

1/2 tsp baking soda

Put margarine, sugar, milk and white raisins in large sauce pan and bring to a boil.

Let cook and add 1 beaten egg, 1 cup of flour, and pinch of salt. Then add another cup of flour with 1 tsp baking powder and 1/2 tsp soda.

Beat well, and pour into a well greased loaf pan. Bake at 350° for about 10 minutes, then turn down to 325° for about 50 minutes.

Turn out on wire stand.

Barbara Stiles

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Frosty Mandarin Dessert

- 1 can (11 oz) mandarin orange sections
- 2 packages 3 oz each or 1 package 6 oz orange jello
- 2 cups boiling water
- 1 pint orange sherbert

Drain oranges, measure syrup. (Add water to syrup to make 1 cup.) Dissolve gelatin in boiling water. Add measured liquid. Add sherbert by spoonfuls, stirring until melted. Chill until thickened. Fold in oranges. Chill until set. Makes 5 cups or 8 servings.

Barbara Stiles

Chocolate Delight

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|----------------------|-------------------------------------|
| 1 cup flour | 1 container cool whip |
| 1 cup chopped pecans | 1 package instant vanilla pudding |
| 1 stick margarine | 1 package instant chocolate pudding |
| 8 oz cream cheese | 3 cups milk |
| 1 cup powdered sugar | |

Combine flour, pecans, and melted margarine. Spread in 13"x9" cake pan and bake at 350° 10-20 minutes (until browned). Mix softened cream cheese with powdered sugar and 1 cup of cool whip. Spread over cooled crust. Mix chocolate and vanilla puddings with 3 cups milk and spread over cream cheese layer. Refrigerate at least 1 to 2 hour, overnight preferably, and top with remaining cool whip.

Susan Holzworth

Bethel Cookbook

Berry Crisp

4 cups berries or fruit
1/4 cup firmly packed brown sugar

3 Tbs flour
1/2 tsp cinnamon

Topping:

1/2 cup flour
1/2 cup brown sugar
1/2 cup oleo

1/2 cup oatmeal
1/4 cup sugar
1/4 cup chopped nuts

Preheat oven to 375°.

Place fruit in 9" baking dish. In small bowl combine brown sugar, flour and cinnamon. Stir lightly into fruit.

Topping: Combine all ingredients except oleo and nuts. Cut in oleo until mixture resembles coarse crumbs. Add nuts. Sprinkle topping over fruit. Bake 30 minutes or until bubbly around edge.

Makes 8 servings

Susan Holzworth