

**JELL-O CHEESECAKE*****Crust:***

25 graham crackers, crushed  
3 Tbsp. powdered sugar  
1 stick oleo, melted

Combine ingredients; press crumb mix in 9- by 13-inch pan, saving some for garnish.

Put large can evaporated milk in freezer for approximately 2 hours. Dissolve a 3-oz. pkg. lemon Jell-o in 1 cup boiling water. Stir in until dissolved. Add 1 cup sugar. Cool, but do not let set. Whip the chilled can of milk. Add 2 Tbsp. lemon juice, Jell-o mixture, two 8-oz. pkgs. softened Philadelphia Cream Cheese and 2 tsp. vanilla. Mix until fairly smooth. Pour over graham cracker crust. Top with crumb garnish. Chill 4 hours or overnight before serving.

**Joan E. McGreevy**  
Cooperstown

**LEMON SUGAR COOKIES**

1 cup all-purpose flour  
1 tsp. baking powder  
5 Tbsp. margarine, softened  
1/3 cup granulated sugar  
1 tsp. grated lemon peel or lemon juice  
2 drops yellow food coloring (optional)  
1/4 cup lemon juice  
2 Tbsp. granulated sugar

Preheat oven to 350 degrees. Spray 2 nonstick baking sheets with vegetable cooking spray. Set aside. In a small bowl, combine flour and baking powder. In a medium bowl, using an electric mixer set on medium speed, cream margarine and 1/3 cup of sugar until light and fluffy. Beat in 1 tsp. lemon peel (or juice) and food coloring. Alternately beat in flour mixture and 1/4 cup of lemon juice until well blended. Shape dough into 1-inch balls and roll in 2 Tbsp. sugar. Place 2 inches apart on pre-

pared baking sheets. Using the tines of a fork, press a crisscross pattern onto each cookie. Bake until edges are lightly golden, about 10 minutes. Transfer cookies to a wire rack and cool completely.

**Trisha Jester**  
Clintonville

**MANGO MERINGUE PIE*****Filling:***

1 cup sugar  
1/4 cup cornstarch  
1 cup water  
2 egg yolks, beaten  
2 Tbsp. margarine  
1 Tbsp. lemon juice  
1/3 cup of Simply Orange juice  
with mango

Heat oven to 400 degrees. Mix sugar and cornstarch in a medium saucepan. Stir in water and cook over a medium heat, stirring constantly, until mixture thickens. Gradually stir half the hot mixture into the egg yolks and return to the pan, mixing thoroughly. Boil 1 minute. Remove from heat; stir in butter, lemon juice and mango juice. Whisk thoroughly and pour into a baked 8-inch pie shell. Top with meringue (see below) and bake 10 minutes or until delicate brown.

***Meringue:***

2 egg whites  
1/4 tsp. cream of tartar  
1/4 cup sugar  
1/4 tsp. vanilla

Beat egg whites and cream of tartar until creamy. Gradually beat in sugar until meringue is glossy and forms stiff peaks.

**Paula J. Cornmesser**  
Franklin

**MAPLE WALNUT FUDGE**

2 cups miniature marshmallows  
12-oz. bag white chocolate chips  
1/2 cup walnuts, chopped  
1 1/2 cups sugar  
1/4 tsp. salt  
2/3 cup evaporated milk  
2 Tbsp. butter  
1 1/2 tsp. maple walnut flavoring

Mix miniature marshmallows, white chocolate chips and chopped walnuts in a bowl. Mix together the rest of the ingredients in a pan. Put on medium heat and stir until it comes to a boil. Boil for 5 minutes on medium heat. Stir into marshmallow mixture and stir until it melts. Pour into 8- by 8-inch pan. Cool. Cut in pieces. Can replace the white chocolate chips with chocolate or butterscotch. Take away the maple walnut flavoring and add vanilla for a different fudge.

**Barbara McGinnis**  
Reno

**MARBLE SPICE CAKE**

1/3 cup sugar  
2 cups flour  
2 1/2 tsp. baking powder  
1 tsp. salt  
1/2 cup shortening  
3/4 cup milk, divided  
1/2 tsp. vanilla  
2 eggs

Spices for half of the batter:

1 tsp. cinnamon  
1/4 tsp. cloves  
1/2 tsp. allspice  
1/2 tsp. nutmeg

Mix together the flour, sugar, baking powder and salt. Drop in shortening. Add 2/3 cup milk, then vanilla and beat 150 strokes. Add eggs and remaining milk. Beat until smooth. Split batter in half and add spices to one half. Drop batter alternately (spiced and non-spiced) by teaspoon into 10- by 10- by 2-inch pan. Run spatula through batter to marble it. Bake at 375 degrees.

**Norma Jean Baker**  
Clarion

**Editor's Note:** The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper. Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.

**MARQUIETS (Cupcakes)**

2 eggs  
1 cup brown sugar  
1/2 cup flour  
1/4 tsp. baking powder  
1/3 tsp. salt  
3/4 cup nuts, chopped

Mix ingredients and bake in small muffin pans at 325 degrees for 20 minutes. Can use caramel icing, if desired.

**Gertrude Jolly**  
Titusville

**MINI BROWNIE BUTTONS**

1/3 cup butter or margarine  
2 squares (1 oz. each) unsweetened baking chocolate  
3/4 cup sugar  
2 eggs  
1/2 tsp. vanilla  
3/4 cup all-purpose flour  
1/2 cup miniature candy-coated chocolate pieces

Mix and bake.

**Brittany Schill**  
North Clarion High School

**MINUTE CHOCOLATE MUG CAKE**

4 Tbsp. flour  
4 Tbsp. sugar  
2 Tbsp. cocoa  
1 egg  
3 Tbsp. milk  
3 Tbsp. oil  
Splash of vanilla extract  
1 large coffee mug

Add dry ingredients to mug and mix well. Add egg and mix thoroughly. Add milk and oil. Mix well. Microwave on 1,000 watts for 3 minutes. The cake will rise over the top of the mug.

**Zachery Gregory**  
Keystone High School

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