

65 Tried and True Traditional Amish Recipes

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Cakes, Bread, and Muffin, Corn Fritter Recipes:

AMISH BREAD STARTER
2/3 c. sugar
2/3 c. milk
2/3 c. flour
2/3 c. oil
3 eggs
1/2 tsp. salt
1/2 tsp. vanilla
1 to 1 1/2 tsp. cinnamon
1 c. sugar
2 c. flour
1 1/4 tsp. baking powder
1 tsp. baking soda
Combine ingredients in large airtight container with lid. Store at room temperature, do not refrigerate. Stir every day for 17 days. The recipe makes more than the 1 cup needed. But allows for evaporation. Now the starter is ready. For the next 10 days handle starter according to the following instructions. Day 1, receive the starter Day 2, 3 & 4 - stir Day 5, Add 1 cup each flour, sugar and milk. Day 6 & 7, stir Day 8 & 9, stir Day 10, Add 1 cup flour, sugar and milk. Divide into 3 containers of 1 cup each for friends. After removing the 3 cups of batter, mix in the following ingredients: Using a fork, beat by hand until well blended. Add 1 cup raisins and 1 cup nuts (optional).
Grease pans with butter, sprinkle with sugar instead of flour. Bake at 325 for 1 hour. Cool 10 minutes, remove from pans.

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AMISH FRIENDSHIP BREAD

1 c. starter
2/3 c. oil
1 1/2 tsp. baking powder
1/4 tsp. baking soda
3 eggs
1 c. sugar
2 c. flour
1/2 tsp. cinnamon
Dash of nutmeg
Raisins, nuts, dried fruit & grated carrots (opt.)

Combine ingredients. Pour batter into 2 greased loaf pans, 8 x 3 x 2 inches each. Bake at 350 degrees for 1 hour or until dry.

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AMISH COFFEE CAKE

2 c. light brown sugar
2 c. flour
3/4 c. shortening
1 egg
2 tsp. vanilla
1 c. hot coffee
1 tsp. soda

Mix sugar, flour and shortening until lumpy. Do not mix until creamy. Take out 1 cup for topping. Dissolve soda in hot coffee and add to the flour mixture. Also add egg and vanilla. Spread on sheet pan 9x12x2 inch and sprinkle on topping.

This is a thin batter. Bake at 325-350 degrees approximately 30 minutes. Sprinkle with powdered sugar after baked.

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AMISH LEMON SPONGE
2 1/2 c. sifted cake flour
1 tsp. salt
2/3 c. shortening
1/3 c. cold water (approximately)
FILLING FOR ONE 9" UNCOOKED PIE SHELL:
2 tbsp. butter
1 c. sugar
3 eggs, separated
3 tbsp. flour
1/2 tsp. salt
Lemon juice & rind of 1 lemon
1 1/2 c. hot milk
Measure sifted flour, add salt and sift again. Cut in shortening using a pastry blender or two knifes. Sprinkle with water mixing lightly with fork. press into ball. Makes enough pastry for a 9 inch two crust pie or two shells. Cream butter; add sugar and egg yolks. Beat until light and fluffy. Stir in flour, salt, lemon juice, rind and hot milk. Fold in stiffly beaten egg whites. Bake in 400 degree oven for approximately 40 minutes. Serves 6 at 371 calories per serving.

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AMISH PUMPKIN BREAD

3 c. granulated sugar
1 c. vegetable oil
4 eggs, beaten
1 lb. canned pumpkin
3 1/2 c. flour
2/3 c. water
2 tsp. baking soda
2 tsp. salt (scant)
1/2 tsp. ground cloves
1 tsp. EACH: cinnamon, allspice and nutmeg

Mix sugar, oil and eggs together. Add pumpkin. Then add dry ingredient and finally water, stirring just until mixed. Pour batter into two (2) greased and floured 9x5 inch loaf pans. Bake at 350 degrees for one (1) hour. Especially good spread with cream cheese.

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AMISH MUFFINS
5 c. flour
5 tsp. soda
2 tsp. salt
2 tsp. allspice
15 oz. raisin bran
3 c. sugar
Mix above ingredients. Add: 1 c. oil 1 qt. buttermilk 2 tsp. vanilla Mix well. Butter muffin tins well and fill 3/4 full. Bake at 375 degrees for 20 minutes.

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AMISH CORN BREAD
1 c. sifted flour
1/4 c. sugar
1 tbsp. baking powder
3/4 tsp. salt
1 c. yellow cornmeal
1 egg, well beaten
1 c. milk
5 tbsp. shortening melted and cooled
Sift first 4 ingredients. Mix in cornmeal. Blend egg, milk, shortening until mixed. Add to dry ingredients and beat until smooth. Use greased (bottom only) 8x8x2 pan. Bake 400 degrees for 20 minutes.

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AMISH POPPYSEED BREAD

3 c. flour
1 1/2 tsp. salt
1 1/2 tsp. baking powder
3 eggs, beaten
1 1/2 c. oil
2 1/2 c. sugar
1 1/2 c. milk
1 1/2 tsp. vanilla
1 1/2 tsp. almond flavor
1 1/2 tsp. butter flavor
1 1/2 tbsp. poppy seeds

GLAZE:

1/4 c. orange juice
3/4 c. sugar
1/2 tsp. almond flavor
1/2 tsp. butter flavor
1/2 tsp. vanilla

Sift together first 3 ingredients. Add remaining ingredients. Mix and put in 2 greased and floured bread pans. Bake 1 hour at 350 degrees or until toothpick test comes out clean. Stir all ingredients together. Prick bread loaves with a fork after baking and pour glaze over while hot.

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AMISH YEAST ROLLS
7 c. flour (save 1 c. to knead)
2 pkgs. quick yeast
1/2 - 3/4 c. sugar
1/4 tsp. salt
WET:
2 sticks butter
1 c. sour cream
1/2 to 1 c. milk
Place in microwave. Heat until butter melts (should be hot but be able to stand to stick your finger in this). Mix wet to dry ingredients and knead 10-15 minutes. Put in warm place and let rise about 20 minutes. Put dough on floured board and punch down. Shape in desired shapes. Let rise again, 20 minutes or until doubled. Brush tops with melted butter. Bake 20 minutes at 350 degrees.
Makes 2 dozen or more.

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AMISH CORN FRITTERS

4 lg. ears corn
2 eggs, separated
2 tbsp. all-purpose flour
1 tbsp. sugar
Salt and freshly ground pepper
Unsalted butter

Cut the kernels from two ears by standing each ear upright on a plate, carefully slice beneath the rows in a steady downward motion. With the back of the knife, scrape the cobs to extract the juice. Grate the kernels from the remaining 2 ears, cutting off the kernels at just half their depth and scraping off pulp on the cob. Put all the corn kernels, pulp and juice into a bowl. The mixture will resemble scrambled eggs. Beat the egg yolks in a large bowl until light. Beat in
the flour, sugar, salt and pepper to taste. Stir in the corn. Beat the egg whites in a large bowl until stiff. Fold them into the corn mixture. Heat a heavy skillet or griddle over medium heat and grease it lightly with butter. Drop the batter by small spoonfuls onto the skillet and cook until golden. About 30 seconds each side. Transfer the cooked fritters to a lightly buttered serving platter and keep them warm in a low oven while cooking the remaining fritters.

FAMOUS AMISH FUNNEL CAKES

3 eggs, beaten
2 c. milk
1/4 c. sugar
4 c. flour, sifted
2 tsp. baking powder
1/2 tsp. salt

To beaten eggs, add milk and sugar. In separate bowl sift dry ingredients. Add to egg mixture, beating until smooth. Heat oil to 375 degrees and pour batter into hot fat through a regular household funnel. Control the flow of batter by holding your finger over the bottom of the funnel. Make patterns, designs, swirls or whatever with the stream of batter as it flows into the hot fat. When "cakes" are golden brown, drain, sprinkle with confectioners' sugar and serve warm.

AMISH APPLE CAKE

1/2 c. chopped pecans
2 1/2 c. finely chopped apples, such as Granny Smith
1/2 c. butter, softened
1 c. sugar
1 egg
1 tsp. baking soda
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. vanilla
1 c. all purpose flour
--HOT CARAMEL SAUCE:--
1/2 c. butter
1 c. brown sugar
1/2 tsp. salt
1 tsp. vanilla
1/2 c. evaporated milk

In a large bowl, cream the butter. Add the sugar and beat until fluffy. Add the egg and beat until well blended. Mix in the soda, salt, cinnamon and nutmeg. Add the flour and stir just until blended. Stir in the apples and nuts. Pour into an oiled 9" round cake pan and bake in a preheated 350 degree oven for 30 minutes until the top springs back when touched lightly with your finger. Serve with Hot Caramel Sauce. In a saucepan, melt the butter, brown sugar and salt. Bring to a boil. Remove from heat and whisk in vanilla and milk. Serve warm sauce over cake. Serves 8.

AMISH BLUEBERRY CAKE

3/4 c. sugar
1/4 c. vegetable oil
1 egg
1/2 c. milk
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 c. blueberries, well drained

TOPPING:

1/4 c. butter
1/2 c. sugar
1/3 c. flour
1/2 tsp. cinnamon

Combine with fork or pastry cutter. Crumble over cake batter. Cream together sugar, oil and egg until lemon colored. Stir in milk. Sift together flour, baking powder and salt and stir into creamed mixture. Gently fold in blueberries. Spread batter into greased and floured 9x9 square pan. Sprinkle with topping. Bake for 45-50 minutes at 375 degrees.

AMISH ROLLED OATS CAKE

1 c. oats
1 1/4 c. boiling water
1/2 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg

TOPPING (use on warm cake):

5 tbsp. oleo
1/2 c. brown sugar
1/2 c. milk

Mix oats and boiling water; let stand 20 minutes. Cream together shortening, sugar, eggs, vanilla and add cooled oats with dry ingredients. Bake at 350 degrees for 35 minutes. Boil 7 minutes. Add 1/2 cup coconut and 1/2 cup nuts.

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AMISH SHORTCAKE

1/2 angel food cake, cut into cubes
1 pkg. vanilla pudding
1 c. milk
1 pt. vanilla ice cream
1 pkg. strawberry Jello
1 c. boiling water
1 pkg. frozen strawberries

Put angel food cake cubes in bottom of casserole dish. Pour vanilla pudding mixture over top. Pour strawberry mixture over top of vanilla mixture. Refrigerate and serve.

Cookies

AMISH SNICKERDOODLES

1/2 c. margarine
1/2 c. Crisco solid shortening
2 eggs
1 1/2 c. sugar
2 3/4 c. flour
2 tsp. cream of tarter
1 tsp. baking soda
1/4 tsp. salt
2 tbsp. sugar
2 tsp. cinnamon

Mix first four ingredients thoroughly. Presift the next 4 ingredients together. Add to the first mixture. Form balls (walnut size). Roll into mixture of sugar and cinnamon. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10
minutes at 375 degrees. Cookies will flatten into circles as they cook. May top
with red hots or leave unadorned. Store well in Tupperware and can be frozen.

AMISH PUFF COOKIES

1 c. shortening, rounded
1 c. brown sugar
1/2 c. granulated sugar
2 eggs
2 3/4 c. flour
1 tsp. cream of tartar
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt

Mix shortening, sugar and eggs thoroughly. Mix dry ingredients and add to sugar mixture. Chill. Form into balls and roll into mixture of 2 tablespoons sugar and 2 teaspoons cinnamon or add chocolate chips. Press balls with hand. Bake at 375 degrees for 8 - 10 minutes on ungreased cookie sheet. Cookies will puff, then settle down and look crinkly.

SOFT AMISH CHOCOLATE CHIP COOKIES

1/2 c. shortening
1 c. sugar
2 lg. eggs
1/2 c. milk
2 1/2 c. flour
1 tsp. baking powder
3/4 tsp. baking soda (place in the milk)
1 (12 oz.) bag chocolate chips or butterscotch chips

Cream shortening and sugar. Add eggs and milk with soda. Mix together and add baking powder. Gradually add flour and stir well. Stir in chocolate chips or butterscotch chips. Place on a greased cookie sheet about 1 teaspoon of dough. Bake at 400 degrees until the edge is lightly brown.

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DROP AMISH COOKIES

2 c. sugar
1 1/2 c. lard
2 eggs
2 tsp. vanilla
1 1/2 tsp. nutmeg
6 c. flour
1 1/2 c. milk
3 tsp. baking powder
1 tsp. soda

Cream sugar and lard. Add eggs, nutmeg, vanilla, and baking powder. Mix soda with milk and add alternately flour and drop with soup spoon on ungreased cookie sheet. Bake plain or sprinkle with sugar and cinnamon or sugar. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Make 5 dozen. Only 122 calories per cookies.

AMISH OATMEAL COOKIES

3 c. sugar
1 1/2 c. lard
1 1/2 c. raisins
2 1/2 c. oatmeal
1/2 c. molasses (dark)
3 eggs, beaten
1 c. peanuts
1 c. sour milk
2 tbsp. soda
2 tbsp. baking powder
6 c. flour
1 tsp. each of nutmeg, cinnamon and salt

Grind raisins and peanuts. Sift together flour, baking powder, nutmeg, cinnamon, salt. Cut in lard, add sugar, oatmeal, raisins and peanuts and mix well again. Dissolve soda in sour milk and add molasses and beaten eggs. Chill one hour. Using your hand, roll the dough into balls the size of a walnut and press slightly flat. Beat two eggs and paint the top of the cookie with egg. Bake at 375 degrees until golden brown.

Desserts, Custards and other Desserts:

AMISH APPLE GRUNT

1/2 c. sugar
2 tbsp. butter
1 egg
1 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
2 c. sliced apples
1/2 c. sour milk or buttermilk
1/2 tsp. vanilla
6 tbsp. brown sugar
1 1/2 tbsp. flour
1/2 tsp. cinnamon
1 1/2 tbsp. butter

Cream sugar and butter together; add eggs and mix. Blend flour, salt and baking powder together and add to mixture. Mix soda with milk and vanilla; mix all together. Add apple slices and pour batter into a buttered baking dish. In a separate bowl, combine brown sugar, flour, cinnamon and butter, mixing until crumb texture; sprinkle over apple batter. Bake at 375 degrees for 35 to 40 minutes. Serve hot with rich milk, Half and Half or a scoop of ice cream. Makes 4 generous servings.

AMISH BAKED APPLES

8 to 10 apples, cored, peeled & halved
3/4 c. white sugar
3/4 c. brown sugar
1/2 c. flour
1 tsp. cinnamon
2 tsp. butter, melted
1 c. water

Place apples in greased 9 x 13 inch dish. Mix remaining ingredients together in ORDER given, in pan and bring to a boil. Simmer, stirring until thick. Pour syrup over apples and bake at 350 degrees for 35 to 40 minutes or until tender.

AMISH CUSTARD

1 c. flour
1 stick butter
1 c. chopped pecans
8 oz. cream cheese
1 c. powdered sugar
1 c. Cool Whip
Instant chocolate pudding

CRUST: Melt butter, add flour and pecans. Spread mixture in bottom of 8 1/2 x 14 inch cake pan. Make pudding by directions on box. Mix cream cheese, powdered sugar and Cool Whip until blended well. Cook crust at 350 degrees for 20 minutes. Let cool. Layer mixtures on crust. First cream cheese mixture, then chocolate pudding. Top with Cool Whip and sprinkle chopped pecans on Cool Whip (can use any flavor of pudding).

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PENNSYLVANIA DUTCH AMISH DESSERT

2 (8 oz.) pkgs. cream cheese
2/3 c. sugar
3 eggs
1 tsp. almond flavoring
TOPPING:
1 (8 oz.) sour cream
1/2 c. sugar
1 tsp. vanilla

Mix together in mixmaster, put in greased 9 inch glass pie pan. Bake at 340 degrees 35 minutes. Let set for 10 minutes then add topping. Mix topping ingredients in mixmaster and put on top and bake at 340 degrees for 10 minutes.

Cool and refrigerate. May be served topped with strawberries or raspberries.

AMISH BREAD PUDDING

2 c. milk, scalded
1/4 c. butter
2 eggs
1/2 c. sugar
1/4 tsp. salt
1 tsp. ground nutmeg
3 c. soft bread, torn into sm. pieces
1/2 c. raisins

Combine milk and butter, stirring until butter is melted. Cool to lukewarm. Combine eggs, sugar, salt and nutmeg; beat at medium speed of mixer for 1 minute. Slowly add milk mixture. Place bread in a lightly greased 1 1/2 quart casserole; sprinkle with raisins and pour batter over all. Bake at 350 degrees for 50 minutes or until set. Serve warm with Lemon Sauce.

Pies and Cobblers:

AMISH COUNTRY STRAWBERRY PIE
1 baked 9 inch pie shell
1 tbsp. powdered sugar
3 oz. cream cheese
1 1/2 qts. whole strawberries1 c. sugar
2 tbsp. white Karo
1 c. water
3 tbsp. strawberry Jello mix
Pinch of salt
3 tbsp. cornstarch
Beat cream cheese with sugar, spread carefully over bottom of baked pie shell. Arrange berries in shell. Berries should be cut and sliced. Pour the following glaze over the berries: Cook all ingredients except Jello mix over medium heat until thick. Add Jello mix. Cool before pouring over berries. Enjoy.

AMISH RAISIN PIE

1 3/4 c. milk
3 eggs, separated
1 pkg. (3-3 5/8 oz.) vanilla flavor pudding & pie filling mix
1 tsp. pure vanilla extract
1/2 tsp. ground allspice
1 1/2 c. golden seedless raisins
1 9" baked pastry shell
6 tbsp. sugar

In a small saucepan, combine milk and egg yolks; blend well. Stir in pudding mix. Cook, stirring constantly until mixture comes to a boil. Remove from heat; stir in vanilla extract and allspice. Blend well. Fold in raisins; cool. Turn mixture into pastry shell; chill thoroughly. Meanwhile in a small mixing bowl, beat egg whites until soft peaks form. Gradually add sugar, beating until stiff but not dry. Spoon meringue over pie, making sure that meringue touches edge of crust. Bake at 450 degrees for 4-5 minutes or until meringue is lightly browned.

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AMISH PEANUT PIE

8 oz. cream cheese, softened
1/3 c. crunchy peanut butter
1 c. powdered sugar
1 c. Cool Whip

Combine everything and fold in Cool Whip. Pour into 9-inch graham cracker crust and refrigerate. Top with Cool Whip.

AMISH MAPLE CREAM PIE

1 can condensed milk
2/3 c. maple syrup
Pinch salt
--TOPPING:--
2 c. whipping cream
1/2 c. powdered sugar
2 tsp. vanilla
Pinch salt

Cook on low heat, very slow, stirring constantly until it bubbles in the middle. Pour into a baked pie shell. Chill for 1 hour. Whip ingredients until thick. Pour on top of pie filling and sprinkle with chopped pecans.

AMISH APPLE CRISP

6 apples

Peel and slice, put in a 9x13 inch pan. Mix together: 3/4 c. sugar 1 tsp. Baking powder 3/4 tsp. salt 1 egg Pour over apples. On top of this pour 1/3 cup cream and sprinkle with cinnamon. Bake at 350 degrees for 30 minutes or until apples are done.

AMISH APPLE CRISP-2

5-6 apples, peeled and sliced
1/3 c. sugar
1 tsp. cinnamon
1/3 c. butter, melted
TOPPING OF:
1 c. flour
1/2 c. sugar
1 tsp. baking powder
1/2 tsp. salt
1 unbeaten egg
1/2 tsp. cinnamon

Place apple mixture in a deep dish pie pan. Sprinkle with sugar and cinnamon. Mix topping ingredients with the exception of the cinnamon with a fork until blended. Sprinkle topping over apples. Drizzle melted butter over topping. Sprinkle with cinnamon. Bake at 375 degrees for 40 minutes.

AMISH BROWN SUGAR PIE

1 unbaked 8-inch pie shell
1 c. brown sugar
3 tbsp. all-purpose flour
Speck of salt
1 (12 oz.) can evaporated milk
2 1/2 tbsp. butter
Ground cinnamon

Preheat oven to 350 degrees. In the pie shell, place the brown sugar, flour and salt. Mix with your fingers. Pour the evaporated milk over the flour and sugar, but do not stir or mix this in. Dot with butter, and drift cinnamon liberally over all. Bake for 50 minutes, or until the filling just bubbles up in the middle. The filling will never completely set, but that's the way it's supposed to be. This pie is better eaten at room temperature. If you refrigerate leftovers, reheat them in the oven before serving.

NOTE: Recipe can be doubled and prepared in a 10-inch pie shell. For that size, bake 1 hour and 20 minutes. Yield 12 servings.

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AMISH FRY PIES

--PIES:--

9 c. cake flour
2 tbsp. sugar
1 tbsp. salt
3 c. shortening
2 c. water
Thick fruit filling
Shortening for deep fat frying

--GLAZE:--

8 lbs. powdered sugar
1/2 c. cornstarch
1/3 c. powdered milk
1 tsp. vanilla extract
2 1/2 c. warm water

To make pies, combine in large mixing bowl the flour, sugar and salt. Cut in shortening until pieces are the size of small peas. Add water a little at a time until the four mixture is moistened. Form into 4 balls. Divide each ball into 10 pieces and roll each piece into a circle. Top one side of circle with filling and fold circle in half. Cramped edges to seal. Heat shortening; fry a few pieces at a time in deep fat until golden brown. Cool on wire rack. Meanwhile, in large mixing bowl, combine all glaze ingredients until smooth. While pies are still warm, dip them into glaze. Allow pies to drip on wire racks until cool. Yields about 40 pies.

AMISH SHOO FLY PIES

--CRUMB MIXTURE:--

2 c. flour

3/4 c. brown sugar

1/3 c. margarine

1/2 tsp. nutmeg

1 tsp. cinnamon

--SYRUP MIXTURE:--

1 c. molasses

1/2 c. brown sugar

2 eggs

1 c. hot water

1 tsp. baking soda, dissolved in the hot water

2 unbaked 8" pie crusts Mix crumb ingredients together until crumbs are formed. In separate bowl, mix syrup ingredients together. Pour 1/2 of syrup into each pie shell, then top each with crumbs, using 1/2 on each. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 50 more minutes. Cool completely before cutting.

AMISH HALF MOON PIES

2 c. dried apples
2 c. cold water
1/8 tsp. salt
2 c. sugar
1 orange, juice and grated rind
1 tbsp. cinnamon
1 recipe (double crust) pie pastry

Cook the dried apples in a saucepan with water and the salt. When apples are soft and pulpy. Add the sugar, orange and cinnamon. Simmer until water is cooked away. Roll pastry out and cut in 8 inch circles. Place generous portions of the mixture on half of the pastry rounds; fold the pastry over and pinch the edges tightly together. Bake in 450 degree oven for 10 minutes. Reduce heat to 350 degrees and bake about 35 to 40 minutes longer or until golden brown. Makes 6 half moon pies.

AMISH SOUR CREAM APPLE PIE

1 c. sour cream
1 egg
3/4 c. sugar
2 tbsp. flour
1/4 tsp. salt
1 tsp. vanilla
2 1/2 c. diced apples, peeled
1 unbaked 9-inch pie crust

CRUMB TOPPING:

1/2 c. brown sugar
1/4 c. butter
1/3 c. flour
1 tsp. cinnamon

Beat cream and egg together. Add flour, sugar, salt and vanilla. Mix until smooth. Stir in apples. Bake at 400 degrees for 25 minutes. Remove from oven and spread with crumb topping. Bake 20 more minutes. Mix until crumbly.

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AMISH VANILLA PIE

1/2 c. firmly packed brown sugar
1 tbsp. flour
1/4 c. dark corn syrup
1 1/2 tsp. vanilla
1 egg, beaten
1 c. water
1 c. flour
1/2 c. firmly packed brown sugar
1/2 tsp. cream of tartar
1/2 tsp. baking soda
1/8 tsp. salt
1/4 c. butter
1 unbaked 9" pie shell

Combine first 5 ingredients in 2 quart saucepan. Slowly stir in water. Cook over medium heat until mixture comes to a boil, stirring constantly. Let cool. Combine rest of ingredients (except pie shell) and mix until crumbly. Pour cooled mixture into pie shell and top with crumbs. Bake at 350 degrees for 40 minutes or until golden brown.

Main Dish/Casserole Dishes:

AMISH COUNTRY CASSEROLE

1 lb. beef chunks or ground beef
1 chopped onion

1 can tomato soup
1 lb. egg noodles
1 can cream of mushroom soup
1 tbsp. olive oil

Saute chopped onion in olive oil. Add beef. Cook well. Add can of tomato soup undiluted. Cook egg noodles according to directions on package. Drain well. Add can of cream of mushroom soup, undiluted. Grease casserole dish. Place 1/2 of beef mixture in bottom of casserole. Add 1/2 of noodle mixture. Put rest of beef on noodles. Add remaining noodles. If desired, sprinkle paprika lightly over top of noodles. Bake in 375 degree oven for 20-25 minutes, or until bubbly.

POOR MAN'S STEAK - Amish Recipe

3 lb. hamburger
1 c. cracker crumbs
Salt & pepper
1/4 c. chopped onion
1-2 cans mushroom soup

Mix well and press onto cookie sheet. Chill overnight to set. Cut in squares, roll in flour and brown both sides. Place in baking dish. Pour soup over meat mixture. Bake at 350 degrees for 1 hour.

SWISS AMISH MEAT LOAF

1 egg
1/2 c. evaporated milk
1/2 tsp. rubbed sage
1 tsp. salt
1/2 tsp. black pepper
1 1/2 lb. lean ground beef
1 c. Ritz cracker crumbs
3/4 c. grated Swiss cheese
1/4 c. finely chopped onion
2-3 strips bacon, cut in 1" pieces

Preheat oven to 350 degrees. Beat the egg in a large bowl. Add evaporated milk, sage, salt and pepper, and mix. Add beef, crumbs, 1/2 cup of the cheese and the onion; blend. Form into a loaf and place in a 2 quart rectangular baking dish. Arrange bacon pieces on top of loaf. Bake 40 minutes. Sprinkle remaining cheese on top and bake 10 minutes longer.

AMISH MEATLOAF

1 1/2 lbs. lean ground beef
1 beaten egg
1/2 tsp. sage
1/2 c. Pet milk
About 2 cups Ritz crackers (crushed)
1/4 c. onion
1/2 c. Swiss cheese (shredded) plus some extra
Salt and pepper

Mix all above together; pat into an oval loaf in a baking dish. Put the extra shredded Swiss cheese over top of loaf. Bake at 350 degrees for 1 hour. Will freeze well.

AMISH BARBECUE CHOPS

8 pork chops
1 c. ketchup
1 can celery soup
1/2 c. chopped onion
1 or 2 tbsp. Worcestershire sauce

Mix the ketchup, celery soup, chopped onion and Worcestershire sauce together and pour over the pork chops in a buttered casserole dish. Bake at 275 degrees for 2 hours.

AMISH SUNDAY PORK CHOPS

Mix together: 1 c. catsup 1 tbsp. Worcestershire sauce 1/2 c. onion Pour over pork chops which have been browned and drained. Cover. Bake 375 degrees for 2 hours.

AMISH POT ROAST

3-4 lb. beef roast (sirloin tip, rump, English cut)
1 tbsp. oil
1/4 c. soy sauce
1 c. coffee
2 bay leaves
1 garlic clove, minced
1/2 tsp. oregano
2 onions, sliced

Sear roast in 1 tablespoon oil on all sides in heavy Dutch oven. Pour sauce over meat. Put half of onions on meat, the other half in sauce. Cover and roast 4-5 hours at 325 degrees.

AMISH BAKED CHICKEN

1/2 c. flour
2 tsp. paprika
1 tsp. pepper
1/4 tsp. dry mustard
3 tsp. salt
1 cut up broiler or young chicken
1/4 lb. butter

Mix the dry ingredients well in a plastic bag, then coat the cut up chicken parts with the mixture. In a cake pan, melt the butter. Place the chicken parts in the pan, but do not crowd them. Bake the chicken at 350 degrees for 1 1/2 to 2 hours or until done.

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AMISH OVEN FRIED CHICKEN

1/3 c. vegetable oil
1/3 c. butter
1 c. all-purpose flour
1 tsp. salt
2 tsp. black pepper
2 tsp. paprika
1 tsp. garlic salt
1 tsp. dried marjoram
8 or 9 pieces chicken

Place oil and butter in a shallow cooking pan and place in 375 degree oven to melt butter, set aside. In a large paper sack combine dry ingredients. Roll the chicken pieces 3 at a time in butter and oil then drop into a sack and shake to cover. Place on a plate until all pieces are coated. Leave any excess butter and oil in pan. Place chicken in the pan skin side down or its just as good if you remove all the skin first. Bake at 375 degrees for 45 minutes with spatula, turn chicken pieces over and bake 5 to 10 minutes longer or until crust begins to bubble.

AMISH CHICKEN CASSEROLE

8 oz. noodles, cooked
2 c. cooked chicken, cubed
2 c. chicken broth (can used canned)
1 c. milk
1 can mushrooms
2 tsp. salt
1/2 tsp. pepper
1/2 c. margarine
1/3 c. flour
1/3 c. grated Parmesan cheese

Melt margarine, then add flour and stir until smooth. Gradually add milk and broth, then seasonings and mushrooms. Combine chicken, cooked noodles, and prepared sauce. Put in ungreased 9 inch x 13 inch x 2 inch baking pan and top with Parmesan cheese.

AMISH CHICKEN DRESSING

1/2 c. finely chopped onion
1/2 c. finely chopped celery
1/2 c. finely chopped carrots
1 c. diced potatoes
1/2 c. margarine
1 c. chicken broth

Cook until vegetables are tender. 1 large loaf dried bread cut into cubes. 1 tsp. salt 1/8 tsp. pepper 1 c. milk 1 c. chicken broth 2 c. finely chopped chicken, cooked Add to vegetable mixture and mix thoroughly. Add more broth if necessary. Bake 35-45 minutes at 350 degrees.

Soups and Chowders:

AMISH CHICKEN NOODLE SOUP

3 lb. chicken
2 qts. water
2 tsp. salt
1 1/2 c. chicken stock
2 c. celery, chopped
2 c. carrots, chopped
1 tart apple, chopped
1 c. onions, chopped
Dash pepper
4 c. egg noodles

Place chicken in kettle with 2 quarts water. Cover until tender (about 2 1/2 hours). Remove chicken from kettle and strain broth. Debone chicken and return to kettle with strained broth. Add chicken stock, celery, carrots, apple, onions, and pepper and cook until vegetables are tender. Add noodles and cook 8-10 minutes.

AMISH CHICKEN - CORN SOUP

2 lbs. cut up chicken
5 c. water
1 med. onion, chopped
2 tbsp. chopped parsley
1/2 c. chopped celery
2 c. corn
Salt and pepper
1 c. flour
1 egg, beaten
1/4 c. milk

Simmer chicken in boiling water, remove bones and skin. Strain the stock. Return to pot, add onions, celery and corn. Simmer till vegetables are tender. Mix flour with egg and milk. Rub mixture with fork till it crumbles. Drop crumbs in soup. Cook 10 more minutes covered. Serves 3 to 4.

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Salads and Vegetables:

AMISH SLAW

1 med. cabbage, 4 lbs.
1 med. onion
1 c. sugar
--DRESSING-
1 c. vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. sugar
1 tsp. mustard
3/4 c. oil

Shred cabbage and onion; add sugar and let stand. Combine all ingredients and bring to a boil for 3 minutes. Let cool. Add to cabbage mixture. Then refrigerate overnight. Will keep long.

AMISH BROCCOLI SALAD

1 lg. head broccoli, broken into small flowerettes
1 med. onion or about 1/2 c. chopped onion
8 to 10 slices bacon
1 c. mayonnaise
1/4 to 1/2 c. sugar
2 to 3 tbsp. vinegar
1/2 c. raisins
1/2 c. nuts (optional)

Cut bacon into bits and fry crisp. Mix together mayonnaise, sugar, vinegar, bacon and raisins. Pour over broccoli and onions. Mix well. Let stand at least 1 hour or more before serving.

AMISH SLAW-2

1 med. head cabbage (chopped)
1 carrot, small slices
2 sm. onions, cut in rings
1 c. celery
1 green pepper
1/2 c. vinegar
1 1/2 c. sugar
1 tsp. mustard seed
1 tsp. celery seed
Salt and pepper

Mix vinegar, sugar, mustard seed, celery seed, and salt and pepper in separate bowl. Mix all ingredients well. Pour over veggies, store covered in refrigerator.

AMISH WALDORF SALAD

3 Golden Delicious Apples, chopped
3 Red Delicious apples, chopped
1 can (20 oz.) pineapple chunks or tidbits, drained, reserve juice
Small amount of chopped celery
White grapes, as many as you like
Chopped English walnuts
1/2 c. coconut

Take 1 cup pineapple juice, 2/3 cup sugar, 2 tablespoons cornstarch, dash of salt. Cook, stirring constantly until thickened. Set aside to cool. Mix fruit and other ingredients together. Pour cooled dressing over fruit. Refrigerate.

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AMISH TURNIPS

2 c. cooked turnips
2/3 c. bread crumbs
1 tbsp. oleo or margarine
2 tbsp. brown sugar
1 c. milk
1 egg
Salt and pepper

Cook turnips until tender. Drain, mash and then add 1/2 cup bread crumbs, saving rest for top. Add egg, sugar, milk, salt and pepper to taste. Mix together; pour into greased baking dish. Dot with butter and rest of crumbs. Bake 45 minutes at 375 degrees.

AMISH POTATO SALAD

1 c. raw bacon
1 onion, chopped
3 tbsp. flour
1 1/2 c. water
2/3 c. vinegar
1/2 c. parsley, minced
2/3 c. sugar
2 tsp. celery seed
6 c. almost done red potatoes, sliced

Saute onion and bacon together, then add flour and cook together for one or two minutes. Mix water, vinegar, parsley, sugar and celery seed and add to bacon mixture. Pour over almost done potatoes and bake for 45 minutes in a 375 degree oven.

AMISH CABBAGE

1/2 lb Bacon

Break into approximately 1/2 inch pieces. Spray large frying pan with Pam and fry 1 cup chopped onions, bacon bits, dill seed and basil to taste. Add: 1 tbsp. cider vinegar 2 tbsp. sugar Make just before eating and leave cabbage slightly crisp.

AMISH BAKED BEANS

1 lb. navy beans
1/2 lb. bacon ends
1 med. onion (quartered)
1/4 c. brown sugar
1/3 c. molasses
2 tsp. dry mustard
2 tsp. salt
1/4 tsp. pepper
2 tbsp. vinegar
2 c. hot water

Long cooking develops the wonderful old-fashioned flavor. Soak beans overnight in 6 cups water; add 1/4 teaspoon baking soda if water is hard. Parboil beans for 20 minutes. Drain beans after parboiling; rinse with cold water. Dice bacon ends to 1 inch square, placing half in the bottom of a 2 quart bean pot or casserole along with the quartered onion. Add beans. Mix remaining ingredients with hot water. Pour over top of beans. Top with remaining bacon ends. Cover and bake in a slow (300 degree) oven for about 6 hours adding hot water as needed to keep beans moist. Serves 8 to 10.

AMISH HONEY CARROTS WITH SWEET PICKLES

1 lb. carrots
3 tbsp. butter
1/4 c. honey
1/4 c. orange juice
1/2 tsp. grated orange rind
1/2 tsp. salt
1/2 tsp. ginger
1/4 tsp. black pepper
3 tbsp. chopped sweet pickle

Peel carrots and slice; melt butter in skillet. Add all ingredients except sweet pickles. Cover and cook about 20 minutes, stirring occasionally. Uncover, raise heat to high and cook about 3 minutes to reduce the sauce to glaze. Stir in pickles just before serving.

Popcorn:

AMISH CRACKER JACK

3 qt. popped corn
1 c. brown sugar
1/2 c. butter
1/4 c. corn syrup
1/2 tsp. salt
1/8 tsp. cream of tartar

Cook all except popped corn over medium heat to 260 degrees or hard ball. Boil slowly. Pour over popped corn. Put in 200 degree oven for 1 hour. Stir 3 times during the hour. Let cool.

Waffles and Pancakes:

AMISH PUMPKIN PANCAKES

1 c. flour
Pinch baking soda
2 tbsp. sugar
1/4 tsp. cinnamon
1/8 tsp. ginger
1/8 tsp. nutmeg
1 egg well-beaten
1 1/4 c. milk
2 tbsp. melted shortening
1/2 c. canned pumpkin or mashed sweet potato, cooked

Combine flour, soda, sugar and spices. Combine egg, shortening, pumpkin and milk; add to flour mixture, beating until smooth. Bake on hot, lightly greased griddle, turning only once. Serve hot with butter and syrup or powdered sugar.

AMISH PANCAKES

2 c. cake flour
2 tsp. baking powder
1 tsp. salt
1/2 c. sugar
1 egg
1 c. milk
1/4 c. shortening, melted

Measure sifted flour into sifter, add baking powder, salt and sugar. Beat eggs in bowl. Add milk and blend. Sift dry ingredients into mixture gradually. Add melted shortening. Beat with mixer. Bake on hot griddle.

AMISH WAFFLES
2/3 c. all purpose flour
2/3 c. sifted cake flour
1 c. milk
1 3/4 tsp. baking powder
1 1/3 whole eggs, well beaten
3 1/2 tbsp. butter or margarine
3/4 tsp. vanilla extract
TOPPING:
1 c. water
7 tbsp. sugar
1 1/4 tsp. white corn syrup
2 Pinches red food coloring
4 tsp. cornstarch
2/3 whole (3 oz.) raspberry flavored gelatin
5 1/4 sol. oz. frozen blueberries, defrosted
5 1/4 sol. oz. frozen raspberries, defrosted
Vanilla ice cream, optional
Mix batter ingredients together in order just until smooth. Bake in waffle iron according to manufacturer's directions. For topping, combine water, sugar, corn syrup, food coloring and cornstarch in saucepan; cook over medium heat until thickened. Remove from heat; add gelatin, stirring until dissolved. Cook, add berries. Serve warm over waffles with a scoop of vanilla ice cream, if desired.
Yield: 4 servings.

AMISH APPLE PANCAKES

2 Granny Smith apples, peeled, cored,and sliced
1 c. flour
1 c. milk
6 eggs
1 tsp. vanilla
1/4 tsp. salt
1/4 tsp. nutmeg
2 tbsp. butter

In mixer or blender, beat flour, milk, eggs, vanilla, salt, and nutmeg; set aside. Heat oven to 475 degrees. In cast iron skillet for 5 minutes, add 2 tablespoons butter; melt. Add sliced apples and fry 2 to 3 minutes. Pour mixture over apples. Bake at 475 degrees for 15 minutes. Reduce heat to 425 degrees for 8 to 10 minutes. Sprinkle with powdered sugar. Cut in wedges. Serve with syrup or jam and bacon.

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Vegetable Dishes:

AMISH STYLE BAKED BEANS

1 can kidney beans
1 can butter beans
1 can pork & beans
4 slices bacon
2 sm. onions, chopped
1 c. brown sugar
1 c. catsup
1 tsp. prepared mustard

Drain kidney and butter beans. Mix beans together. Fry bacon, but don't brown it. Put beans, bacon and onions in casserole. Add sugar, catsup and mustard. Mix well and bake at 350 degrees for 1 hour.

Noodles:

AMISH NOODLES
3 eggs
2 c. flour (approximately)
1/2 tsp. salt
Beat 3 eggs until frothy, add and stir flour until dough texture. Knead until smooth. Turn into floured cutting board. Roll dough turning often until thin, let noodle dough dry 45 minutes - turn and dry 1/2 hour. Cut into noodles size. Drop into boiling beef or chicken stock, reduce heat and cook at rolling boil about 20 minutes. Noodles boiling, begin their own gravy - season to taste.