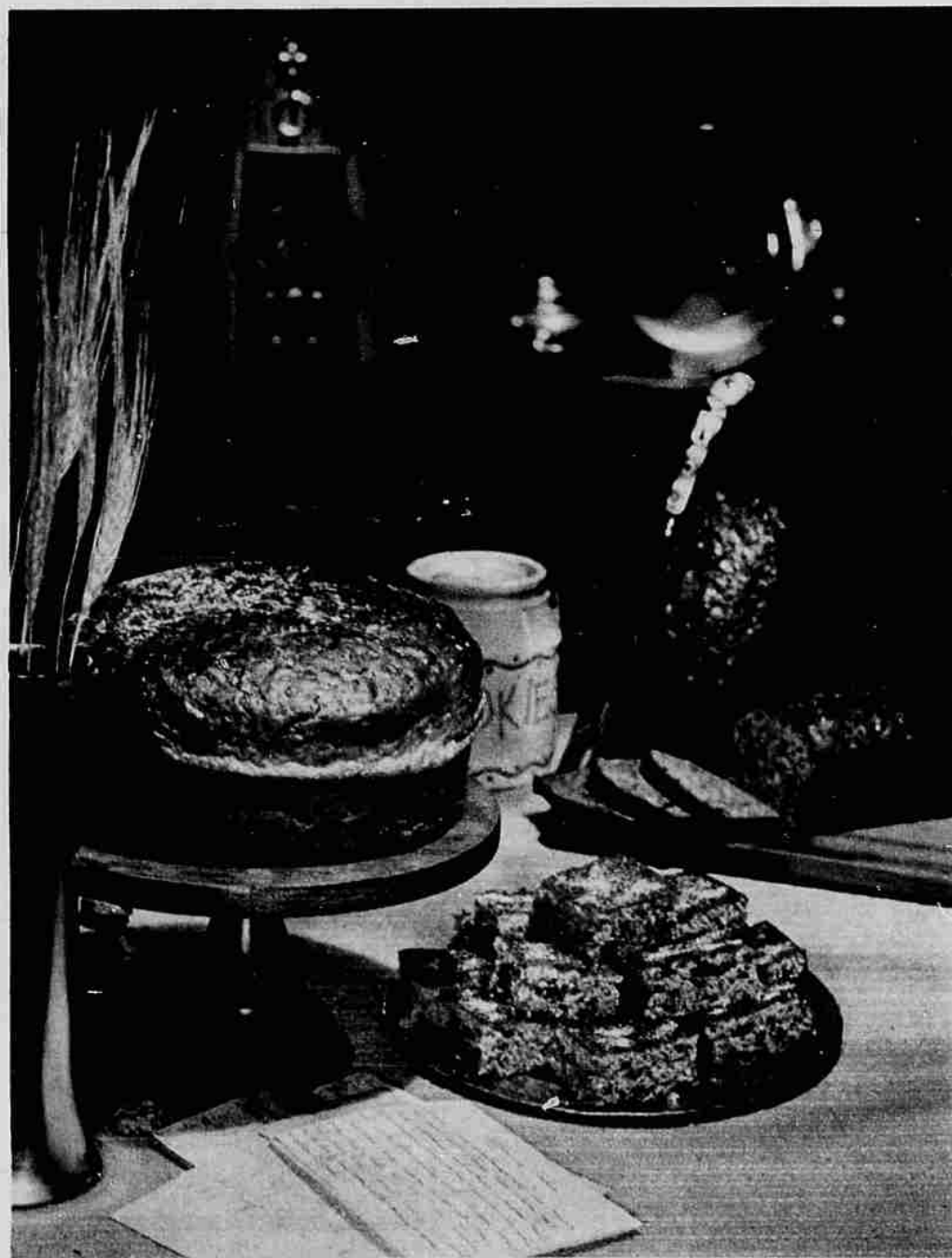


6 BEST-LOVED RECIPES . . .

of Mrs. Frank H. Schnuelle, Crab Orchard, Nebr., the \$25,000 award winner in a 1960 national contest

Family Weekly Cookbook / MELANIE DE PROFT, Food Editor



Dilly Casserole Bread

Here is the prize-winning recipe.

TO PREPARE: 20 MIN. TO BAKE: 35-45 MIN.
(allow time for rising)

- 1 pkg. active dry yeast
- 1/4 cup warm water (110°F to 115°F)
- 1 cup cream-style cottage cheese, heated to lukewarm
- 1 tablespoon butter
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/4 teaspoon baking soda
- 1 tablespoon instant minced onion
- 2 teaspoons dill seed
- 1 egg
- 2 1/4 to 2 1/2 cups flour

1. Soften yeast in water; let stand 10 min.
2. Combine in a large bowl the cottage cheese, butter, a mixture of sugar, salt, and baking soda, and then the onion, dill seed, egg, and softened yeast; beat well to blend thoroughly. Add flour gradually, beating well after each addition.
3. Cover and let rise in a warm place (about 85°F) until doubled, about 1 hr.
4. Stir down dough. Turn into a well-greased 1 1/2- or 2-qt. casserole. Let rise in a warm place until light, 30 to 40 min.
5. Bake at 350°F 35 to 45 min., or until crust is golden brown. Brush top with soft butter and sprinkle with salt. Cool about 5 min. in casserole. Remove bread to cooling rack. One loaf bread

Family Raisin Cake

TO PREPARE: 20 MIN. TO BAKE: 35-40 MIN.

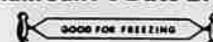
- 1 1/2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 cup butter
- 1 1/2 cups sugar
- 3 eggs, well beaten (thick and piled softly)
- 1 cup thick sour cream
- 1 cup dark seedless raisins, put through the medium blade of food chopper

1. Sift the first four ingredients together and blend well; set aside.
2. Cream butter until softened; add sugar gradually, beating until fluffy after each addition. Add the beaten eggs in thirds, beating thoroughly after each addition.
3. Alternately add dry ingredients in thirds and sour cream in halves to creamed mixture, beating only until blended after each addition. Stir in the raisins. Turn batter into a greased (bottom only) 13x9 1/2-in. pan.
4. Bake at 350°F 35 to 40 min., or until a cake tester or wooden pick inserted in center comes out clean. Cool on cooling rack and cut cake into squares or bars. For a festive touch, roll each piece in granulated sugar. One 13x9-in. cake

Note: Cake batter does not rise to top of pan. The cake squares should be about one inch thick.

Here are our favorites from Mrs. Schnuelle's recipe contributions to Family Weekly—Dilly Casserole Bread, Plain Jane's Date Bread, and Family Raisin Cake.

Plain Jane's Date Bread



TO PREPARE: 15 MIN. TO BAKE: 50-55 MIN.

- 1 cup dates, cut in pieces
- 1 cup boiling water
- 2 cups sifted flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon butter, softened
- 1 cup sugar
- 1 egg
- 1/2 cup walnuts, chopped

1. Pour boiling water over dates in a bowl; set aside to cool.
2. Meanwhile, sift flour, baking soda, and salt together; set aside.
3. Beat butter and sugar together; add egg and continue beating until mixture is smooth. Beat in the cooled date mixture. Add the dry ingredients and beat only until blended. Stir in nuts. Turn batter into a greased 8 1/2x4 1/2x2 1/2-in. loaf pan.
4. Bake at 350°F 50 to 55 min., or until a cake tester or wooden pick inserted in center comes out clean. Cool in pan about 5 min.
5. Remove from pan and cool completely on cooling rack. One loaf date bread

Note: This bread, wrapped in moisture-vapor-proof material, will keep several weeks in refrigerator.

Heavenly Fudge Bars

TO PREPARE: 25 MIN. TO BAKE: 25 MIN.

- 3/4 cup sifted flour
- 3 tablespoons cocoa
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup butter
- 1 teaspoon vanilla extract
- 3/4 cup sugar
- 2 eggs
- 1/2 cup walnuts, chopped
- 20 marshmallows

1. Sift the first four ingredients together and blend well; set aside.
2. Cream butter and vanilla extract together until butter is softened. Add the sugar gradually, creaming until fluffy after each addition. Add the eggs, one at a time, beating thoroughly after each addition.
3. Add the dry ingredients in halves to the creamed mixture, beating only until blended after each addition. Stir in the walnuts. Turn mixture into a greased 11x7x1 1/2-in. pan; spread evenly into corners.
4. Bake at 350°F 20 min. Remove from oven and arrange marshmallows over top. Return to oven for 5 min. Remove from oven and press down softened marshmallows to cover surface. Cool completely on cooling rack. Top with Frosting. Cut into 2 1/4x1-in. bars. About 3 doz.

Frosting—Stir 1/2 cup firmly packed brown sugar, 2 tablespoons cocoa, and 1/4 cup water together in a saucepan. Set over medium heat and bring to boiling, stirring constantly; boil 2 min. Remove from heat and stir in 1 teaspoon vanilla extract, 1 1/2 cups sifted confectioners' sugar, and 3 tablespoons butter. Beat until frosting is of spreading consistency.

(Continued on page 13)