

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.



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RAISIN-FILLED COOKIE SQUARES

Filling:

1 cup raisins
½ cup sugar
1 Tbsp. cornstarch
1 cup water

Dough:

½ cup lard or Crisco shortening
½ cup sugar
1 large egg
½ cup milk
½ tsp. salt
½ tsp. baking powder
½ tsp. baking soda
3 cups flour
Extra sugar for sprinkling over unbaked
crust (optional)

In a 2-quart saucepan, mix all filling ingredients. Cook over medium heat, stirring often, until thickened, about 5 minutes. Cool at least 30 minutes. While filling cools, cream lard or Crisco with sugar and egg. Add milk alternately with sifted dry ingredients to form a stiff dough. Divide dough in half. Roll out each half into a 10- by 14-inch rectangle. Place one rectangle on a greased cookie sheet. Cover with cooled raisin filling. Place second cookie dough sheet on top of filling. Seal edges by lightly pressing or crimping with a fork. With fork, poke holes a few inches apart across top to let out steam. Top can be sprinkled with a little sugar at this point. Bake in 375-degree oven until edges are lightly golden brown, about 15-20 minutes. Cut into 24 squares while still warm. Cool completely. Keep in covered container. These cookies always stay soft. Recipe can be doubled.

Jean Blandin
Franklin

RASPBERRY STREUSEL COFFEE CAKE

3½ cups unsweetened raspberries
1 cup water
2 Tbsp. lemon juice
1¼ cups sugar
1/3 cup cornstarch

In large saucepan, cook raspberries and water for 5 minutes. Add lemon juice, then cornstarch.

Batter:

3 cups flour
1 cup sugar
1 tsp. baking powder
1 tsp. baking soda
1 cup cold butter
2 eggs
1 cup sour cream
1 tsp. vanilla

Topping:

½ cup flour
½ cup sugar
¼ cup butter, softened
½ cup chopped pecans

Glaze:

½ cup confectioners' sugar
2 tsp. milk
½ tsp. vanilla

For batter, combine flour, sugar, baking powder and baking soda. Cut in butter until mixture resembles coarse crumbs. Stir in eggs, sour cream and vanilla. Batter will be stiff. Spread half batter in bottom of greased 9- by 13-inch pan. Spread raspberry mixture over batter then spread the remaining batter over the raspberries. Combine topping ingredients and sprinkle over the top. Bake at 350 degrees for 40-50 minutes. Combine glaze ingredients and drizzle over top of warm cake.

Joan Callen
Mayport

RICE KRISPIES PINWHEELS

10-oz. pkg. large marshmallows
¼ cup peanut butter
¼ cup oleo
6 cups Rice Krispies
1 1/3 cups chocolate chips
2/3 cup peanut butter chips

Line a 10- by 15-inch cookie sheet with waxed paper and grease with butter. Measure chocolate and peanut butter chips into a 2-cup glass bowl or measuring cup and set aside. In large microwave-safe bowl, combine marshmallows, oleo and peanut butter. Cover with waxed paper and microwave for 2 minutes; stir until well blended. Stir in Rice Krispies until well coated. Spread onto buttered waxed paper. You can butter your hands to spread and flatten the mixture. Microwave combined chips, uncovered, for 1½-2 minutes. Stir until chips are completely melted and smooth. Spread over cereal mixture. Roll up jellyroll-style, starting with the long side, peeling away waxed paper as you go. Place seam-side-down on cookie sheet and refrigerate at least 1 hour before slicing.

Diana Kunselman
Rimersburg

