MORAN FAMILY COOKBOOK

Compiled by: Ellen M. Ransford and Moran Family

Introduction

AUNT HELEN'S FRUIT BARS

Source: Nanna Moran used to make these bars for family gatherings. No one ever told me who Aunt Helen was.

Description

An nice bar that yields a lot if cut into smaller size.

Ingredients

- 3/4 cup vegetable shortening
- 2 cups Brown sugar - packed
- 2 eggs
- 3 cups flour (all purpose)
- 1 tsp baking powder, baking soda, cinnamon
- 1/4 tsp ground cloves, nutmeg
- 1 cup raisins
- 1/2 cup chopped nuts (walnuts or pecans)
- 1 cup boiling water

Instructions

In a large bowl cream shortening and sugar. Add eggs and beat well. Whisk together flour, soda, baking powder and spices. Stir flour mixture into shortening mixture. Add nuts and raising and stir in boiling water. Bake in well-greased 9" x 13" pan, 20-25 minutes at 350 degrees.

GLAZE: Glaze with 3/4 cup confectioner's (XXXX) sugar,1/2 tsp. vanilla and a few tablespoons of hot water blended to make a thin frosting. Pour over bars while still hot and allow to cool 15-20 minutes before cutting.

CHARLOTTE'S SPICE CAKE

Source: Nanna let me copy a lot of her recipes and I think this was one of Charlotte's favorites.

Description

I've never made this. NEED :TO MAKE THIS BEFORE IT IS INCLUDED.

Ingredients

- 1 cup Shortening, crisco
- 2 cups Brown sugar - packed
- 2 eggs
- 2 egg whites
- 2 1/2 cups flour (all purpose)
- 1 cup sour milk made by adding 1 tsp. vinegar to the milk, or use buttermilk
- 1 tsp cinnamon
- 1 tsp ground cloves
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt

Instructions

CAKE: Cream shortening and 1 cup of brown sugar. Add whole eggs and beat well.

In a large bowl whisk together flour, soda, baking powder, salt and spices until well blended.

Add sour milk and flour mixture alternately beating after each addition until well blended.

Spread batter in a well greased 9" x 13" pan.

TOPPING: Beat two egg whites until stiff. Stir in 1 cup brown sugar and spread on cake.

Bake 45 minutes at 350 degrees.

CHERRY COOKIES

Source: Barbara Mackie's Christmas Cookies

Description

For Christmas my mother always made lots of cookies and my sister and I would get to help. This was a favorite and she'd let Jackie and I roll the cookies into little balls and then dip a little "cheese" glass in flour and flatten each cookie. We'd always sample the cherries and we ended up with pink hands from handling the dough,

Ingredients

- 1 3/4 cups flour (all purpose)
- 1/2 tsp salt
- 2/3 cup sugar
- 1 egg
- 1/2 tsp vanilla
- 1 cup shortening (crisco)
- 1/3 cup Maraschino Cherries, drained and chopped

Instructions

Whisk flour and salt together.

Cream shortening and add sugar gradually and cream until light. Add egg and beat well.

Stir in flour mixture, then vanilla, then cherries.

Refrigerate until well chilled.

Roll into small balls 3/4" to 1" diameter. Place on ungreased baking sheets and flatten with bottom of small glass dipped in flour to keep from sticking.

Bake in 400 degree oven 10 minutes. When done cookies should feel set and barely have a trace of browning at edges.

Notes

Store in airtight container.

DADDY's BIRTHDAY CAKE

Source: Barbara Mackie cut this out of a magazine.

Description

My mother, Barbara (Bobbie) Mackie would always make this for my father, John Mackie's birthday. It is a nice chocolate cake with cut up marshmallows between the layers and a marshmallow frosting

Ingredients

- 1/2 cup Vegetable Shortening like Crisco or Spry
- 3 tsp salt
- 1 tsp vanilla
- 1 cup sugar
- 2 eggs, unbeaten
- 3 ozs unsweetened chocolate, melted
- 2 tsps baking powder
- 1/2 tsp baking soda
- 2 cups flour (all purpose)
- 1 cup milk

Instructions

AND 24 regular size MARSHMALLOWS

Combine shortening, salt and vanilla. Add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add melted chocolate and blend well.

Add baking powder and soda to flour and sift 3 time or whisk together in a bowl. Add small amounts of flour to creamed mixture, alternately with milk, mixing after each addition until smooth. Pour batter into two 8-inch greased layer pans.

Bake at 350 degrees 30 - 35 minutes. Cool in pans 10 minutes and then turn out.

Cut 24 marshmallows in halves with scissors pressing cut sides against cake. Arranged on top of each layer. Spread Choco-Mallow Frosting between layers and on top and sides of cake.

CHOCO-MALLOW FROSTING

3 tablespoons vegetable frosting

1 1/2 tablespoons butter

4 ounces unsweetened chocolate

7 tablespoons milk

2 1/4 cups confectioner's (XXXX) sugar

1/4 teaspoon salt

1/4 teaspoon vanilla

Melt shortening, butter and chocolate together over hot water. Whisk confectioner's sugar and salt together. Pour hot milk over combined sugar and salt and stir until sugar is dissolved.

Add vanilla. Add chocolate mixture and beat untl smooth and thick enough to spread, Makes enough frosting to put between layers and on top and sides of Choco-Mallow Cake.

DREAM BARS

Source: The electric company in Pittsfield MA used to send out a newsletter that contained recipes, I copied this when I w

Description

Unusual cookies with my favorite ingredients, chocolate, sugar and meringue.

Ingredients

- 1 cup Shortening, crisco
- 1/2 cup sugar
- 1 1/2 cup Brown sugar - packed
- 2 eggs, separated
- 1 tbsp water
- 1 tsp vanilla
- 2 cups flour (all purpose)
- 1/4 tsp salt
- 1 tsp baking powder
- 1/4 tsp baking soda
- 7 ozs chocolate chips, or more - up to 12 oz.

Instructions

Cream shortening, add 1/2 cup white sugar gradually. Beat until light, Lightly beat egg yolks and add with water and vanilla. Blend well.

Whisk together flour, salt, baking powder and soda and add to first mixture.

Spread in 15" x 11' sheet pan. Sprinkle chocolate chips evenly over top of dough. Beat egg whites stiff and add brown sugar and beat until stiff peaks form. Spread over chocolate chips, sealing to edges of pan.

Bake at 375 degrees for 25 minutes. Meringe will be light brown. Let stand and cut while still a little warm with a sharp knife. Store in air tight container.

FRENCH BREAKFAST PUFFS

Source: Peter Ransford learned to make these in Home Ec class (when there was such a thing). We've enjoyed them ove

Description

A nice breakfast muffin.

Ingredients

- 2 cups Bisquick Original baking mix
- 1/4 cup sugar
- 1/4 tsp nutmeg
- 2 tbsps butter, softened
- 3 cup millk
- 1 egg
- 1/2 cup butter, melted
- 2 cup sugar
- 1 tsp cinnamon

Instructions

Combine bisquick, sugar, nutmeg, soft butter, milk and egg.

Beat vigorously with a spoon for 1/2 minute.

Fill greased muffin cups 2/3 full. (yield 12 muffins)

Bake at 425 degrees for 15 minutes, or until done.

DIPPING MIXTURE:

Use two bowls. Place melted butter in one. Mix the sugar and cinnamon in the other. When muffins are done immediately dip in the melted butter and roll in the sugar and cinnamon mixture.

HANNAH'S CHOCOLATE CHIP BANANA MUFFINS

Source: Hannah Ransford



Description

Hannah is living in Spokane with 5 friends who are going to nursing school,. She's working as a nanny for 3 children a few days a week to support her schooling, She's cooking for herself and this is one of her first recipes.

Ingredients

- 5 bananas, very ripe
- 1 tsp lemon juice
- 1 tsp baking soda
- 1 tsp vanilla
- 1 tsp cinnamon
- 1 pinch of salt
- 3/4 cup sugar
- 1 1/2 cups fllour
- 1 egg
- 1/3 cup butter, melted
- 1/2 cup chocolate chips

Instructions

Mix bananas and butter until no more chunks.

Add the rest of ingredients and mix well.

Pour into greased 12 cup muffin pan.

Bake at 350 degrees for 25 minutes.

Notes

They are more of a dessert than breakfast. :) Super Yummy!

ORANGE KISS-ME CAKE

Source: Barbara Mackie made this for us and it was a good thing to take to a picnic.

Description

I love this cake. It is fun to make and I used to grind the ingredients for my mother. Now you can use a food processor, much easier!

Ingredients

- 1 large orange, pulp and rind
- 1 cup raisins
- 1/3 cup walnuts (or substitute your favorite nut)
- 2 cups flour (all purpose)
- 1 tsp baking soda
- 1 tsp salt
- 1 cup sugar
- 1/2 cup Shortening, crisco
- 3/4 cup milk
- 2 eggs
- 1/4 cup milk
- 1/3 cup orange juice
- 1/3 cup sugar
- 1 tsp cinnamon
- 1/4 cup chopped nuts (walnuts or substitute your favorite nut)

Instructions

Grind together: 1 large orange including pulp and rind, 1 cup raisins, 1/3 cup nuts. Set aside.

Whisk together: flour, baking soda, salt and sugar and add shortening and 3/4 cup milk.

Beat for 2 minutes.

Add: 2 eggs and 1/4 cup milk.

Beat for 2 minutes.

Fold orange mixture into batter and combine well.

Pour into well-greased and lightly floured 9" x 13" pan.

Bake at 350 degrees 40 to 50 minutes.

Drip 1/3 cup orange juice over warm cake.

Combine 1/3 cup sugar, 1 tsp. cinnamon, 1/4 cup chopped nuts and sprinkle over cake.

RED RABBIT

Source: Barbara Mackie

Description

This is comfort food. Amy Koniencki and I love this. My mother used to make if for Jackie and me and who knows where the recipe came from, but the Red Rabbit name had to be a version of rarebit. We had a book we loved called The Little Rabbit Who Wanted Red Wings and I wonder if we adapted the name from that.

Ingredients

- 1 can Campbell's Tomato Soup, the original, not Healthy
- 1/3 can of millk
- 1 egg
- 1/2 cup cheddar cheese, shredded, or more
- 1 sleeve of saltine crackers crushed

Instructions

In a medium saucepan, stir tomato soup, milk and egg together and heat until bubbly. Add cheese and stir to melt. If it is too thick thin with a little more milk.

Crush saltines on a plate and pour Red Rabbit over.

Enjoy!

SOUR CREAM RHUBARB SQUARES

Source: A dear friend from Cheshire MA made this for her family

Description

A delicious rhubarb coffee cake or dessert.with a crusty cinnamon topping.

Ingredients

- 1 1/2 cups Brown sugar (packed)
- 1/2 cup butter
- 1 egg
- 2 cups flour (all purpose)
- 1 tsp. baking soda, 1/2 tsp. salt
- 1 cup sour cream
- 1 tsp vanilla
- 1 1/2 cups Rhubarb cut in 1/2 inch pieces
- 1/2 cup chopped nuts (your choice)
- 1/2 cup sugar - set aside for TOPPING
- 1/4 cup chopped nuts (your choice) - set aside for TOPPING
- 1 tbsp melted butter - set aside for TOPPING
- 1 tsp cinnamon -set aside for TOPPING

Instructions

Cream sugar and butter. Add eggs, sour cream and vanilla. Add flour and nuts and then rhubarb. Pour into well greased 9" x 13" pan (or 9" x 9" if a thicker cake is desired- and adjust baking time as needed).

Mix set aside TOPPING ingredients together and sprinkle over cake. Double the topping recipe if you love the topping.

Bake at 350 degrees 40-45 minutes.

TOFFEE CRUNCH

Source: John Mackie, my father loved to make these for my children.

Description

Interesting toffee candy with surprising ingredient (saltines).

Ingredients

- 1 package (column) saltine crackers
- 1 cup 2 sticks butter
- 1 cup Brown sugar - packed
- 1 12 oz. pkg. chocolate chips

Instructions

Arrange saltines in a single layer in bottom of a foil-llined 17" x 14" baking sheet. Turn up edges of foil to form a higher rim.

In a large saucepan, combine butter and brown sugar. Bring to boil and boil gently for 3 minutes.

Immediately pour over saltines, making sure all saltines are covered.

Bake at 400 degrees for 7 minutes, watching carefully to be sure mixture doesn't burn.

Immediately sprinkle chocolate chips evenly over surface as soon as pan is removed from oven.

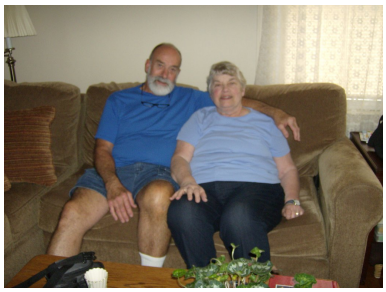
Allow to stand for a few minutes until the chips soften and then spread evenly with spatula. Set aside to harden.

When hardened and cool break into pieces and store in covered container.

Makes two quarts of candy pieces.

WASHINGTON STEW

Source: Barbara Mackie



Description

Our mother, Barbara Mackie, called this Washington Stew, but we don't know where the name came from We used to enjoy it on Friday nights because our parents went grocery shopping and this was quick to make. My son, Peter loved it and our mother used to make it for him and Marcia when they would visit. I made it for my family and still do. It is a go to, easy and quick.

Ingredients

- 1 lb Ground Beef Hamburger
- 1 tbsp chili powder (more or less to taste)
- 1 can Sweet corn, drained
- 1 can Red Kidney Beans, drained
- 1 can Diced tomatoes (14 1/2 oz) undrained

Instructions

In a large skillet brown hamburger and add chili powder. Add the corn, kidney beans and tomatoes and stir to mix and heat to bubbling. Serve. Additional chili powder may be added to taste by the individual.

Serve with a simple salad and bread with butter or peanut butter.

Leftovers keep well.

WHOOPIE PIES

Description

There are many recipes out there, but this is one I have used since my children were small. I used to make a double batch and wrap each one in waxed paper to take camping. I brought them to a club meeting one time and a man almost swooned (fainted) when he saw them and tasted them. He said he'd been trying to find a recipe for them ever for many years. I gave him the recipe, but every time I'd see him he's ask if I had brought any whoopie pies.

Ingredients

- 2 cups flour (all purpose)
- 1 tsp baking soda
- 1/4 tsp salt
- 1/3 cup cocoa, unsweetened
- 1 cup sugar
- 1 egg
- 1/3 cup vegetable oil (canola oil)
- 1 tsp vanilla
- 3/4 cup milk

Instructions

Recipe makes about 24 individual cookies which will yield 12 finished cookies with filling.

WHOOPIE PIES: Combine all dry ingredients, then add the rest, beating well.

Drop by teaspoon on greased cookie sheet. I try to keep them round. Allow for spreading.

Bake 12 minutes at 350 degrees. Cool and fill.

FILLING: Beat together with an electric mixer: 3/4 cup shortening (crisco), 3/4 cup Confectioner's (XXXX) sugar, 1 cup marshmallow fluff and 3 drops of vanilla until well combined.

Divide frosting among the cookies. Spread evenly on one flat side of cookie and top with flat side of another.

Notes

Store in air tight container with waxed paper between layers. Or wrap individually with waxed paper or place in individual waxed paper sandwich bags. These cookies tend to be a little sticky and the waxed paper doesn't seem to stick. Don't use foil or plastic wrap.