Mike and Deni Franzen Family Cook Book

Compiled by: Deni Franzen

Introduction



Banana Bread

Source: The American Family Cook Book

Description

Very delicious banana bread.

Ingredients

- 1/3 cup shortening
- 2/3 cup sugar
- 2 eggs
- 1 tbsp baking powder
- 1 3/4 cups flour
- 3 Bananas, Mashed

Instructions

Mix shortening and sugar until creamy. Add eggs and blend well. Add baking powder. Add flour and bananas a little at a time. Blend well. Pour into greased bread pan. Bake at 350° for about 55 minutes.

BAKE AT 350° FOR 55 MINUTES

Notes

Berry Blast Smoothie

Source: Careoregon.org



Description

A fresh treat for the heat!

Here is a wonderful recipe that takes advantage of the variety of berries grown on Oregon farms, and is an icy treat on hot summer days. Eash serving of the "Berry Blast Smoothie" is only 100 calories and 1/2 gram of fat.

Ingredients

- 1 cup Blueberries
- 1 cup Strawberries
- 1 cup Raspberries
- 1 cup Blackberries
- 1 cup Ice
- 1/2 cup Cranberry-Raspberry Juice
- 1/2 cup Low-Fat Blueberry Yogurt

Instructions

Add all ingredients. Blend together. ENJOY!

Notes

Breadsticks

Source: Janice Nilson

Description

Ingredients

- 2 1/2 cups hot water
- 2 tbsps sugar
- 3 tbsps oil
- 5 tsps Yeast
- 1 tsp salt
- 6 cups flour (all purpose)

Instructions

Pour hot water in mixing bowl. Sprinkle yeast on top and allow to dissolve. Add sugar, salt, and oil. Gradually add approximately 6 cups of flour. Melt 1-2 cubes butter on cookie sheet in oven as it is heating to 400 degrees. Rool out and cut into strips. Roll breadsticks in melted butter and place on sheet. Allow to double in size and then cook for 10-12 Minutes or until desired browning is accomplished.

COOK AT 400° FOR 10-12 MINUTES

Notes

Chocolate Mayonnaise Cake

Source: Deanna Franzen

Description

Ingredients

- 2 cups flour (all purpose)
- 1 1/4 cups sugar
- 3 tbsps cocoa (heaping)
- 1 1/4 cups water, warm
- 2 tsp baking soda
- 1 tsp vanilla
- 1 cup mayonnaise
- ----------Below Are The Ingredients For the Icing----------
- 1 stick margarine
- 4 tbsps cocoa
- 6 tbsps milk
- 1 lb powdered sugar
- 1 tsp vanilla
- 1 cup Nuts, optional

Instructions

Sifted flour, sugar and cocoa together. Add warm water, baking soda, vanilla and mayonnaise. Mix.

Bake in greased 9x13 pan for 40 Minutes at 375°.

BAKE FOR 40 MINUTES AT 375°

Notes

Instructions For Making Icing For Chocolate Mayonnaise Cake

Melt margarine, cocoa, and milk. Bring to a boil and add powdered sugar, vanilla, and chopped Nuts (optional).

Beat in mixer until smooth. Frost cooled cake. Serves 9 (Will Change According to Yield Values).

Cowboy Cookies

Source: Deni Franzen

Description

None

Ingredients

- 1/2 cup shortening
- 1/2 cup margarine
- 1 cup sugar
- 1 cup brown sugar, packed
- 1 tsp vanilla
- 2 eggs
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 2 cups flour
- 2 cups oatmeal
- 6 ozs chocolate chips

Instructions

Cream shortening, margarine, sugar, brown sugar, and vanilla. Add 2 well beaten eggs. Beat well. Sift baking soda, baking powder, salt, and flour together. Add to creamed mixture. Stir in oats and chocolate chips.

BAKE AT 325°FOR 10-12 MINUTES

Notes

Cut-Out Sugar Cookies

Source: Crisco

Description

None

Ingredients

- 2/3 cup Butter Flavor Crisco
- 3/4 cup sugar
- 1 1/3 tbsp milk
- 1 tsp vanilla
- 1 egg
- 2 cups flour (all purpose)
- 1 1/2 tsps baking powder
- 1/4 tsp salt

Instructions

- Cream butter flavor crisco, sugar, milk and vanilla in large bowl at meduim speed of electric mixer until well blended. Beat in egg.
- Combine flour, baking powder and salt. Mix into creamed mixture, Cover and refrigerate several hours or overnight.
- Heat oven to 375°F
- Roll half the dough at a time to about 1/8" thickness on floured surface. Cut in desired shapes. Place 2 inches apart on ungreased baking sheet. Sprinkle with colored sugar and decors or leave plain to frost when cool.
- Bake at 375°F about 7 to 9 minutes. Cool Slightly. Remove to cooling rack.

BAKE AT 375° FOR 7 TO 9 MINUTES

Notes

Friendship Bread

Source: Vicki Budge through Paulette Bartley

Description

None

Ingredients

- 2 1/2 cups Warm Water
- 3 1/2 tbsp oil
- 3 cups flour
- 3 tbsps Yeast
- 2 tsps salt
- 3 tbsps sugar
- 2 1/2 cups flour

Instructions

Put the warm water and oil in a separate large bowl.

Stir the four, yeast, salt, and sugar together then stir into the water mixture.

Stir four into batter to form a soft dough that doesn't stick to spoon or hook.

Cover with a towel- let sit for 10 min- stir. Repeat 5 times.

Divide into two balls. Roll out like pizza dough. Roll into a tube like cinnamon rolls. Place on greased cookie sheet side-by-side. Score diagonally with a knife. Let rise 40-45 Minutes until double.

BAKE AT 400° FOR 30 MINUTES.

Notes

Monkey Bread

Source: Bryan Franzen

Description

Ingredients

- 3 tbsps butter or margarine
- 1/3 cup brown sugar, packed
- 1/4 tsp cinnamon
- 1 tbsp water
- 1 can Refrigerated Biscuits

Instructions

Combine butter, brown sugar, cinnamon, and water in a 1 quart or 9" round microwave-safe dish. Microwave uncovered on high for 1 1/2 to 2 minutes, or until butter melts. Separate the biscuits. Cut each into fourths. Add cut-up pieces to the brown sugar mixture. Gently stir to coat pieces on all sides. To form a ring, push the biscuit pieces to the side of the the dish and set a glass in the center. Microwave uncovered on high for 2 1/2 to 3 minutes or until biscuits are no longer doughy. Let stand for 2 minutes. Remove Glass. Flip onto a serving dish and serve warm by pulling the pieces apart.

Notes

Orange Julius

Source: Cardwell's

Description

A basic orange fruit smoothie

Ingredients

- 1/2 cup frozen orange juice concentrate
- 3/4 cup milk
- 1/2 cup water
- 1/4 cup sugar
- 1/2 tsp vanilla
- 8 ice cubes

Instructions

Mix all ingredients together in blender until smooth. Pour into cups, server while cold. WILL CAUSE BRAIN FREEZE.

Notes

Peanut Butter Cookies

Source: Crisco

Description

None

Ingredients

- 1 cup Butter Flavor Crisco
- 2 cups peanut butter
- 1 1/2 cups granulated sugar
- 1 cup brown sugar, packed
- 2 tbsps milk
- 2 tsps vanilla
- 2 eggs
- 2 1/2 cups flour (all purpose)
- 1 1/2 tsps baking soda
- 1 tsp baking powder
- 1/2 tsp salt

Instructions

Heat oven to 375 degrees. Cream crisco, peanut butter, granulated sugar, brown sugar, milk and vanilla in large bowl at meduim speed of electric mixer until well blended. Beat in eggs. Combine flour, baking soda,baking powder, and salt. Mix into creamed mixture. Drop rounded tablespoonfulls of dough 2" apart onto ungreased baking sheet. Flatten in crisscross patter with fork dipped in flour. Bake 8 Minutes. Cool 2 Minutes on baking sheet. Remove to cooling rack.

BAKE AT 375° FOR 8 MINUTES

Notes

Peanut Butter No-Bake Cookies

Source: Unknown

Description

None

Ingredients

- 1 1/2 cups sugar
- 1/2 cup butter or margarine
- 3/4 cup flour (all purpose)
- 2/3 cup evaporated milk
- 2 cups quick-oats
- 2/3 cup peanut butter
- 1 tsp vanilla
- 1 tsp salt

Instructions

1. in a saucepan, combine the sugar, butter, flour and milk. Bring to a full rolling boil and cook for 3 minutes, stirring constantly.

2. Remove from heat and add remaining ingredients all at once. Blend Well.

3. Drop Tablespoonfulls onto wax paper or aluminum foil. Cool completely before serving or storing.

Notes

The Ultimate Chocolate Chip Cookies

Source: Deni Franzen

Description

Ingredients

- 1 1/2 cups Butter Flavor Crisco
- 2 1/2 cups brown sugar, packed
- 1/4 cup Ricemilk
- 2 tbsps vanilla
- 2 eggs
- 3 1/2 cups all-purpose flour
- 1 1/2 tsps baking soda
- 3 cups Semisweet Chocolate Chips

Instructions

Pre-heat oven to 375°. Add crisco to mixer. Start the mixer, and do not turn the mixer off until the recipe is completed. Add ingredients in order from top to bottom. Place cookie dough balls on a GREASED baking sheet about 3" apart. Bake for 8-10 Minutes (9 preferred). Cool on baking sheet for 3 Minutes (this is important as the cookies will be continuing to cook on the sheet after they are out of the oven) then remove to cooling sheet. ENJOY!!!!

BAKE AT 375°FOR 8-10 MINUTES.

Notes