

**When you think back to memorable things you've eaten, it's often a dessert or a special treat that springs to mind. Maybe it's because the answer to any question is chocolate.**

# Meet the Peters Family

Winkler, Manitoba



**When three kids in the country  
decide to start a business,  
it isn't a lemonade stand:  
it's a pumpkin patch.**



## Raising a family

After having raised their own family on the farm, Alfred and Arlene Peters (who are now retired) are happy that their grandchildren are also getting to experience farm life.

Their daughter-in-law, Myra, says, "I think it's a privilege for our kids to have exposure to farming, even if we're not directly involved. They don't always want to go into the garden to help out, but when they do, they have fun."

And Myra's daughter Emily sees the benefits too. When asked if she wants to farm when she's older she replied: "Yeah, then I can have a dog!"



## The value of a dollar

While the rest of the family farm is left to the adults, the pumpkin patch is run by three of Alfred and Arlene's grandkids—Emily, Abbey and Rhett—who seed, grow and take care of the pumpkins—including pricing, based on their size, and selling them. There's something to learn in each part of the process.

"I think for them it's an experience in being able to work for something and for an end goal," says their father, Matt. Managing money also comes into it, in a basic way. "They get to learn the value of a dollar."



### The secret

According to Arlene, the secret to growing a great pumpkin has to do with the soil type. A loose, sandy soil that drains well and holds enough moisture—but not too much—is key. And it seems to be working—the grandkids have sold pumpkins in the 25 to 30 lb range.



### End of season celebration

"If it weren't for Nana and Papa, our kids wouldn't have the pumpkin business," Myra explains. "They have a container that the money they earn all gets added to. At the end of the season, they count it, divide it three ways and they each get their share. They keep a portion out so that they can take Nana and Papa out for ice cream. We let them decide what to do with the rest."

And how do they choose to spend it? It seems they are quite responsible—typically choosing to give a little to their church, spend a little and put the rest in the bank.

Through their business, Emily, Abbey and Rhett aren't just learning lessons that will serve them well for years to come—they're growing even closer relationships with their family.







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# Pumpkin Pie

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## Ingredients

2 cups pumpkin  
2 eggs  
1 cup milk  
½ cup sugar  
½ tsp cinnamon  
½ tsp ginger  
½ tsp nutmeg  
½ tsp salt  
2 tbsp flour

## Directions

Mix pumpkin, eggs and milk and blend until smooth.  
Mix dry ingredients together, add in spice mix and blend. Pour into two unbaked pie shells.  
Bake for 45 minutes at 400°F.

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**Alfred & Arlene Peters**  
Winkler, Manitoba

# Meet the Desjardins Family

Mirabel, Québec



# When a dairy farmer from Québec starts a family sugar shack, you know delicious things are bound to happen.

## Getting started

How did Richard Dejadins get started in dairy farming? With a goal and a lot of persistence. Having grown up in a farming family, Richard knew he wanted to follow in his father's footsteps. In the early 70s, he started visiting farms looking for one to purchase. After one offer fell through, he came across a dairy producer who had sold his cows. Seeing an opportunity, Richard made an offer. But the man refused. That didn't deter Richard though. He went back again, and again...and again. After four or five visits he wore the man down and spent the next year learning the ropes from the original owner.









### Everything adds up

As much as farming is about working with the land and with the animals, it also involves accounting. "Farming is all about keeping track of details," Richard says. "You have to be efficient in everything you do. I'd say you have to post your expenses every day. My accountant can't get over it, how detailed it is. I could tell you the exact date I bought any of my machines." Richard believes that the ability to look after your books and keep track of the details is such an important skill that he's passing it on to his grandchildren—for whom he's already purchased accounting ledgers.

## Sweet memories

Growing up on a farm, Richard had many great memories, from haying and seeding to sugaring off. But his favourite memory?

“My dad always had a skating rink in the yard. You got 15 to 20 guys that would come over to play hockey. In the summer everybody would get together to play ball on Sunday afternoons.”



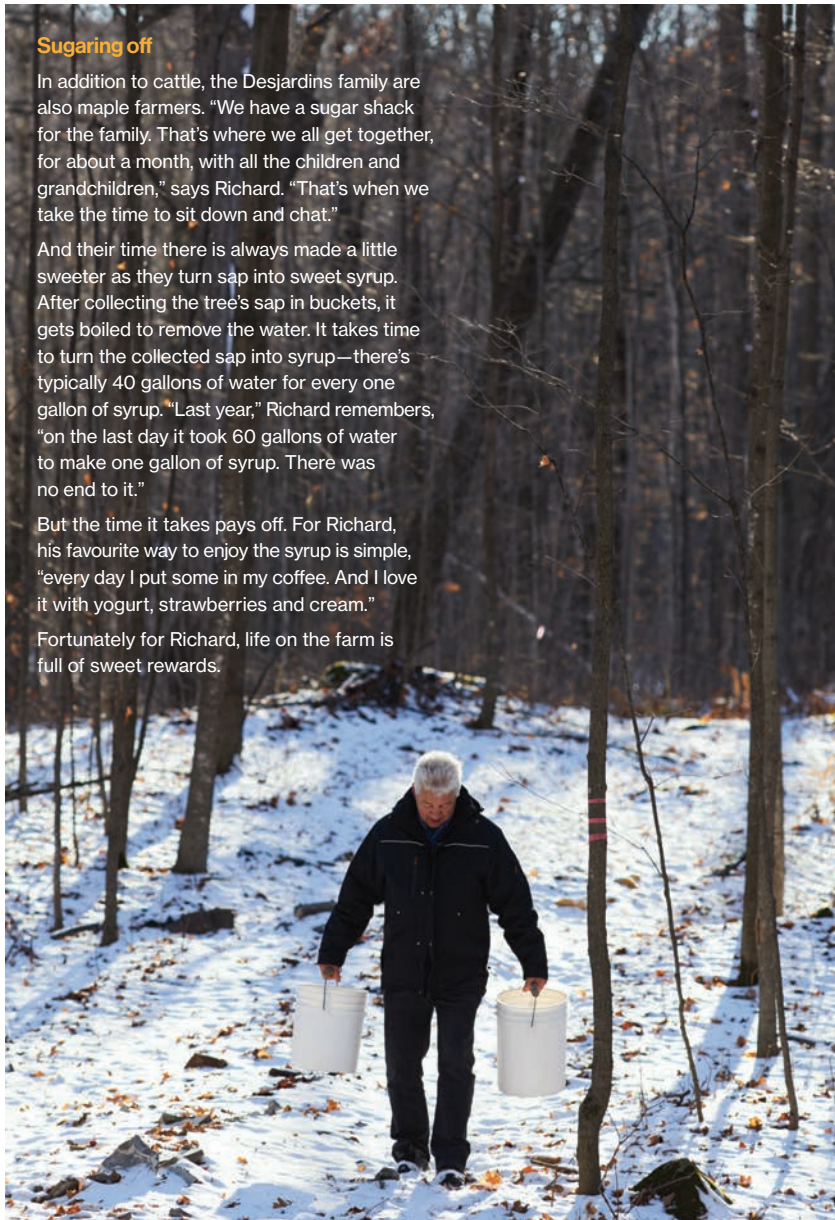
## Sugaring off

In addition to cattle, the Desjardins family are also maple farmers. “We have a sugar shack for the family. That’s where we all get together, for about a month, with all the children and grandchildren,” says Richard. “That’s when we take the time to sit down and chat.”

And their time there is always made a little sweeter as they turn sap into sweet syrup. After collecting the tree’s sap in buckets, it gets boiled to remove the water. It takes time to turn the collected sap into syrup—there’s typically 40 gallons of water for every one gallon of syrup. “Last year,” Richard remembers, “on the last day it took 60 gallons of water to make one gallon of syrup. There was no end to it.”

But the time it takes pays off. For Richard, his favourite way to enjoy the syrup is simple, “every day I put some in my coffee. And I love it with yogurt, strawberries and cream.”

Fortunately for Richard, life on the farm is full of sweet rewards.





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# Pets de Soeur (Easy Maple Pastries)

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## Ingredients

1 package crescent roll dough  
(e.g., Pillsbury)  
½ cup maple syrup  
½ cup maple sugar or  
brown sugar  
1 cup 15% country-style cream

## Directions

Remove dough from package and place on cutting board. Do not unroll dough, slice in 8 or 9 equal disks. Place disks in a square Pyrex or other similar dish so that the disks are not touching.

In a saucepan, bring cream, maple syrup and maple sugar (or brown sugar) to a boil. Cook for 5 minutes, stirring constantly with a whisk. Pour mixture over and between disks.

Bake in oven at 350°F for 30 minutes, or until dough is golden brown. Let stand. Serve with ice cream.

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**Richard & Carole Desjardins**  
Mirabel, Québec

# Meet the Dornstauder Family

Vibank, Saskatchewan



Now that the Dornstauders have retired from farming, Dianne is spending time in the kitchen passing on family traditions.



### Helping hands

When it's time to make strudel, Dianne has a crowd of helping hands—her children and grandchildren all come to help. "I love getting together with the grandkids to stretch the dough and put this all together carefully."



## The sweetest days

Since retiring, Dianne is happy to have more time to spend doing the things she loves—baking, playing with the kids and just being a grandma. She combines these loves by getting into the kitchen with the youngest members of the family and teaching them to make strudel just like she learned as a child.

"I remember my mom teaching me how to make strudel years ago. You stretch the dough out on the table and you have to peel tons of apples. You have to really work the dough so there are no lumps or grains in it. My mom hasn't made it for years, but my sister and I make it quite often."

Her granddaughter happily points out that now, "you're going to pass it on to us!"





### Family secrets

As she teaches her grandchildren, she also lets them in on the secrets to making a great strudel. "It has to be warm and it has to be rested. These days we cheat and put it in the bread maker to really work it. Then we put it in the oven with the light on to let it rest," says Dianne.

Thanks to the next generation of Dornstauders, the delicious memories of Dianne's youth are sure to live on.







# Apple Strudel

## Ingredients

1 cup butter melted

## Ingredients for dough

3 cups flour

½ tsp salt

2 eggs

3 tbsp oil

2 tbsp sugar

¾ warm water

## Ingredients for apple filling

6 apples chopped

1–2 cups sugar

1 tbsp cinnamon

½ to 1 cup bread crumbs

Raisins or nuts (optional)

## Directions

Put all ingredients in breadmaker. Set for dough. Test to make sure dough is soft. After about 20 minutes, take dough out. Oil well and let rest in covered container in oven with the light on.

Place cotton sheet on a table, sprinkle with flour. Take dough out of container and sprinkle with flour. Roll out like pie dough. Using the backs of your hands, stretch it out paper thin, draping over the table cloth. Tear off thick edges all the way around. Spread melted butter over dough.

Sprinkle with filling ingredients: bread crumbs, sugar, cinnamon and apples. Fold in shorter sides (just a little). Standing on the long side of the table, pick up cloth with both hands and gently roll strudel. If dough is too large, cut in half down the centre and roll from both sides. Carefully lift roll onto baking sheet covered with well-buttered parchment paper. Brush with butter. Bake at 350°F for 20 minutes. Brush with butter again and bake another 20 minutes. Brush with butter again.

## Notes

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**Dianne Dornstauder**  
Vibank, Saskatchewan

Want to make a poppy seed filled strudel?  
Find the recipe under "desserts".

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# Almond Bark

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## Ingredients

1 lb white chocolate wafers  
1 cup salted peanuts  
3 cups Golden Grahams cereal

## Directions

Melt white chocolate wafers on low heat. When melted add cereal and peanuts. Spread on a waxed paper cookie sheet. Cool in fridge for 30 minutes and break into pieces.

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**Bonnie Beaudin**  
Regina, Saskatchewan

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# Apple Cake

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## Ingredients

2 eggs  
¾ cup sugar  
½ cup vegetable oil  
1 tsp vanilla  
1½ cup flour and  
a pinch of salt  
2 tsp baking powder  
½ cup very cold water  
4–5 large apples, peeled,  
cored and sliced uniformly  
¾ cup brown sugar  
2 tsp cinnamon

## Directions

Mix together eggs and sugar. Add oil and vanilla to egg mixture. Add flour and water alternately until blended with egg mixture. Grease 9×9" pan and layer batter and apples. Sprinkle on brown sugar and cinnamon. Layer and end with dough sprinkled with brown sugar mixture.

Bake at 350°F for 35–40 minutes.

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**Diann Turner**  
Mallorytown, Ontario

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# Almond Puff

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## Ingredients for base and filling

- 1 cup margarine
- 1 cup water + 2 tbsp cold water
- 1 tsp almond flavouring
- 2 cups flour
- 3 eggs

## Ingredients for frosting

- 1½ cups icing sugar
- 1–2 tbsp cream
- 2 tbsp margarine
- 2 tbsp vanilla

## Directions

Mix together 1 cup of flour, ½ cup of margarine and 2 tbsp cold water. Round into a ball and divide in two. Pat dough into 2 long strips 12–13" long and 3" wide on ungreased cookie sheet.

Bring remaining margarine and water mix to a full rolling boil. Add almond flavouring and remove from heat. Add remaining flour, all at once, and use electric beater to mix until smooth and thick. Add in eggs, one at a time, beating until smooth. Divide batter in half and evenly spread over base, sealing edges.

Bake at 350°F for about 1 hour. Mix frosting and sprinkle with slivered almonds.

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**Janet Hundebly**  
Elbow, Saskatchewan

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# Buttermilk Cake

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## Ingredients

3 cups flour  
1 cup white sugar  
1 cup butter  
3 eggs  
1 cup buttermilk  
1 tsp baking soda  
2 cups raisins  
1 cup glazed fruit

## Directions

Mix sugar and butter until smooth. Add beaten eggs and buttermilk with baking soda added. Next add flour, salt and fruit. Mix together. Pour into a deep pan. Bake at 350°F for 1 hour. Test to make sure it's baked through.

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**Marean Jorgensen**  
Balgonie, Saskatchewan

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# Caramel Custard

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## Ingredients for caramel

½ cup sugar  
2 tbsp water

## Ingredients for custard

¼ cup sugar  
2 tsp vanilla extract  
2 cups warm milk  
3 eggs, slightly beaten

## Directions

In a saucepan, heat sugar and water until mixture is golden brown. Pour in 6 small ramekins and let cool. For the custard, mix sugar and vanilla extract with the warm milk. Once the sugar is dissolved, add the eggs and stir gently. Pour mixture in the ramekins and place them in a baking pan. Pour hot water in the pan to a depth of about 1 inch.

Bake in a 350°F oven for 40 minutes.

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**Chantal Tufard**  
Montréal, Québec

# Carrot Cake

## Ingredients

1½ cups vegetable oil  
2 cups white sugar  
4 eggs  
2 cups flour  
1½ tsp baking soda  
1 tsp salt  
2 tsp cinnamon  
2 cups grated carrots  
½ cup raisins  
½ cup walnut pieces

## Ingredients for icing

½ cup butter  
4 oz cream cheese  
1 tsp vanilla  
3 cups icing sugar

## Directions

Combine oil, sugar and eggs. Beat. Add flour, baking soda, salt and cinnamon. Fold in carrots, raisins and nuts. Place in two round pans, greased, and bake at 325°F for about 40 minutes.

Mix together all ingredients for icing. Ice cake and sprinkle walnuts over icing.

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**Pamela Crites**  
Ingleside, Ontario





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# Cherries in the Snow

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## Ingredients

Container Cool Whip (light)  
Angel food cake  
8 oz cream cheese  
½ cup milk  
¼ cup sugar  
One can cherry pie filling

## Directions

Cream together cream cheese, milk and sugar until smooth. Fold full container of Cool Whip into cream cheese. Tear up angel food cake into small pieces. Layer angel food cake with alternate layers of cheese and Cool Whip, finishing with creamy layer on top. Top with pie filling. Marinate overnight.

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**Mary Stuart**  
Binbrook, Ontario

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# Chocolate Marshmallow Pudding

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## Ingredients

1 cup white sugar  
1½ cups water  
2 tbsp shortening  
1 cup flour  
3 tbsp cocoa powder  
1 tsp baking powder  
½ tsp salt  
½ cup milk  
1 tsp vanilla  
½ cup miniature  
marshmallows

## Directions

Mix together ½ cup white sugar and 1½ cups of water. Boil for 5 minutes and put in 6 cup casserole. Cream together shortening and ½ cup sugar, then add the remaining ingredients. Drop, by spoonfuls, into boiled sugar and water.

Cover and bake at 325°F for about 45 minutes.

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**Marilynn Dow**  
Bowmanville, Ontario

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# Crazy Crunch Popcorn

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## Ingredients

¾ cup sugar  
½ cup margarine  
½ tsp vanilla  
¼ cup corn syrup  
Food colouring (optional)

## Directions

Melt butter in the microwave. Add sugar and syrup. Stir mixture to combine. Microwave for 4 minutes. Add vanilla. Pour over popped corn in large bowl, being careful not to get burned as it is very hot.

Tip: You can add nuts and it is just like Poppycock. You can also add food colouring to the sweet sauce for special occasions.

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**Dianne Hein**  
Lumsden, Saskatchewan

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# Delicious Sugar Cookies

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## Ingredients

1 cup margarine  
1 cup cooking oil  
1 cup icing sugar  
1 cup white sugar  
2 eggs  
1 tsp vanilla  
4½ cups flour  
1 tsp cream of tartar  
1 tsp baking soda  
1 tsp salt

## Directions

Beat margarine well and add oil. Add the next 4 ingredients and beat well. Stir in the remaining ingredients. Roll into balls of about 1 tbsp dough. Roll in white sugar. Place on slightly greased cookie sheet. Press gently with fork.

Bake at 350°F for 15–20 minutes until bottoms are lightly browned.

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**Linda Campbell**  
Regina, Saskatchewan

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# Easy Rhubarb Cake

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## Ingredients for cake

1½ cups brown sugar  
½ cup butter  
1 egg  
1 tsp vanilla  
1 cup sour cream  
    or buttermilk  
1 tsp baking soda  
2 cups flour  
1½ cups finely cut rhubarb

## Ingredients for topping

½ cup white sugar  
1 tsp cinnamon  
¾ cup shaved almonds

## Directions

Cream together brown sugar and butter. Add egg. Mix, in order: vanilla, sour cream (or buttermilk), baking soda, flour and rhubarb. Pour into greased 9 × 12" pan. Spread with topping.

Bake at 350°F for 35 – 40 minutes.

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**Lydia Hildebrand**  
Morden, Manitoba

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# Eatmore Bars

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## Ingredients

1 cup butter  
¾ cup cream honey  
22 marshmallows  
1 cup chocolate chips  
3 cups Rice Krispies  
1 cup chopped peanuts

## Directions

Melt together butter and cream honey in a large pot. Stir in marshmallows and chocolate chips until melted. Mix in Rice Krispies and chopped peanuts. Press mixture into a greased 9×13" pan and enjoy!

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**Leigha Hill**  
Irma, Alberta

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# Eskimo Pie

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## Ingredients for filling

1 pkg cream cheese  
1 tbsp milk  
2 pkg Dream Whip  
4 tbsp lemon juice  
½ cup sugar  
1 pkg miniature  
marshmallows (250g)

## Ingredients for crust

½ cup butter melted  
½ cup sugar  
2 cups graham crumbs

## Directions

Mix together crust ingredients and press into a 9 × 13" pan. Mix cream cheese with a bit of milk. Mix Dream Whip according to directions but omit vanilla. Mix together Dream Whip and cream cheese and blend in lemon juice and sugar. Fold in marshmallows. Spread whipped mixture onto the crust and chill. Add a cherry on top before serving.

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**Adrienne Keizer**  
St. Ann's, Ontario

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# Frozen Lemon Dessert

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## Ingredients

1 cup finely crushed  
chocolate cookie crumbs  
6 tbsp sugar  
2 tbsp melted butter  
½ cup lemon juice  
1 tbsp grated lemon rind  
2 eggs, separated  
¼ tsp almond extract  
15 oz can sweetened  
condensed milk

## Directions

Combine crumbs and 2 tbsp sugar and butter. Press mixture on bottom and sides of tray. Chill. Reserve remaining crumbs. Beat egg yolks until thick. Add milk, lemon rind, juice and almond extract. Stir until thick. Beat egg whites, gradually add remaining sugar and beat until stiff. Fold into milk-lemon mixture and pour into tray. Top with crumbs in a lattice pattern. Freeze until firm.

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**Jean Thomas**  
Regina, Saskatchewan



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# Fruit Cocktail Cake

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## Ingredients for cake

2 eggs  
1½ cup white sugar  
1 can fruit cocktail with juice  
2¼ cups flour  
1½ tsp baking soda  
½ tsp salt  
1 tsp vanilla  
1 cup coconut  
½ cup walnuts or pecans

## Ingredients for topping

¾ cup white sugar  
½ cup margarine  
¼ cup milk or evaporated milk  
½ tsp vanilla

## Directions

Mix together first 7 ingredients. Pour batter into 9×9" pan. Sprinkle coconut and pecans over batter. Bake at 350°F for 20–25 minutes. Bring topping ingredients to a boil for 2 minutes. Add on top of cooled cake.

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**Lela Moore**

Rosetown, Saskatchewan

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# Fruit Squares

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## Ingredients

2 cups graham cracker  
crumbs  
1 cup butter  
½ cup icing sugar  
28 oz can fruit salad  
2 eggs, well beaten  
1 cup whipping cream (35%)  
Maraschino cherries  
Walnuts

## Directions

Mix ½ cup melted and cooled butter with the graham cracker crumbs. Press mixture into an 8×12" rectangular mold. Bake for 10 minutes in the middle of an oven heated to 375°F.

Mix ½ cup softened butter with the icing sugar and eggs. Pour mixture over the cooled graham cracker crust. Add well-drained fruit salad. Top with whipped cream. Garnish with maraschino cherries and walnuts, as desired. Refrigerate 3 hours before serving.

Can be made a day in advance.

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**Tony Lefebvre**  
Anjou, Québec

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# Fudge Cake

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## Ingredients for cake

½ cup margarine  
2 tbspcocoa  
¾ cup flour  
½ cup chopped nuts  
1 cup brown sugar  
1 egg

## Ingredients for icing

1 cup icing sugar  
2 tsp cocoa  
Dash of vanilla  
Boiling water to mix

## Directions

Melt margarine and mix in next 5 ingredients. Pour into an 8×8" pan and bake at 300°F for 25–30 minutes. Mix icing ingredients and ice while cake is still hot.

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**Karen Rutledge**  
Carievale, Saskatchewan

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# Half-Hour Pudding

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## Ingredients for pudding

¼ cup brown sugar  
Salt  
1 cup flour  
2 tsp baking powder  
1 cup raisins or 2 tbsp cocoa  
½ cup milk  
2 cups boiling water

## Ingredients for topping

1 cup brown sugar  
¼ tsp nutmeg or cinnamon  
1 tsp butter

## Directions

Mix together brown sugar, salt, flour, baking powder, raisins or cocoa and milk. Sprinkle brown sugar, nutmeg and butter over top of pudding mixture. Pour the boiling water over the pudding.  
Bake at 350°F for 30 – 60 minutes.

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**Darlene Manning**  
Cadogan, Alberta

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# Haystacks

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## Ingredients

1 cup coconut  
1 cup oatmeal  
½ cup margarine  
½ cup cocoa powder  
½ cup brown sugar  
½ cup white sugar  
½ cup milk

## Directions

Boil all ingredients for 1 minute. Drop spoonfuls of mixture onto wax paper. Wait for them to cool and enjoy.

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**Melinda Nygaard**  
White City, Saskatchewan

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# Gingersnaps

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## Ingredients

¾ cup shortening  
1 cup brown sugar  
¼ cup molasses  
1 egg  
2¼ cups flour, white  
2 tsp baking soda  
½ tsp salt  
1 tsp ginger  
1 tsp cinnamon  
½ tsp cloves

## Directions

Cream first 4 ingredients till fluffy. Mix dry ingredients together and add to molasses mixture. Form into small balls, roll in white sugar, place 2 inches apart on cookie sheet.

Bake at 375°F for about 10 minutes. Cool. Remove from pan. Makes 2½ dozen.

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**Norma Lorensen**  
Lindbergh, Alberta

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# Grandma's Shortbread

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## Ingredients

½ cup cornstarch  
½ cup icing sugar  
1 cup flour  
¾ cup soft butter

## Directions

Sift together dry ingredients. Blend in butter to form soft, smooth dough (if dough is too soft let chill for 30 minutes). Roll into balls and press with fork or cut into shapes.

Bake at 300°F for 15 – 20 minutes until edges are slightly browned.

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**Lorraine Gergely**  
Regina, Saskatchewan

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# Grandma's Soft White Cookies

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## Ingredients

1 cup shortening  
1½ cups sugar  
2 eggs  
1 tsp vanilla  
4 – 4½ cups flour  
4½ tsp baking powder  
1 tsp baking soda  
½ tsp salt  
1 cup buttermilk

## Directions

Cream shortening and sugar. Add eggs, vanilla and beat well. Mix 1 cup of flour with baking powder, baking soda and salt. Stir into creamed mixture. Add remaining flour as needed, stir in buttermilk and it will form a soft, sticky ball. Cover bowl with plastic wrap and put into the fridge for 1 hour. Remove dough and roll out to desired thickness, about ¼" thick. Cut and place on parchment-lined baking pan. Bake at 350°F for 9 minutes. Take out and cool, then ice with icing.

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**Norma Bueckert**  
Winkler, Manitoba



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# Ice Cream

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## Ingredients

2 cups heavy whipping cream  
1 can sweetened  
condensed milk  
1 tsp vanilla  
Natural flavoring if desired  
(mint, cappuccino powder,  
peanut butter, cocoa  
powder, etc.)  
Chunky toppings (e.g., Oreos,  
chocolate chips, canned  
fruit, etc.)

## Directions

Put all ingredients in a mixing bowl and add flavouring, if desired. Whip in a bowl until creamy and soft peaks form. Fold in any chunky toppings as desired. Scrape mixture into plastic storage tub with a lid and freeze overnight.

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**Lisa Schellenberg**  
Winkler, Manitoba

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# Jiffy Chocolate Cake

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## Ingredients

1¼ cups flour  
1 cup sugar  
¼ cup cocoa  
¼ cup margarine or butter  
1 tsp baking powder  
1 tsp baking soda  
½ tsp salt  
1 egg  
1 tsp vanilla  
1 cup hot water

## Directions

Preheat oven to 350°F.  
In mixing bowl, measure all ingredients in order given.  
Beat until smooth. Pour into greased 9×9" pan.  
Bake for 30–35 minutes or until toothpick comes out clean.

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**Inga Hill**  
Stoughton, Saskatchewan

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# Lemon Cheesecake

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## Ingredients for filling

1 large box lemon Jello  
8 oz cream cheese  
1 cup white sugar  
1 cup hot water  
1 pt whipping cream

## Ingredients for crust

18 squares of honey graham  
wafers or 2 cups crushed  
 $\frac{3}{4}$  cup melted margarine

## Directions

Mix together the crust ingredients and press into 10 × 13" pan. Bake at 350°F for 10 minutes.

Dissolve Jello in 1 cup hot water and chill until syrup-like consistency. Whip chilled cream until foamy and soft peaks have formed. Mix cream cheese with sugar and add to Jello. Beat until smooth. Fold the mixture in with the whipped cream and pour the mix into the crust. Place in refrigerator to set.

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**Jeannine Eisler**  
Wawota, Saskatchewan

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# Lyla's Brownies

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## Ingredients for base

1½ cups flour  
1 tsp salt  
2 cups sugar  
½ cup cocoa  
2 tsp vanilla  
1 cup oil  
4 eggs  
¼ cup cold water  
½ cup or more chopped nuts  
(optional)

## Ingredients for icing

1 cup icing sugar  
2 squares of melted  
chocolate, unsweetened  
1 beaten egg  
2 tbsp butter  
1 tsp vanilla

## Directions

Mix in flour, salt, sugar, cocoa, vanilla, oil, eggs and water at a low speed until smooth. Do not mix too long. Add nuts if desired. Turn into buttered 13×9×2" pan and push in corners and smooth top. Bake at 350°F for 30 minutes (325°F if using a glass pan).

To make icing, melt chocolate in double broiler and add icing sugar, egg, butter and vanilla. Remove from heat and mix well. Add icing to brownies and serve.

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**Jane Peterman**  
Outlook, Saskatchewan



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# Marvelous Peanut Butter Dessert

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## Ingredients

½ cup brown sugar  
¾ cup peanut butter  
¼ cup butter  
1 cup flour  
8 oz cream cheese  
½ cup sugar  
1 tsp vanilla  
2 eggs  
1 cup whipping cream  
1 cup chocolate chips

## Directions

Cream together brown sugar, ½ cup of peanut butter and butter. Add flour and blend until crumbly. Press mixture into ungreased 9 × 13" pan and bake at 350°F for 10–15 minutes. Combine cream cheese, sugar, remaining peanut butter and vanilla and beat until smooth. Add eggs. Fold mixture into whipped cream. Pour over baked base, melt and drizzle chocolate over filling, and use knife to marble. Freeze for 2 hours and remove 15 minutes before serving.

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**Kristine Bauman**  
Belleville, Ontario

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# Lemon Slice

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## Ingredients for base

2 cups flour  
½ cup sugar  
1 cup margarine

## Ingredients for top

4 eggs, beaten  
2 cups sugar  
⅓ cup lemon juice  
¼ cup flour  
½ tsp baking power

## Directions

Mix ingredients for the base and press into a 13×9" pan. Bake at 350°F for about 20 minutes.

For the top, beat eggs, sugar and lemon juice. Sift in baking powder and flour. Mix and pour over base.

Bake at 350°F for 30 – 35 minutes. Sprinkle with icing sugar.

## Notes

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**Joyce De Blonde**  
Swan Lake, Manitoba

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# Mom's White Cake

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## Ingredients

2 cups sifted flour  
2 tsp baking powder  
½ tsp salt  
1 cup white sugar  
½ cup butter or margarine  
2 eggs  
1 tsp vanilla  
1 cup milk

## Directions

Preheat oven to 350°F.

Put all ingredients into mixing bowl. Beat slowly to moisten, then beat at medium speed until smooth, about 2 minutes. Pour into a 9×9" greased cake pan. Bake in oven about 32 minutes or until a toothpick comes out clean. Cool and put icing on.

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## Inga Hill

Stoughton, Saskatchewan



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# Old-Fashioned Bread Pudding

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## Ingredients

4 cups cubed white bread  
½ cup raisins  
2 cups milk  
¼ cup butter  
½ sugar  
2 eggs, beaten  
1 tbsp vanilla  
½ tsp cinnamon

## Directions

Heat oven to 350°F.

Combine bread and raisins in large bowl. Combine milk and butter in saucepan and cook over medium heat until butter is melted. Pour over bread mixture and let cool. Beat eggs, add vanilla and pour over bread mixture, mix well. Pour into greased 1½ quart casserole dish.

Bake for 40–50 minutes until set in centre.  
Serve with ice cream.

## Notes

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**Kathleen Tennant**  
Bawlf, Alberta

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# Old-Fashioned Rice Pudding

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## Ingredients

- ½ cup uncooked regular rice
- 3 cups milk
- ¼ cup sugar
- ½ tsp salt
- 1 tbsp butter or margarine
- 1 tsp vanilla
- Few grains nutmeg
- ½ cup raisins

## Directions

Preheat oven to 325°F.

Combine ingredients, except raisins, in a buttered 1½ quart casserole dish. Stir until sugar is dissolved.

Bake for 1 hour, stirring every 20 minutes. At the end of the hour, add raisins. Bake for another 15 minutes. Serve warm with cream.

## Notes

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**Stanley Pederson**  
Hughenden, Alberta

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# Orange Pudding

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## Ingredients for pudding

1 cup flour  
2 tsp baking powder  
½ tsp salt  
2 tsp sugar  
2 tbsp oil  
Dash of lemon juice  
1 can undrained mandarin  
oranges

## Ingredients for topping

1½ cups boiling water  
⅔ cup sugar  
2 tbsp butter

## Directions

Mix together flour, baking powder, salt, sugar, oil, lemon juice and mandarins in a 8×8" pan. Mix together water, sugar and butter for topping and pour over batter. Bake at 350°F for 40 minutes.

## Notes

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**Ruth Smith**  
Souris, Manitoba

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# Peanut Butter Chocolate Cake

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## Ingredients for cake

2 cups flour  
2 cups sugar  
 $\frac{2}{3}$  cup cocoa  
2 tsp baking soda  
1 tsp baking powder  
 $\frac{1}{2}$  tsp salt  
2 eggs  
1 cup milk  
 $\frac{2}{3}$  cup vegetable oil  
1 tsp vanilla  
1 cup brewed coffee,  
room temperature

## Ingredients for frosting

3 oz cream cheese  
 $\frac{1}{4}$  cup peanut butter  
2 cups icing sugar  
2 tbsp milk  
 $\frac{1}{2}$  tsp vanilla

## Directions

Combine dry ingredients. Add eggs, milk, oil and vanilla. Beat for 2 minutes. Stir in coffee (batter will be thin).

Bake at 350°F in a greased pan for 35–40 minutes (or until toothpick test comes out clean). Cool completely on rack.

Beat together cream cheese and peanut butter until smooth. Beat in sugar, milk and vanilla. Spread over cooled cake. Sprinkle with chocolate chips, if desired. Store in refrigerator.

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**Colette Shauf**  
Stoughton, Saskatchewan

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# Peanut Butter Cookies

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## Ingredients

2 cups flour  
2 tsp baking soda  
½ tsp salt  
1 cup butter or margarine  
1 cup peanut butter  
1 cup sugar  
1 cup packed brown sugar  
2 eggs

## Directions

Mix flour, baking soda and salt. In separate bowl, cream butter, peanut butter and sugars thoroughly. Beat in eggs one at a time. Mix well after each. Add flour to mixture. Mix well. Shape into balls and place 2" apart on ungreased baking sheet and press flat with floured fork.

Bake for 12 – 15 minutes at 375°F. Makes about 6 dozen cookies.

## Notes

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**Lina Straatman**  
Watford, Ontario

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# Peanut Butter Cup Cookies

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## Ingredients

¼ cup margarine  
½ cup sugar  
½ cup brown sugar  
½ cup peanut butter  
1 egg  
½ tsp vanilla  
1¼ cups flour  
¾ tsp baking soda  
¼ tsp salt  
3 dozen peanut butter  
delights

## Directions

Mix first 4 ingredients. Add egg and vanilla. Mix. Add flour, baking soda and salt. Mix well. Roll into little balls, spoon into greased small muffin pans (about ½ full).

Bake at 350°F for 8–10 minutes. When out of oven, stick a peanut butter cup into cookie and remove from pan. Makes 3 dozen.

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**Rosemary Biever**  
Provost, Alberta

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# Poppy Seed Cake

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## Ingredients for cake

⅓ cup poppy seeds  
1 cup sour cream  
¾ cup margarine  
1½ cup white sugar  
4 eggs  
2½ cup flour  
2 tsp baking powder  
1 tsp baking soda

## Ingredients for filling

⅓ cup of sugar  
1 tbsp cocoa  
1 tsp cinnamon

## Directions

Preheat oven to 350°F.

Mix filling ingredients and sprinkle a layer in a buttered Bundt pan. Mix poppy seeds and sour cream and let stand for 15–20 minutes. Beat margarine, sugar and eggs until fluffy. Mix together flour, baking powder and baking soda and add in poppy seed mixture and eggs mixture. Layer in a Bundt pan with the layer of filling, swirl with a knife.

Bake for 1 hour. Drizzle with icing sugar glaze if desired.

## Notes

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**Maureen Carles**  
Radville, Saskatchewan

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# Poppy Seed Filling

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## Ingredients for filling

1 cup ground poppy seed  
4 cups cream  
1 cup sugar  
4 eggs  
1 tsp cinnamon (optional)

## Directions

Whisk together eggs, sugar, cream and poppy seed. When dough is ready for filling, carefully pour a generous amount of poppy seed mixture and spread with your hands, but not too close to the edges. Flip over dough on short sides, towards the middle. You will have to be very quick to lift and put on cookie sheet without spilling the filling.

Brush with melted butter and bake at 350°F for 20 minutes. Brush with butter again, and bake for another 20 minutes. Then brush once more with butter.

If using cookie sheets with edges, remember to use well-greased parchment paper to prevent burning.

## Notes

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**Dianne Dornstauder**  
Vibank, Saskatchewan

This recipe is for the poppy seed filling only. You can find the recipe for strudel dough on the back of the "Meet the Dornstauders" profile.



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# Quick Chocolate Drops

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## Ingredients

1½ cups white sugar  
½ cup butter  
½ cup milk  
5 tbsp cocoa  
2½ cups rolled oats  
1 cup coconut

## Directions

Put sugar, butter and milk in a saucepan, bring to a boil. Add cocoa, stir in well. Stir in rolled oats and coconut. Cook 3–5 minutes, stirring constantly. Drop, a teaspoonful at a time, onto greased cookie sheets. Cool in the refrigerator.

## Notes

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**Vivian Izsak**

Kipling, Saskatchewan

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# Raspberry Dessert

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## Ingredients for filling

2 cups water  
¾ cup sugar  
3 tbsp corn starch  
1 large box raspberry Jello  
4 cups fresh raspberries

## Ingredients for crust

2 cups graham crumbs  
1 stick margarine  
1 tbsp brown sugar

## Directions

Mix brown sugar, graham crumbs and melted margarine, press into a 9 × 13" pan and refrigerate. Boil water and sugar. Add cornstarch, dissolved in ½ cup of water. Boil on medium heat until transparent. Add Jello and raspberries to the pot. Cool slightly and pour onto graham crust base. Set in refrigerator then top with whipped cream.

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**Jeannine Chanel**  
Notre Dame, Manitoba

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# Rhubarb Crisp

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## Ingredients

1 cup flour  
¾ cup oatmeal  
1 cup brown sugar  
1 tsp cinnamon  
½ cup melted butter  
4 cups cut rhubarb  
1 cup water  
1 tsp vanilla  
1 cup sugar  
2 tbsp cornstarch  
Ice cream to serve

## Directions

Mix flour, oatmeal, brown sugar, cinnamon and melted butter. Place half of crumb mixture in a 9×9" pan and cover with rhubarb. Combine and cook water, vanilla, sugar and cornstarch until thick. Pour over rhubarb and top with remaining crumb mixture.

Bake at 350°F for 50–60 minutes. Serve warm with ice cream.

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**Helen Sukovieff**  
Regina, Saskatchewan



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# Rhubarb Dessert

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## Ingredients

1 white or yellow cake mix  
4 cups rhubarb (frozen or fresh peaches or apples may be used instead of rhubarb)  
2 cups whipping cream  
1 cup sugar (more or less as desired)

## Directions

Prepare cake mix as directed. Spread evenly in cake pan. Cut fruit in ½ inch pieces and mix with sugar. Spread evenly on top of cake mix. Pour the whipping cream on top of fruit.

Bake at 350°F for about 1 hour. Test with toothpick. Serve warm or cold with whipped topping or ice cream.

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**Phyllis Davidson**  
Manitou, Manitoba

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# Rice Pudding

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## Ingredients

3 tbsp rice  
1 pint milk  
1 cup water  
1 tbsp butter  
½ cup sugar  
½ tsp cinnamon  
Raisins (optional)

## Directions

Combine ingredients and cook in oven at 350°F for 2 hours.

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**Gabriel Fifi**  
Bruxelles, Manitoba

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# Strawberry Pie

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## Ingredients for filling

1½ cups water  
¾ cup white sugar  
2 tbsp cornstarch  
1 box strawberry Jello  
2–3 cups slices strawberries  
Whipped cream to serve

## Ingredients for crust

2 cups graham crumbs  
¼ cup white sugar  
¼ cup melted butter

## Directions

Mix water, sugar and cornstarch, cook until thick. Add Jello powder and let cool. Add berries to the mixture. Mix crust and place in pie pan. Put mixture into crust and place in refrigerator. Top with whipped cream and serve.

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**Denise Young**

Alameda, Saskatchewan

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# Texas Sheet Cake

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## Ingredients for cake

2 cups flour  
2 cups sugar  
¼ tsp salt  
¼ cup cocoa  
1 cup butter  
1 cup boiling water  
½ cup buttermilk  
2 eggs, beaten  
1 tsp baking soda  
1 tsp vanilla

## Ingredients for icing

½ cup finely chopped walnuts  
¾ cup butter  
4 tbsp cocoa  
6 tbsp milk  
1 tsp vanilla  
1 lb icing sugar

## Directions

In a mixing bowl, combine flour, sugar and salt. In a saucepan, melt butter, add cocoa and stir to mix. Add boiling water, allow mixture to boil for 30 seconds. Turn off heat. Pour over flour mixture and stir. Combine buttermilk, beaten eggs, baking soda and vanilla in small bowl. Stir buttermilk mixture into butter chocolate mixture. Pour into jelly roll pan and bake at 350°F for 20 minutes. While cake is baking, make the icing.

Chop walnuts finely then melt butter in a saucepan. Add cocoa, stir to combine and then turn off the heat. Add milk, vanilla and icing sugar and stir together. Add the walnuts, stir and pour over warm cake. Smooth with spatula. Cool to room temperature and serve.

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**Jeannina Eisler**  
Wawota, Saskatchewan



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# Toblerone Cheesecake

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## Ingredients for base

1¼ cups Oreo crumbs  
¼ cup melted butter

## Ingredients for filling

2 8oz pkg cream cheese  
1 cup smooth peanut butter  
1 small Toblerone bar,  
chopped  
1 cup sugar  
1½ cups Cool Whip

## Ingredients for topping

½ cup Cool Whip  
1 small Toblerone bar,  
chopped

## Directions

Mix base ingredients and press into 9" springform pan. Set aside. In a bowl, beat together cream cheese, peanut butter and sugar until smooth. Fold in Cool Whip and Toblerone bar. Pour mixture into crust and cool. Melt together topping ingredients and pour over the cake. Refrigerate until ready to serve.

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**Norma Bueckert**  
Winkler, Manitoba

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# Vanilla Fudge

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## Ingredients

4½ cups brown sugar  
1½ cups butter  
375 mL can evaporated milk  
3 lbs icing sugar  
1½ tsp salt  
2 tsp vanilla  
Chopped nuts (optional)

## Directions

Bring brown sugar, butter and milk to a rolling boil in a large 4-litre pan, stirring frequently. Boil for 3–5 minutes. Remove from heat. Add vanilla, salt and icing sugar. Mix with electric beater till smooth, approx. 3 minutes, scraping sides of pan. Pour into four pie pans.

Note: Three pounds icing sugar is 1 kg bag plus approx. 2 cups.

## Notes

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**Johanna Bryant**  
Orono, Ontario

