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Cakes and loaves

Cherry loaf

Nenny's recipe

2 cups	flour	3	tblsp	cooking oil	
1 cup	sugar	¼	tsp	almond extract	
3	tsp	baking powder	¼	cup	maraschino cherry juice
½	tsp	salt	1	cup	maraschino cherries
2		eggs	½	cup	walnuts
¾	cup	milk			

Procedure

- 1 Sift flour, sugar, baking powder and salt together.
- 2 Beat eggs, milk, oil, almond extract and cherry juice.
- 3 Add liquid to dry ingredients. Beat for 30 seconds. Add cherries and walnuts.
- 4 Pour into greased loaf pan. Bake 1 hour at 350°.

Chocolate cake

A very reliable and easy recipe from D'Anne Epp - mother of Paul Epp (school friend of Paul's)

2	eggs	2/3	cup	cocoa	
2	cups	sugar	2	tsp	baking powder
2/3	cup	oil	2	tsp	baking soda
2 2/3	cups	flour	1	tsp	salt
2	cups	boiling water	2	tsp	vanilla

Procedure

- 1 Mix eggs, oil and sugar. Add the other ingredients, except the flour.
- 2 Add the flour and boiling water, alternately, ending with the dry ingredients.
- 3 Grease and flour a 9" by 12" pan, 2 layer round pans or a bundt pan.
- 4 Bake at 350° for 25 - 30 minutes.

Chocolate cake

A recipe from D'Anne Epp (mother of Paul Epp). It's a very good and reliable chocolate cake recipe.

2	eggs	2/3	cup	cocoa	
2	cups	sugar	2	tsp	baking powder
2/3	cup	oil	2	tsp	baking soda
2 2/3	cups	flour	1	tsp	salt
2	cups	boiling water	2	tsp	vanilla

Procedure

- 1 Mix eggs, oil and sugar. Add the other ingredients, except the flour and water, Add the flour and boiling water, alternating, ending with the flour.
- 2 Grease and flour a 9"x12" pan, 2 layer pans, or a bundt pan.
- 3 Bake at 350° for 25 - 30 minutes.

Felton fruit loaf

Recipe from Gloria Harris

4 oz	butter or margarine	$\frac{3}{4}$ tsp	baking powder
4 oz	sugar	2 oz	almond, grated
2	eggs	2 oz	mixed peel
8 oz	flour	8 oz	currants

Procedure

- 1 Cream butter, sugar and eggs.
- 2 Sieve flour and almonds. Fold into cream mixture. Add peel and currants and a little milk, if too dry.
- 3 Pour into a greased and floured 8" round pan.
- 4 Bake at 425° for 15 minutes and then 350° for 20 - 25 minutes.
- 5 Serve sprinkled with sieved icing sugar.

Fruit loaf

Nenny's recipe

1 cup	white sugart	2 cups	dates, chopped
2 cups	white flour	1 cup	nuts, chopped
1 tsp	salt	½ cup	cherries
2 tsp	baking powder	1 cup	warm milk
1 cup	raisins	1 tsp	vanilla

Procedure

- 1 Soak raisins in hot water for ½ hour and drain well.
- 2 Mix all dry ingredients with fruit.
- 3 Add warm milk and vanilla.
- 4 Cook about 1 hour at 325°. (Use a long narrow, 12" x 4" pan)

Yield: 12" x 4" loaf

Galette de Poitou

This is like a big shortbread cookie that you cut into wedges. Great to serve with a fruit dessert.

200 gm butter

salt

200 gm sugar

Optional: almond extract and slivered almonds

300 gm flour

Procedure

- 1 Mix the flour and sugar. Cut the butter into the flour mixture. Will be a very dry crumbly mixture. (May need to add a bit more flour.)
- 2 Butter a pie plate. Pat the mixture into the pie plate. Brush top with milk.
- 3 Can add almond extract to the mixture and then top with sliced almonds after brushing with milk.
- 4 Bake for 25 minutes at 325°. Watch it to make sure it cooks all the way through but does not burn.
- 5 Slice into wedges while still warm to prevent the pieces cracking.

Lemon loaf

Nenny's recipe

½ cup shortening
1 cup sugar
2 eggs
½ cup milk
1½ cup flour

½ tsp salt
1 tsp baking powder
1 lemon rind and juice
1/3 cup sugar

Procedure

- 1 Grate lemon rind. Extract juice and set aside.
- 2 Cream shortening and add sugar. Add eggs one at a time. Add milk.
- 3 Combine dry ingredients. Fold into wet ingredients. Pour into a loaf pan.
- 4 Bake for 1 hour at 325°. Cool 15 minutes in the pan.
- 5 Mix lemon juice and sugar. Pour over the top.

Sponge cake

A good sponge cake for the Zuccotto Fiorentino.

5	eggs, separated			Meringue	
1	tbsp	lemon juice		pinch	cream of tartar
¾	cup	sugar	¼	cup	sugar

Procedure

- 1 Separate the eggs. Beat the egg yolks with sugar until the mixture is thick and lemon coloured. Beat in the sugar (2 tablespoonfuls at a time) and continue to beat until the mixture forms a ribbon when the beater is lifted.
- 2 Beat the egg white with cream of tartar until they hold soft peaks. Beat in the sugar (1 tablespoonful at a time) until the meringue holds stiff peaks.
- 3 Fold the meringue into the yolks, alternating with the flour.
- 4 Pour batter into a buttered and floured 9" springform cake pan.
- 5 Bake at 350° for 40 minutes, or until the cake tester comes out clean
- 6 Transfer cake in the pan to a rack and cool for 10 minutes. Remove the sides of the pan and let the cake cool completely.

Servings: 12

Zucchini (or carrot) cake

Recipe from Susan Dohoo.

1/3 cup	boiling water	1 tsp	ground cinnamon
2 cups	zucchini, finely chopped (can replace with grated carrots)	1 tsp	ground nutmeg
2 cups	all-purpose flour	1 tsp	ground cloves
1¼ cup	sugar	½ cup	vegetable oil
1¼ tsp	baking powder	3	eggs
1 tsp	salt	1 tsp	vanilla
		1 cup	nuts, chopped

Procedure

- 1 Grease and flour an oblong 13"x9"x2" pan.
- 2 Beat all ingredients on low speed for 1 minute, then medium speed for 2 minutes.
- 3 Pour into pan. Bake at 350° for 45 - 50 minutes. Front with lemon frosting.

Zuccotto Fiorentino (Chocolate Cream Cake)

A decadent cake. It doesn't look impressive, but it is wonderful! While it is not difficult to make, there are lots of steps. The cake should be made the day before it is to be served. I have reduced the amount of whipped cream from the original recipe, but it is still very rich.

9" sponge cake	2	tblsp	orange-flavoured liqueur
Syrup	1	oz	semi-sweet chocolate, grated
1/3 cup sugar			Second layer
1/3 cup water	3	oz	semi-sweet chocolate
1/4 cup rum	1	cups	whipping cream
1	2	tblsp	dark rum
tblsp orange-flavoured liqueur	1/4	cup	walnuts, chopped
First layer			Topping
1			Whipping cream, confectioners' sugar and grated
tsp gelatine			chocolate, as desired
1			
tblsp cold water			
1			
cup whipping cream			
1/4			
cup superfine granulated sugar			

Procedure

- 1 Make a sponge cake -- see separate recipe. Slice the cake horizontally into 3 pieces.
- 2 Make the syrup. Cook the sugar and water in saucepan over moderately low heat, stirring, until the syrup is clear. Remove the pan from the heat and let the syrup cool for 5 minutes. Stir in the rum and orange-flavoured liqueur. Let the syrup cool completely.
- 3 First layer is the bottom layer of the cake. Brush 1/3 of the syrup over this first layer.
- 4 Sprinkle the gelatine over the cold water and let sit for 5 minutes. Set the bowl in small pan of hot water and stir the gelatine until dissolved.
- 5 Beat whipping cream until in hold soft peaks. Beat in sugar (one tablespoonful at a time) and the liqueur. Continue to beat until it holds stiff peaks. Fold in chocolate.
- 6 Spoon over the first layer of the cake. Top with second layer and brush this layer with half the remaining syrup.
- 7 Melt chocolate in small pan and let it cool to lukewarm.
- 8 Beat the whipping cream until it holds soft peaks. Beat in the melted chocolate and the rum. Continue to beat until it holds stiff peaks. Fold in the chopped walnuts.
- 9 Spoon the mixture over the second layer. Brush the remaining syrup over the top layer.
- 10 Garnish the cake with rosettes of whipping cream, if desired, or sprinkle with confectioners' sugar and grated semi-sweet chocolate.

Servings: 12

Cookies and squares

"Enamel" bars (Nanaimo bars)

Originally Susan Reesor Dohoo's recipe - imported in to the Dohoo Christmas favourites

½ cup	butter			Filling
¼ cup	white sugar	¼ cup	butter	
5	tbsp cocoa	2	tbsp custard powder	
1	egg, beaten	3	tbsp milk	
28	graham crackers, crushed (about 2¼ cups)	2	cups sifted icing sugar	
1	cup coconut			Chocolate topping
½	cup chopped walnuts	4	oz chocolate (4 squares)	
	vanilla	1	tbsp butter	
	salt			

Procedure

- 1 Melt butter and sugar. Add cocoa and egg. Cook in double boiler until thick.
- 2 Add graham cracker crumbs, coconut, walnuts, vanilla and salt. Stir well. Pat into a 9" x 9" pan.
- 3 Mix together butter, custard powder and milk. Spread over crumb mixture. Put in refrigerator for 15 minutes.
- 4 Melt chocolate with butter. Spread over custard layer.

"Green bobbles"

"Green bobbles"

Grandad's favourite at Christmas

3	oz	cream cheese		pinch	salt
2½	cups	icing sugar			green colouring
¼	tsp	peppermint extract	1/3 - ½	cup	coconut

Procedure

- 1 Mix cream cheese, icing sugar, peppermint, salt and green colouring. Mix in half the coconut.
- 2 Roll into balls (using coconut to stop them sticking to your hands). Roll in remaining coconut.

Almond Florentines

Very easy... very "moreish" recipe from Alison Sutherland

Graham wafers	1 cup brown sugar
1 cup butter	1 cup flaked almonds

Procedure

- 1 Oil a 15" x 10" jelly roll pan or cookie sheet with sides. Arrange wafers to cover the bottom of the pan.
- 2 Melt butter, add brown sugar and cook over medium heat for 5 minutes. Do not boil. Spoon mixture over the wafers.
- 3 Sprinkle almond flakes over the top.
- 4 Bake at 375¼ for 7 minutes. Turn off the oven, open the door and cool for about one hour. Cut while still warm, otherwise they will stick to the pan.

Coconut raisin squares

Nenny's recipe

3/4 cup flour	1 cup raisins
1/2 tsp salt	3/4 cup white sugar
1/2 tsp baking powder	2 beaten eggs
1/2 - 1 cup coconut	1/2 tsp vanilla

Procedure

- 1 Mix ingredients in the order listed.
- 2 Put in 8" x 8" baking tin.
- 3 Bake at 350° for 25 - 30 minutes.

Yield: 8" x 8" pan

Fruit squares

Recipe from Gloria Harris

3/4 cup butter	1/2 tsp baking powder
1 1/2 cup sugar	1/2 tsp nutmeg
3 eggs	1 1/2 cup dates, chopped
1 cup flour (plus 1 tbsp)	3/4 cup walnuts, chopped

Procedure

- 1 Cream butter, add sugar gradually.
- 2 Add eggs one at a time. Beat well
- 3 Add all dry ingredients.
- 4 Grease 2 8" x 8" pans. Pour in mixture. Bake at 325° for 45 minutes.
- 5 When cold, cover with orange glaze (icing sugar mixed with little orange juice).

Yield: 2 8" x 8" pans

Ginger cookies

Nenny's recipe from Katherine English

1 cup molasses	1 3/4 tsp baking powder
1/2 cup shortening	1 1/2 tsp ginger
1 tsp baking soda	1 tsp salt
2 1/4 cups flour	

Procedure

- 1 Heat molasses -- bring to boil. Add shortening and soda.
- 2 Sift flour, baking powder, ginger and salt. Add to hot liquid.
- 3 Chill in fridge.
- 4 Roll out and cut into cookies. Bake on greased baking sheet at 350° for 5 - 7 minutes.

Grasmere gingerbread

"This crumbly biscuit, not at all like our soft, moist gingerbread, is sold in a cottage by the churchyard where William and Dorothy Wordsworth are buried. In their time, fine ground oatmeal would have been used rather than expensive wheat flour." A recipe from Jill Holroyd.

¼ lb	flour or fine oatmeal (or both mixed)	¼ tsp	baking powder
½ lb	brown sugar	5 oz	melted butter
1	tsp	ground ginger	

Procedure

- 1 Mix all ingredients into a crumbly mixture.
- 2 Press lightly into a flat roasting pan (9"x13") lined with parchment paper. (Mixture should be about ¼" deep.)
- 3 Bake until golden brown at 350°, about 30 - 35 minutes. While still warm, mark into oblong pieces, but leave in the pan to cool.

Healthy oat and raisin cookies

1 cup	flour	1½ cups	brown sugar, lightly packed (I use less)
1 tsp	baking soda	2	eggs
½ tsp	salt	1 tsp	vanilla
2 cups	oats	¾ cup	coconut (I leave out)
¼ cup	wheat germ	¾ cup	raisins
¾ cup	butter or margarine	½ cup	nuts (optional)

Procedure

- 1 Combine flour, baking soda, salt, oats and wheat germ. Stir well to blend.
- 2 Cream butter, brown sugar, eggs and vanilla together thoroughly.
- 3 Add oats mixture. Mix well.
- 4 Stir in coconut, raisins and nuts.
- 5 Drop dough by teaspoonfuls onto greased baking sheets. Flatten slightly with hands or floured fork.
- 6 Bake at 350° for 12 - 15 minutes or until golden.

Servings: 54

Lemon pistachio biscotti

Susan Dohoo's recipe ... apparently now a favourite of theirs at Christmas time.

1	cup	butter, softened	½	tsp	salt
2	cups	sugar	2	cups	pistachios, salted and shelled (or use unsalted, if you can't find salted)
6		eggs			Lemon Drizzle
2	tbsp	lemon rind, grated			
2	tbsp	vanilla	½	cup	icing sugar
½	cups	flour	1	tbsp	lemon juice (approximately)
1	tbsp	baking powder			

Procedure

- 1 Line baking sheets with parchment paper or grease.
- 2 In large bowl beat butter with sugar until light and fluffy. Beat in eggs, one at a time, then lemon rind and vanilla. In a separate bowl whisk together flour, baking powder and salt. Stir into butter mixture. Stir in pistachio nuts.
- 3 Divide dough into quarters. With floured hands shape each into a log about 12" long. Place 2, about 4" apart, on each prepared pan. Flatten with your hands to about 3" wide leaving a slightly rounded top.
- 4 Bake in top and bottom thirds of a 325° oven rotating and switching pans half way through, for 30 minutes or until firm and just turning golden.
- 5 Let cool on pan on rack for 10 minutes. Transfer to cutting board. Using serrated knife, cut diagonally into 1/2" thick slices. Stand slices upright on same pans.
- 6 Return to oven. Bake, rotating and switching pans half way through for 30 or 40 minutes or until dry and crisp. Transfer, cut sides up, to rack set on waxed paper. Let cool.
- 7 Lemon drizzle: Whisk icing sugar with lemon juice to create a smooth liquid. Drizzle over cookies.
- 8 Will keep covered at room temp for 2 weeks or freeze up to 1 month (Susan suggests you can also just eat them!)

Neapolitan squares

Nenny's recipe

20	graham crackers, crushed (or equivalent in crumbs)	1	tsp	heaped, flour	
½	cup	brown sugar	2	cups	shredded coconut
½	cup	melted butter	1	tin	condensed milk

Procedure

- 1 Crush graham crackers and add sugar, melted butter and flour.
- 2 Put into 9" x 9" pan. Bake 275° for 10 minutes.
- 3 Mix coconut, condensed milk and pour over baked crumbs.
- 4 Bake at 350° for 20 minutes.
- 5 Ice with plain sugar icing.

Peanut butter squares

Any mixture of cereal will do.

½ cup sugar

½ cup corn syrup

1 cup peanut butter

3 cups cereal (2 c. Corn Flakes and 1 c. Rice Krispies)

Procedure

- 1 Melt sugar in corn syrup and bring to boil. Add peanut butter and stir quickly. Continuing to stir quickly, add cereal.
- 2 Pat into 9" square pan and cool. Cut into squares.

Raisin scones

Nenny's recipe. This is a basic recipe - perhaps a war-time recipe, since it does not include eggs. I find them a bit dry and they need to be eaten right away. Other recipes that I have for scones include, for this volume of flour, as many as 4 eggs and 1/3 cup of cream instead of 1 cup of milk. It seems that eggs help to make the scones last longer. Or try substituting cream for the milk to add more fat to the recipe.

3½ cups flour
4 tsp baking powder
¾ cup sugar
4 oz margarine/butter

1 cup milk
Options:
raisins
grated cheese

Procedure

- 1 Mix flour, baking powder and sugar.
- 2 Cut margarine into the flour mixture, until it makes small crumbs.
- 3 Fold in the milk and mix until makes a stiff dough.
- 4 Pat down to about 1" thick and cut into triangles or rounds. Brush top with beaten egg.
- 5 Bake at 350° for about 12 minutes.
- 6 Cut add raisins. For savoury scones, reduce the sugar, add a pinch of salt and grated cheese.

Raspberry bars

Recipe from Gloria Harris, friend of Nenny's from her nursing days and then Gloria and her husband, Ed, were friends of Nenny and Grandad's in Ottawa.

1 cup	flour			raspberry jam
1 tsp	baking powder	1		beaten egg
½ cup	butter	½ cup		sugar
1 tbsp	milk	2 cups		coconut
1	egg	1	tbsp	butter
	pinch salt			

Procedure

- 1 Cream butter and add milk. Add egg.
- 2 Mix flour, baking powder and salt. Add to wet ingredients. Spread in 8" x 8" pan. Cover with raspberry jam.
- 3 Mix beaten egg with sugar and butter. Add coconut.
- 4 Bake at 350° for 3/4 hour.

Rum balls

Nenny's recipe - a "must" at Christmas

½ lb	vanilla wafers (224 grams)	1 cup	pecans or walnuts, chopped
1 cup	icing sugar	½ cup	corn syrup
2 tbsp	cocoa	¼ cup	rum (or more)

Procedure

- 1 Roll wafers into crumbs. Mix in sugar, cocoa, nuts, syrup and rum. Stir until blended and stiff. (I use a food processor.)
- 2 Shape into 1" balls by coating hands with icing sugar.
- 3 Let stand for 1 hour in fridge and roll in icing sugar again.

Shortbread

A recipe from Mary McConnell -- a friend of Ian and Susan Dohoo.

6 oz	butter	3	tbsp	cornstarch	
3	tbsp	icing sugar	1½	cups	flour

Procedure

- 1 Cream the butter and then add the sugar.
- 2 Add the cornstarch and flour.
- 3 Divide into 4 pieces and roll each piece into a circle. Place the circle on a baking sheet and cut into 9 wedges. Can also be shaped into individual cookies.
- 4 Bake 10 - 15 minutes at 350°, until golden on the bottom. Watch carefully to make sure they do not burn.

Servings: 36