

Sharing with Wauneta: Enjoying green . . .

Written by Wauneta Breeze
Wednesday, 26 June 2013 19:53 -

By Nola Straub

I hope everyone is enjoying green and not hail. The storm clouds seem to be looming in the skies a lot lately and I enjoy a soft rain without the hail and high winds.

It is certainly better than the drought but we have to take it as it comes I guess. It is good to see the crops spring up but the weeds not so much. Mowing and trimming is an on-going drudgery! But...better than Dry and Dusty.

I visited Pat Cramer this last week and enjoyed coffee and small very good cookies.

Amish Sugar Cookies

Pat Cramer

Preheat oven to 375 degrees.

1 c. butter, softened

1 c. vegetable oil

1 c. sugar or sub.

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1 c. confectioners' sugar

2 eggs

1 tsp. vanilla extract

4 1/2 c. all-purpose flour

1 tsp. baking soda

1 tsp. cream of tartar

In a large bowl, beat the butter, oil and sugars. Beat in eggs until well blended. Beat in vanilla. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture. Drop by small teaspoonfuls onto greased baking sheets. Bake at 375 degrees for 8-10 min. or until lightly browned. Remove to wire racks to cool.

Strawberry Butter

Pat Cramer

1 pkg. 8-oz. cream cheese, softened

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1/2 c. butter, softened

1 c. confectioners' sugar

1 tsp. vanilla extract

1 c. fresh strawberries, pureed

In a bowl, beat cream cheese and butter until smooth. Gradually add sugar and vanilla; mix well. Stir in strawberries. Cover tightly and refrigerate for several hours or overnight. May be stored in the refrigerator up to a week. Serve with English muffins, toast, waffles or pancakes.

Every once in awhile I love to look up something in my computer's dictionary to see how it describes it. Puree- Food in form of paste: a food that has been made into a thick moist paste by rubbing it through a sieve, mashing it or blending it. So in other words mashed strawberries.

Peanut Butter-Chocolate

Chip Oatmeal Cookies

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Pat Cramer

Preheat oven to 350 degrees F.

3 c. old -fashioned rolled oats

1/3 c. whole wheat flour

1 tsp. baking powder

1 tsp. baking soda

1 c. sugar

1 c. packed light brown sugar

1 c. unsalted butter room temp. (2 sticks)

1/2 c. peanut butter

2 lg. eggs

1 tsp. vanilla extract

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2 c. simi-sweet chocolate chips

Stir together oats, flour, baking soda, baking powder and salt in a bowl. Put sugars, butter, peanut butter into mixer bowl of electric mixer with paddle on medium speed until pale and fluffy, about 5 min. Mix in eggs and vanilla. Reduce speed to low. Add oat mixture and mix until just combined and add chocolate chips, combine. Using a 1 1/2-inch ice cream scoop, drop balls of dough 2 inches apart onto baking sheets lined with parchment paper. Bake cookies, rotating sheets halfway through until they are golden brown and just set. 13-15 min. Let cool on sheets of wire racks 5 min. Transfer cookies onto wire racks to cool completely. Cookies can be stored in airtight containers at room temperature up to 2 days.

Pat also shared the hint that mixing different kinds of apple varieties like sweet, tart, red delicious, Granny Smith, or gala makes an interesting flavor combo.

Aunt May's Breakfast

Casserole

Nola's Collection

1 lb. bacon or 1 cup ham

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10 eggs, beaten

3 c. milk

1 tsp. salt

3 or 4 slices bread, cubed

1 1/2 c. grated cheese

Cover with foil. Refrigerate overnight. Bake, uncovered, in 9x13-inch pan at 350 degrees for 45 min.

Hope everyone is enjoying summer and share your recipes with Wauneta! We all learn by sharing ideas with Wauneta Breeze Readers. Hope everyone stays cool and enjoy your summer get-togethers. Share your favorites with the rest of us.

Send recipes, memories to: Sharing with Wauneta, P.O. Box 337, Wauneta, NE 69045.