THE LIGHT CRUST Packett Cookbook

A bouquet of special recipes using Light Crust Packett Mixes
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...is for those interested in the final delicious results — not those who believe the “start from scratch” method is the only approach to the delights of the kitchen. “Starting from scratch” is fun but there comes a time when time is at a premium. Using these special recipes with the aid of Light Crust Packett mixes will give you a jump on preparing a new and satisfying dish for you, your family or a party. You may never “start from scratch” again.
THE PACKETT PHILOSOPHY

Like the cover suggests, picking a bouquet from a garden you didn’t plant or water or prune can be just as beautiful. We at Light Crust have a garden of Packett mixes you are welcome to select from and save time enough after preparing your dish to actually put flowers on the table.

The Light Crush Packett mixes give the very best results when used as pancakes, cornbreads, potatoes or biscuits — and our recipe selections are adaptations of these basic mixes made into new and exciting appetizers, desserts, cookies, casseroles and party snacks. Using Packett mixes assures a perfect first half of preparation of any of the adaptations. The second half is up to you.

Remember, a new recipe tastes best when the directions are followed exactly. Never experiment the first time you prepare a dish. Wait for the second or third time to express your originality. Who knows? You may find a whole new world of adaptations using the Light Crust Packett mixes.

Other Light Crust Packett mixes not included in these special recipes are shown below.
Recipes Using
LIGHT CRUST PACKETT PANCAKE MIXES
COFFEE CAKE

2 pkgs. Light Crust Pancake Mix
3 whole eggs
4 T. sugar
2 scant cups sweet milk

Mix all the ingredients listed above well.

Stir in 2 10-oz. jars of your favorite preserves. Prepare 2-oz pkg. Dream Whip per directions on package. Fold into above dough. Grease 2 9"x1½" deep pans. Pour ½ dough in each pan, sprinkle with nuts and bake at 350° for approximately 30 minutes. Glaze if desired.

LIGHT CRUST STRAWBERRY DELIGHT

1 pkg. Light Crust Strawberry Pancake Mix
1 slightly beaten egg
1 cup milk

Filling

2 T. margarine
1 3-oz. pkg. cream cheese
3 cups confectioners sugar
¼ cup frozen strawberries, well drained

For Topping

1 8-oz can Whipped Topping
10 halved strawberries, well drained

Combine egg and milk. Add to pancake mix in mixing bowl; beat quickly only until large lumps disappear. Lightly brown on heated griddle (use ¼ cup batter for each pancake). Turn when edges begin to dry. Roll each pancake while warm in soft tea towel as you would a jelly roll.

In small mixer bowl combine margarine, cream cheese, confectioner’s su-
**BUTTER PECAN CRISP**

2 6½ oz. packages Light Crust Butter Pecan Pancake Mix
2 T. sugar
½ cup butter or margarine
1 egg
½ cup milk
½ cup butter or margarine, melted
3¼ cup sugar
1½ t. cinnamon
1½ t. grated orange rind
½ cup finely chopped nuts

In large mixing bowl, mix dry pancake mix and sugar. With pastry blender cut in butter until mixture is coarse and crumbly. Beat egg with milk. Add to pancake mixture and stir until soft dough forms. Turn out onto lightly floured surface. Knead about 1 minute, until no longer sticky. Roll out or pat dough to a 18 x 9 inch rectangle, ¼ inch thick. Brush with ½ tablespoons butter.

Combine sugar and cinnamon. Sprinkle ½ cup sugar mixture over dough and set aside remainder. Sprinkle orange peel and nuts over dough. Starting with 18 inch side, roll fashion. Pinch edges to seal. Slice into ¼ inch slices. Sprinkle about ¼ teaspoon sugar mixture over each slice. Pat slices to ½ inch thickness. Bake at 400 degrees for 8 to 10 minutes or until golden brown.

**APRICOT AND PINEAPPLE CRUNCH**

8 ¼-oz. can crushed pineapple
¾ cup apricots (canned or cooked)
2 pkgs. Light Crust Butter Pecan Pancake Mix
½ stick margarine

Empty into 9 x 9 inch square pan, crushed pineapple and apricots. Pour top evenly, 2 packages Butter Pecan Pancake Mix dry. Melt: ½ stick of butter or margarine and pour on top.

Bake: 25 minutes at 350°, or until brown.

**BUTTER PECAN MUFFINS**

1 pkg. Light Crust Butter Pecan Pancake Mix
1 egg, slightly beaten
⅔ cup milk
cinnamon and sugar

Prepare muffin tins. Pour pancake mix into mixing bowl. Stir in the egg and milk. Pour into tins and sprinkle with cinnamon. Bake at 350 degrees for 20 minutes.

**BLUEBERRY MUFFINS**

1 pkg. Light Crust Blueberry Pancake Mix
1 egg
¾ cup milk
½ cup sugar

Mix all together and put in slightly greased muffin tins. Bake at 350 degrees until brown. Yield 8 muffins.

**STRAWBERRY-NUT MUFFINS**

1 pkg. Light Crust Strawberry Pancake Mix
1 egg, slightly beaten
⅔ cups milk
½ cup pecans
cinnamon and sugar

Prepare muffin tins. Pour into mixing bowl the pancake mix, stir in egg, milk and pecans. Pour into tins and sprinkle with cinnamon and sugar. Bake at 350 degrees for 20 minutes or until brown.
LIGHT CRUST BUTTER PECAN COOKIES

1 pkg. Light Crust Butter Pecan Pancake Mix
2 T. cooking oil
½ cup pecans (chopped)
1 cup sugar
1 egg

Add to the pancake mix, cooking oil, pecans, sugar and egg. Mix well and drop from teaspoon. Cook until light brown at 325 degrees.

SLIGHTLY MACAROONS

1 pkg. Light Crust Butter Pecan Pancake Mix
1 egg
1 stick of butter or margarine
½ cup brown sugar, packed
½ teaspoon soda
1 3½-oz. can of flaked coconut
1 t. vanilla

Cream the egg, sugar and butter, add the Light Crust Butter Pecan Pancake Mix and soda. Mix well. Add the coconut and vanilla. Mix and drop by teaspoon onto ungreased cookie sheet.

Bake at 450 degrees for 8 to 10 minutes. Makes approximately 3 dozen cookies.

PEACHY NUT COBBLER

2 16-oz. cans sliced peaches
1 pkg. Light Crust Butter Pecan Pancake Mix
1 T. cornstarch
½ cup milk

Cinnamon and sugar

Drain liquid from peaches, add cornstarch, mix well, pour over peaches in sauce pan. Add sugar and boil 10 minutes. Pour peach mixture in baking dish, dot with butter. Prepare pancake mix using ½ cup milk. Drop by teaspoons on hot fruit. Sprinkle with cinnamon, and sugar.

Bake 400° for 25-30 minutes.

PEAR COBBLER

1 cup sugar
½ cup Light Crust Pancake Mix
1 tsp. grated lemon peel
2 lg. cans of pears (cut up in pieces)

Combine ingredients. Place in a 9 inch pie pan. Add Topping.

Topping

¾ cup Light Crust Pancake Mix
½ cup sugar
1 egg, beaten
¼ cup melted butter or margarine

Combine mix and sugar. Stir in egg until mixture resembles coarse crumbs. Sprinkle evenly over pear base. Drizzle with melted butter. Bake at 350 degrees about 35 minutes. Serve with cream or ice cream.

LIGHT CRUST PANCAKE COBBLER

(Cherry)

1 can (No. 2) red sour pitted cherries
1 pkg. Light Crust Butter Pecan Pancake Mix
1½ cups sugar
2 T. red food coloring
1 stick margarine
½ cup chopped pecans

Mix pancake mix with ½ cup sugar and set aside. Put cherries in a baking dish 9 x 9 x 2; add red food coloring and 1 cup sugar, mix well. Then with hand, sprinkle pancake mix over cherry mixture. Now spoon melted margarine over this topping and sprinkle with pecans. (Using Butter Pecan Pancake Mixture you don’t have to use as many pecans.) Bake at 350 degrees for 40 to 50 minutes, or until golden brown.
Recipes Using

LIGHT CRUST PACKETT
CORNBREAD MIXES
CORNBREAD PANCAKES

2 eggs
1 1/2 cups milk
3 T. melted margarine or butter
1 pkg. (6 1/2-oz.) Light Crust Cornbread Mix


PATIO SKILLET BREAD

2 pkgs. Light Crust Cornbread Mix
2 T. poultry seasoning
1 t. thyme
1 1/2 cups chopped onions or
1/3 cup instant minced onions soaked in 1/3 cup water.
1 1/2 cups chopped celery
1/4 cup chopped pimento

Empty the above ingredients into mixing bowl.

Then, combine:
3 beaten eggs
1 1/2 cups milk and 1/3 cup salad oil

Add to dry ingredients; stir until blended. Pour into 10 or 11 inch skillet or 9 inch square pan lined with foil and greased. Bake at 400° for 35 to 45 minutes. Serve hot with butter or as main dish with a creamed meat or gravy. (May be crumbled and used as a poultry dressing.)

MEXICAN CORNBREAD DRESSING

1/2 cup chopped onion
1/2 cup diced celery with some green leaves
1 T. sage
1/2 t. salt

5 fresh-baked Light Crust Biscuits
2 cups boiling chicken stock
1 pkg. Light Crust Mexican Cornbread Mix
2 eggs

Put onions, celery, sage, salt and biscuits in a medium size mixing bowl and pour about 2 cups boiling chicken stock over the mixture. Then stir in the Mexican Cornbread Mix. Mix well, stir in one beaten egg and one chopped hard-cooked egg. Bake in a large deep pre-heated greased pan at 325 degrees until dressing begins to brown, about 35 minutes.

To warm over, cover with cranberry sauce, applesauce or peach nectar and foil and heat slowly until warm.

ONION-CORN SHORTCAKE

1 onion (sweet)
1/4 cup butter
1 pkg. Light Crust Cornbread Mix
1 egg
1/4 cup milk
1 cup cream-style corn
4 drops red pepper sauce
3/4 cup dairy sour cream
1/4 t. salt
1/2 t. dill weed
1 cup shredded cheddar cheese

Slice and sauté onion in butter. Set aside.

Combine cornbread mix, egg, milk, cream-style corn and red pepper sauce. Pour into an 8 inch square buttered pan. Bake 10 minutes at 425 degrees. Add the dairy sour cream, salt, dill weed and shredded cheddar cheese to the sautéed onion. Then spread over batter. Sprinkle with additional 1/2 cup cheddar cheese. Bake 15-20 minutes longer.
FIESTA SUPPER PIE

Crust and Topping

1 pkg. Light Crust Quick 'N Easy Cornbread Mix
1 pkg. Light Crust Mexican Cornbread Mix
2 eggs
1 cup milk
1 cup shredded cheddar cheese

Mix together all the above ingredients. Form into dough. Put half of the dough on the bottom of a greased 10 inch pie pan. Bake 10 minutes at 375 degrees. Put in filling (below) and cover with the rest of dough. Bake at 400 degrees for 25 more minutes.

Filling

1 can (10 1/2-oz.) condensed Cream of Chicken Soup
1/2 t. instant minced onion
3 T. Light Crust All-Purpose Flour
dash of pepper
1 cup tuna
1/2 cup cubed cheddar cheese
1 can (8-oz.) green beans, drained

In a sauce pan, combine soup, onion, pepper and flour, simmer 5 minutes. Stir in tuna, green beans and cheese.

PRETZEL "PUPS"

1 pkg. Light Crust Hush Puppy Mix
1/4 scant cup milk
1 egg

Mix according to package directions.

Add:
1 T. minced green onion
1 T. minced pimiento
1 T. minced parsley
1/4 t. garlic powder

Stir all together. Place mixture in pastry bag fitted with star tube and squeeze in a swirling motion into cooking oil heated to 360 degrees. Turn once and cook until golden. Sprinkle with salt and serve while hot.

CHILES RELLENOS

1 can green chiles (4 in can)
1 large egg
3 T. milk
4 pieces (your favorite cheese) approximately 1/2 inch by 2 inches long
1 pkg. Light Crust Cornbread Mix

Remove chiles from can (carefully). Slide cheese cubes into peppers. Mix egg and milk in small bowl. Put mix into small bowl and dip one pepper at a time from batter to cornbread mix coating thoroughly. Fry in 1/2 inch hot oil until brown.

MEXICAN CORNBREAD CASSEROLE

1/2 lb. ground beef
1/2 cup chopped onion
1/2 clove garlic, minced
1 8-oz. can seasoned tomato sauce
1/2 cup milk
1 slightly beaten egg
1 12-oz. can whole kernel corn, drained
1 61/2-oz. pkg. Light Crust Mexican Cornbread Mix
1 t. chili powder
1/2 t. salt

In large skillet, cook ground beef, onion, and garlic until meat is browned and onion is tender. Stir in remaining ingredients. Turn into a 12 x 71/2 x 2 inch baking dish. Bake in moderate oven 350 degrees for about 45 minutes or until knife inserted comes out clean. Cut into squares. Makes 6 generous servings.
**TAMALE PIE**

1 pkg. Light Crust Mexican Cornbread Mix
slightly less than 1 cup boiling water
1 #2 can tamales
1 #2 can chili cheese

Mix Mexican Cornbread Mix and boiling water until it is moistened. Pat into deep pie dish making a crust. Mash the tamales until they are mixed. Pour into cornbread crust. Cover with chili and grated cheese. Bake 30 minutes in 350 degree oven. Serves 6. (Chopped onions may be added for added flavor.)

**MEXICAN CORNBREAD PIE**

1 pkg. Light Crust Mexican Cornbread Mix
1 beef cube dissolved in 3/4 cup boiling water. Mix and bake in preheated oven 450 degrees for 20 minutes. Cool and crumble.

Combine:

- 1 can cream of mushroom soup
- 1 19-oz. can of chili
- 1 cup grated cheddar cheese
- 1/2 cup small pickled onions, drained and washed
- 12-15 ripe olives

Grease baking dish well and layer with cornbread crumbles, filling mix, and grated cheese. Top with cornbread, cheese, and olives. Bake at 375 degrees for 35 minutes.

**MEXICAN PIZZA**

1 pkg. Light Crust Mexican Cornbread Mix
1 slightly beaten egg
1 cup milk
2 T. shortening
1 lb. ground chuck
1 cup chopped onions
2 t. oregano
1/4 t. salt
1 15-oz. can Spanish style tomato sauce
2 cups grated cheddar cheese

Empty contents of package into medium size bowl. Add egg and milk. Stir thoroughly with fork. Pour into greased 14 inch pizza pan (use 1 T. shortening to grease pan). Bake 20 minutes in 425 degree oven. Melt remaining T. shortening in heavy skillet. Add chuck and chopped onion and lightly brown. Drain off fat. Add oregano, salt and Spanish style tomato sauce. Mix well and simmer 10 minutes. Spread over Mexican Cornbread in pizza pan. Sprinkle with grated cheese. Bake at 350 degrees for 5 minutes or until cheese is melted. Deliciously different and quickly prepared. Serves 6 to 8.

**JALAPENO CORNBREAD MIX MUFFINS**

1 pkg. Light Crust Mexican Cornbread Mix
2 jalapeño peppers
2 eggs
1/2 cup cream style corn
1/2 cup milk
1/2 cup sharp cheese
2 slices bologna

To the Light Crust Cornbread Mix add peppers, cut fine; corn, cheese, bologna, cut fine; eggs and milk. Mix well and put into muffin pans. Bake 25 minutes at 350°.
Recipes Using

LIGHT CRUST PACKETT
TATER FLAKES
CRAB SUPREME

1 6½-oz. can white crabmeat
1 3-oz. pkg. Italian salad dressing seasoning
¾ cup Light Crust Tater Flakes
5 T. mayonnaise
1 T. grated Parmesan cheese
1 T. chopped fresh parsley
½ t. prepared horseradish
1 chopped hard-boiled egg

Batter
½ cup Light Crust Pancake Mix
8 T. ice cold water
2 T. grated Parmesan cheese

Carefully pick out the cartilage of the cooked, canned crabmeat and combine with all the other ingredients in a bowl. Divide mixture into eight equal parts and shape into round patties.

Heat a deep pan with about 2½ inches of cooking oil to about 360 degrees or until a drop of water tossed onto the surface really sizzles.

Mix batter quickly. Dip patties one at a time into batter and quickly fry to a golden brown. Drain on absorbent paper towels. Serve in a scallop shell with tartar sauce or ketchup.

For economizing, either use tuna fish or salmon to substitute the crab.

HOT POTATO SALAD

¾ cup sandwish-pickle dressing
1 t. salt
2 dashes Tabasco pepper sauce
1 pkg. Light Crust Tater Flakes
1 small long red pepper pod Anaheim
½ green long pepper pod Anaheim
2 green onions
1 cup boiling water
2 hard-boiled eggs

To boiling water add the sandwich-pickle spread and also the salt and pepper sauce. With fork whip in Tater Flakes. Add other ingredients. Decorate top with egg and pepper slices.

LIGHT CRUST TATER FUDGE BALLS

1 cup Light Crust Tater Flakes
3 cups sifted confectioner’s sugar
8 oz. shredded coconut
½ t. salt
½ cup chopped nuts

Mix Light Crust Tater Flakes as on package. Refrigerate overnight. Measure one cup and mix with sugar, coconut, salt and nuts. Roll into balls and dip into melted chocolate.

CHOCOLATE TATER FLAKE TORTE

1 pkg. Light Crust Tater Flakes
1 cup all purpose Light Crust Flour
2 t. cinnamon
1 t. salt
2½ t. baking powder
1½ cups brown sugar
1 cup granulated sugar
5 eggs, separated
½ cup evaporated milk
1½ t. vanilla
1 T. grated lemon rind
1½ cups margarine

Sift together flour, cinnamon, cocoa, salt and baking powder. Prepare Tater Flakes as directed on package. Cream margarine, sugars and egg yolks. Add milk, vanilla and lemon rind. Fold in potatoes. Next add sifted ingredients. Then fold in beaten egg whites. Bake in 10” bundt pan at 325 degrees for 1½ hours. Allow cake to cool before icing with chocolate fudge frosting mix of your choice.
### MEXICAN STROGANOFF

- 1 pkg. Light Crust Potato Flakes
- 1½ cups dairy sour cream
- ½ cup water
- 1 lb. lean ground beef
- 1 8-oz. can tomatoes
- 1 12-oz. can corn with sweet peppers, undrained
- 2 T. onion flakes
- 1 t. salt
- ½ t. pepper
- ¼ t. oregano
- 1 pkg. Light Crust Cornbread Mix
- ½ cup diced processed American or cheddar cheese

In ungreased 13 x 9 inch baking dish, blend dry potato flakes with sour cream and ½ cup water (mixture will be crumbly). Pat firmly onto bottom of baking dish. In large skillet, brown ground beef; stir in remaining ingredients except cheese and cornbread mixture. Spoon beef mixture over potato mixture. Mix cornbread with 1 T. onion flakes. Pour on top of beef mixture. Sprinkle cheese on top. Bake at 350° for 25 to 30 minutes, until cheese is melted and bubbly. Serves six.

### SUPREME BAKED DUMPLINGS AND SAUERKRAUT

**Sauté:**
- 1 minced garlic clove and
- 1 shallot bulb in
- 1 T. butter. Cut off flame.

**Add:**
- 1 pt. homemade kraut or 1 lb. can
- 1½ cups water (approx.)
- ½ t. caraway seed
- ½ lb. Polish sausage, cut up into small pieces
- 4 T. instant potato flakes
- 4 T. heavy sour cream

Mix together well. Pour into greased casserole dish. Space all kraut and sausage evenly.

Make dumplings from butterflake mix by adding 1 whole egg beaten and slightly less than ½ cup milk. Mince 1 shallot bulb and add to dough. Shape into about 1 dozen balls. Place on top of kraut and bake at 375 degrees until brown on top.
Recipes Using

LIGHT CRUST PACKETT
BISCUIT MIX
**BISCUIT BREAKFAST ROLLS**

1 6½-oz. Light Crust Buttermilk Biscuit Mix

½ cup milk
4 T. butter
4 T. sugar

Combine ingredients and mix. Pat on floured board to about ½” thickness, cut with floured cutter. Fill top and bake at 450 degrees on ungreased cookie sheet 12 minutes.

**Top Filling**

1 large apple grated
2 t. cinnamon
3 T. brown sugar
¼ cup pecans

Mix and fill tops of biscuit. Serve hot.

**ONION FORK BREAD**

2 cups thinly sliced onions
3 T. butter or oleo
2 cups Light Crust Buttermilk Biscuit Mix
½ to ⅔ cups milk, to make soft dough
1 egg, slightly beaten
1 cup thick sour cream
poppy seed

Separate onion slices into rings, saving a few of the larger rings. Cook in oleo over low heat until just soft, not browned. Sprinkle lightly with salt and coarse ground black pepper. The reserved large rings may be cooked and browned also for the garnish topping. Cool. Pre-heat oven to 400 degrees.

Prepare biscuit mix with just enough milk to make a soft dough. Turn out onto a floured board, knead slightly. Roll into a 10-inch round. Pat into a well-buttered 9-inch pan, pressing partly up the sides to give a nest for the filling. No edge crimping is necessary.

Beat egg with a fork, just enough to combine white and yolk. Stir into sour cream.

Using a broad spatula, gently lift cooked onions onto dough to cover top. Pour over all the sour cream-egg mixture. Top with browned onion rings. Sprinkle with poppy seeds.

Bake for 25 minutes, cut into 8 wedges. Serve at once.

This bread is a good vegetable accompaniment to meat dishes.

**QUICK BAKED RODEO RAVIOLI**

1 pkg. Light Crust Biscuit Mix
1 cup cooked beef, chopped fine
¼ cup minced onion
½ cup beef gravy
4 ozs. (½ can) tomato sauce
1 egg, beaten

Prepare Light Crust Biscuit Mix according to directions, using slightly less than ½ cup milk. Roll in rectangular shape, about ⅛” thick. Cut in strips, with knife, two inches wide. Cut strips about four inches long. Mix beef, onion and ¼ cup of the gravy and tomato sauce blended. Put about 1 t. of meat mixture near one of long ends of dough strip, brush edges with egg and fold other end of strip over, making square envelope. Seal edges with tines of fork. Cut small slits in top and brush with egg. Bake in 400° oven for ten minutes. Heat remaining gravy and tomato sauce combination and serve over ravioli.

**DUMPLINGS**

1 pkg. (6½ oz.) Light Crust Biscuit Mix
½ t. poultry seasoning (optional)
⅔ cup milk

Beat all ingredients together until blended. Drop by spoonful into boiling broth. Allow to boil 2 minutes, cover pan tightly, simmer 8 to 10
minutes for light, fluffy dumplings. Makes 10 to 12 dumplings.

**TEXAS EGG ROLL**

1 pkg. Light Crust Biscuit Mix  
1 lb. ground beef  
1 small onion, chopped  
1 t. salt  
¼ t. pepper  
½ cup rice  
1 cup water  
1 egg  
1 t. Worcestershire sauce  
barbecue sauce

Heat oven to 375°. Wrap outside of two empty tubes left from rolls of paper towels with foil and grease lightly. Prepare Light Crust Biscuit Mix according to package directions, divide into four parts. Roll each part of dough into a 4” x 5” rectangle and wrap around one end of the tube. Repeat with the other three portions of dough, making four rolls. Brush the rolls with beaten egg and place on greased cookie sheet. Bake for ten minutes or until golden brown. Remove from oven and cool for five minutes. Carefully slip from tube and keep warm. While the rolls are cooking, crumble the ground beef into a medium to heavy skillet with the chopped onion, Worcestershire sauce, salt and pepper. When the meat has browned add the rice and brown it. Pour in the water and bring it to a boil. Cover and simmer until the water is absorbed, about 20 minutes. Gently, but firmly, fill each of the egg rolls. Arrange on a heated platter. Serve with heated barbecue sauce. Serves four.

**Filling**

*spaghetti meat sauce  
Ricotto cheese  
anchovy paste (optional)  
sliced water chestnuts (optional)  
parsley

To make loaf, combine Light Crust Biscuit Mix, mayonnaise with milk in a mixing bowl and stir until well mixed.

Spread about ¼ inch thick layer of mix into bottom of buttered loaf pan or casserole. Spoon onto this a layer of ricotto cheese leaving a little distance from side of pan. Top this with the spaghetti sauce, sliced water chestnuts and sprinkle with chopped parsley. Run a line of anchovy paste down the center if desired. Spoon the remaining dough onto top of all. Cook for 25-30 minutes in a 400 degree oven. Turn out of pan and decorate with ricotto cheese, sauce, and Parmesan cheese. Serve hot from platter. A side bowl of spaghetti sauce can be spooned over servings if desired.

*As to the filling, either canned or homemade, fresh or leftover spaghetti sauce may be used.

Variations: Other fillings may be substituted for the sauce, such as chicken salad, tuna salad, flaked crab meat, etc. Just use the ricotto cheese, then spread any other filling over it.

**STRAWBERRY ROLLS**

2 pkgs. Light Crust Biscuit Mix  
½ cup margarine  
1 pint fresh hulled strawberries  
( mashed a little, if large ones)  
½ cup sugar  
1 T. flour

Prepare Light Crust Biscuit Mix as directed on the package. Roll out the dough ½ inch thick. Spread smoothly softened margarine. Lay the strawberries on the dough. Sprinkle thickly
with sugar and flour, then roll up like any other roll. Cut in slices one inch thick, set them on end in a pan one inch deep. Pour in \( \frac{1}{4} \) cup of water and bake at 350 degrees until done and syrup thick.

**FRUIT FOLDUPS**

1 pkg. Light Crust Biscuit Mix  
1 egg  
1 t. fruit  
milk (enough added to the egg to equal \( \frac{1}{2} \) cup)

Preheat oven to 450°. Blend together milk and egg. Add dry ingredients. Roll out dough. Cut into squares. Place fruit in center of each square, pinching the corners and sides together. Bake 10 to 12 minutes.

**CHEESE-EAZIES**

2 cups Light Crust Buttermilk Biscuit Mix  
2 rolls sharp processed cheese food  
2 t. onion soup mix  
4 T. melted oleo

**Fillings**  
Bacon, stuffed olives, etc.

Combine all ingredients and knead dough by hand in bowl until a firm dough forms that cleans the bowl. Shape into balls of desired size, flatten into circle and wrap around any filling, such as pieces of Vienna sausage. Place on an ungreased cookie sheet. Bake at 350° for 12-15 minutes. Serve hot. Makes about 50.

Mark each different flavor with different colored toothpicks.

Another way to identify them is to roll different flavors in poppy seed, sesame seed, etc.

**CHEESE-CUITS**

1 pkg. Light Crust Biscuit Mix  
\( \frac{1}{2} \) cup grated yellow cheese  
2 T. mayonnaise  
\( \frac{1}{2} \) cup milk  
\( \frac{1}{2} \) cup chopped parsley  
1 T. grated onions

Heat oven to 450 degrees. Blend thoroughly with fork biscuit mix, cheese, mayonnaise and milk. Shape into \( \frac{1}{2} \)" balls. Roll in mixture of parsley and onions. Bake on a greased baking sheet 8 to 10 minutes.

**NUTTY CHOCOLATE BISCUIT COOKIES**

1 pkg. (6\( \frac{1}{2} \) oz.) Light Crust Buttermilk Biscuit Mix  
\( \frac{1}{2} \) cup brown sugar  
\( \frac{1}{3} \) cup margarine  
1 egg  
2 t. vanilla  
\( \frac{1}{2} \) cup milk  
1 cup semi-sweet chocolate chips  
\( \frac{1}{2} \) cup chopped nuts

Cream brown sugar, butter, egg and vanilla. Add 1 package Light Crust Buttermilk Biscuit Mix and milk alternately, drop on greased cookie sheet. Bake 350° for 12 minutes. Yields approximately 36 cookies.
**CHOCOLATE CHIP BISCUIT SQUARES**

1 pkg. Light Crust Buttermilk Biscuit Mix  
\(\frac{1}{4}\) cup butter  
\(\frac{1}{4}\) cup dark brown sugar  
\(\frac{1}{4}\) cup chocolate chips  
\(\frac{1}{4}\) cup coconut flakes  
\(\frac{1}{4}\) cup miniature marshmallows  
1 small grated apple with peeling on  
\(\frac{1}{2}\) cup milk  

Blend Light Crust Biscuit Mix, butter and brown sugar. Add coconut, chocolate chips, apples, marshmallows; then add milk. Mix together. Grease a 10\(\frac{1}{2}\) x 6\(\frac{1}{2}\) x 1\(\frac{1}{2}\) inch pan. Put dough into pan and pat out to edges, it will be about \(\frac{1}{2}\) inch thick. Brush top with a little milk. Sprinkle one T. of sugar and \(\frac{1}{2}\) t. of cinnamon. Bake in 400-degree oven 15 minutes. Remove from oven and cool in pan for 15 minutes. Cut into squares and serve.  

Will make 24 1\(\frac{1}{2}\)-inch squares.

**DATE BAIT**

1 pkg. Light Crust Buttermilk Biscuit Mix  
2 cups granulated sugar  
4 eggs  
2 cups pecans, chopped  
\(\frac{1}{4}\) t. salt  
2 cups dates  
6 T. candied ginger or 1 t. dry powdered ginger  

Mix and sift the dry ingredients; add chopped dates and nuts; stir in ginger. Beat egg whites; add to them the beaten yolks. Stir both mixtures together. Bake in a greased pan, 325 degrees, for 20-30 minutes depending upon whether you like them soft and chewy or drier and less chewy. Cut into 1” x 2” bars.  

For variety, roll part of the bars in powdered sugar. Makes 30-36 bars. This is enough for 2 pans, 6” x 10”.

**Nutty Chocolate Biscuit Cookies**
**SUBSTITUTIONS**

1 oz. (1 square) unsweetened chocolate = \(\frac{1}{4}\) cup cocoa (in cakes and cookies increase shortening by \(1\frac{1}{2}\) tsp.)

1 Tbsp. cornstarch (for thickening = 2 Tbsp. flour)

1 cup cake flour = \(\frac{7}{8}\) cup all purpose Light Crust flour (i.e., 2 Tbsp. less)

1 cup milk = \(\frac{1}{2}\) cup evap. milk / \(\frac{1}{2}\) cup water or 4 Tbsp. dried milk / 1 cup water

1 cup honey = \(\frac{3}{4}\) cup sugar / \(\frac{1}{4}\) cup liquid

1 cup brown sugar (firmly packed) = 1 cup granulated sugar

1 cup sour milk = 1 cup sweet milk / 2 tsp. lemon juice or vinegar (keep in warm place)

**COMMON FOOD EQUIVALENTS/APPROX:**

- **Butter** — 1 lb. = 2 cups
- **Cheese, grated** — 1 lb. = 4 to 5 cups
- **Cottage cheese** — 1 lb. = 2 cups
- **Cream cheese** — 1 lb. = 2 cups
- **Coconut, dry, shredded** — 1 lb. = 5 cups
- **Corn meal** — 1 lb. = 3 cups
- **Currants** — 1 lb. = 3 cups
- **Dates, pitted** — 1 lb. = 2½ cups
- **Dried beans and peas** — 1 lb. = 2 to 3 cups
- **Egg whites** — 8 to 10 = 1 cup
- **Figs, dried** — 1 lb. = 3 cups
- **Light Crust Flour**: All purpose — 1 lb. = 4 cups (sifted)
  - Cake — 1 lb. = 4½ cups
  - Graham — 1 lb. = 3½ cups
  - Rye — 1 lb. = 4½ to 5 cups
  - Whole wheat — 1 lb. = 3½ to 4 cups
- **Lemon** — medium sized
  - Juice — 1 = 2 to 3 Tbsp.
  - Rind, grated — 1 = 1½ tsp.
- **Marshmallows** — \(\frac{1}{4}\) lb. = 16
- **Nut meats, chopped** — 1 lb. = 4 cups
- **Raisins** — 1 lb. = 3 cups
- **Rice** — 1 lb. = 2 cups (raw)
- **Orange** — medium size — juice — 1 = \(\frac{1}{2}\) cup
  - rind — 1 = 1 Tbsp.
- **Sugar** — granulated — 1 lb. = 2 cups
  - brown — 1 lb. = 2 to 2½ cups (packed)
  - confectioners — 1 lb. = 3½ cups (sifted)
- **Whipping cream** — \(\frac{1}{2}\) pt. (1 cup) = 2 cups whipped

**DRY EQUIVALENTS**

- **Dash** = less than \(\frac{1}{8}\) tsp.
- **3 tsp.** = 1 Tbsp.
- **16 Tbsp.** = 1 cup
- **2 cups** = 1 pint
- **2 pints** = 1 qt.
- **4 qts.** = 1 gallon (liquid)
- **8 qts.** = 1 peck (solid)
- **4 pecks** = 1 bushel
- **16 oz.** = 1 lb.
Blueberry Pancake Muffins

Cornbread Pancakes
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