BALDWIN FAMILY COOKBOOK

2012 Edition

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Published 2012

Acknowledgements to all the family who help with so many wonderful recipe contributions.

Pecan Balls

Source: Synnove Baldwin - Bestemor

Ingredients

- 1 stick butter
- 3/4 cup sugar
- 1 Egg (beaten)
- 1/2 cup broken pecans
- 1 cup chopped dates

Instructions

Melt butter and add beaten egg, sugar, pecans and dates. Boil until thick, don't burn. Let cool. Make small balls. Roll in coconut. (Don't forget the Rice Krispies!)

Notes

Dad emailed Eileen this recipe and when she made it she couldn't understand why the cookie balls wouldn't stay together. He had forgotten the Rice Krispies in the recipe he had sent from Mom.

Norwegian Pancakes

Source: Synnove (Bestemor) Baldwin

Ingredients

- 5 eggs (beat in bowl)
- 1/2 cup sugar
- 1/2 tsp salt
- 1 cup flour
- 2 cups milk
- 1 1/2 tbsp butter

Instructions

Beat eggs/sugar and salt together. Gradually add flour and milk. Melt butter into pan. Swirl it around and then add to batter. Put batter in fridge for awhile for best results. Pour about 1/3 cup into pan and swirl around. Flip over when done and cook other side. Put butter and sugar on the pancake, roll up and enjoy!

Notes

This recipe makes a double batch for hungry kids.