

UNLEAVENED
RECIPES

ALMOND BREAD

4 eggs
1 cup sugar
 $\frac{3}{4}$ oil or butter
3 cups flour
1 small bag slivered almonds
 $\frac{1}{2}$ tsp. Vanilla
1 tsp. Almond extract

Mix sugar, eggs and 1 cup flour. Mix well. Add oil or butter. Add remaining ingredients. Pour mixture into 2 greased bread pans. Bake at 350 degrees for 30 minutes.

Note: You can change the extracts and add chopped apple, mashed banana or strawberries. You can come up with all kinds of tasty breads by using the basic recipe.

CHEESE CRISPIES

2 sticks butter, softened
2 cups flour
8 oz. Cheese, grated
 $\frac{1}{2}$ tsp. Cayenne pepper (more if you like a kick 😊)
 $\frac{1}{2}$ tsp. Salt
2 cups rice krispies

Cut butter in flour. Mix cheese, pepper and salt. Fold in cereal. Pinch off small rounds. Place on ungreased baking sheet. Pat flat. Bake at 350 degrees for 15 minutes.

TANGY CHEESE WAFERS

1 cup flour
¾ tsp. Salt
½ tsp. Ginger
½ tsp. Sugar
1 (4-oz.) package shredded cheddar cheese (1 cup)
1/3 cup butter, softened
1 egg yolk
¼ cup toasted sesame seeds

Into medium bowl, sift dry ingredients and stir in cheese. With pastry cutter or two knives used scissor fashion, cut in butter until mixture resembles coarse crumbs. With fork stir in egg yolk, sesame seeds and 2 tsp. Cold water. Mix well and shape into a ball. Preheat oven to 350 degrees. With floured rolling pin on well-floured board, roll out dough about 1/8 inch thick. Cut in 3 x 1-inch strips. Lift with pancake turner to ungreased cookie sheet. Reroll scraps. Serve warm or cold. Makes about 48 wafers. Keep in a tightly covered container.

CHEESY CRACKERS

3 cups sifted whole-wheat flour
½ tsp. Salt
1 cup (1/2 lb.) butter or margarine
1 cup (1/2 lb.,) creamed cottage cheese

In a large bowl, mix flour and salt. Add butter and cottage cheese; cut in with pastry blender. Blend well. Wrap dough in waxed paper and chill at least one hour. Roll out on a well-floured board until dough is 1/8 inch thick. Cut out dough with a 2-inch cookie cutter and place on an ungreased baking sheet. Prick each cracker with a fork. Bake at 400 degrees for 12 to 15 minutes. Remove from baking sheet and cool.

UNLEAVENED CRESCENT ROLLS

2 cups whole wheat flour
2 cups cottage cheese
1 cup butter, softened

Mix all ingredients together. Refrigerate for 6 to 8 hours. Roll out desired amount in a circle as you do for piecrust. Cut into triangular shapes. Start at large end of triangle and roll towards smaller end. Place on greased cookie sheet and bake at 350 degrees for about 30 minutes.

MAYONNAISE ROLLS

½ cup milk
1 TB. Mayonnaise
1 cup flour

Mix all ingredients in bowl and put in muffin tin. Cook at 425 degrees.

UNLEAVENED COTTAGE CHEESE PANCAKES

4 eggs
1 cup cottage cheese
1/3 cup whole wheat flour
½ tsp. Salt

Blend eggs and cottage cheese until smooth; blend in flour and salt. It is best if a blender is used. Proceed to fry as you would any other pancake.

CHEESE CRISPIES

½ cup butter or margarine (softened)
1 cup (4 oz.) shredded New York extra sharp cheddar cheese
1 cup all-purpose flour
1 cup oven-toasted rice cereal
¼ tsp. Salt
1/8 tsp. Red pepper
Additional all-purpose flour

Combine butter and cheese; mix well. Add flour, cereal, salt, and red pepper; stir until all ingredients are well blended. Shape mixture into ½ inch balls; place 2 inches apart on ungreased baking sheets. Dip a fork in flour, and flatten balls slightly.

Bake at 375 degrees for 10 minutes or until lightly browned. Remove to wire racks and cool completely. Store in an airtight container up to one week.

Yields: about 3 dozen

UNLEAVENED WAFERS

1 block of butter, softened
1 3 oz. Pkg. Cream cheese, softened
1 cup all purpose flour
1 egg, beaten (optional)
Sesame seeds (optional)

Cream butter and cheese. Mix in flour. Cover and chill for 3 hours or more. Roll out to ¼ inch and cut to desired size. Put on ungreased cookie sheet. Brush with egg and sprinkle with sesame seeds. Bake at 425 degrees for 10 to 15 minutes.

CREME PUFFS (unleavened)

1/2 c sifted flour
1/2 c butter
1 c boiling water
1/4 tsp. salt
4 eggs

Melt butter in boiling water, add salt and flour, stir; remove from heat, cool a few minutes, then add eggs one at a time. Spoon onto greased cookie sheet. Total baking time: 40 minutes. Temperature: 450 degrees for 15 minutes and 325 degrees for 25 minutes.

Yields: 12 puffs

Fill with filling of choice.

SESAME-CHEESE WAFERS

1 (5-oz) jar processed cheese spread
3 Tbsp. butter
3/4 cup unbleached flour
1/4 tsp. paprika
2 Tbsp. sesame seeds, toasted

In small mixer bowl, cream together cheese spread and butter. Sift together flour and paprika; stir in sesame seeds. Blend flour mixture into cheese mixture. Form into 5-inch long roll, 1 1/2 inches in diameter. Wrap and refrigerate (for up to 1 week). When ready to serve, slice 1/4 inch thick wafers and bake on ungreased sheet in 400 degree oven for 15 minutes or until edges are lightly browned. Remove from sheet. Makes about 24.

UNLEAVENED CRACKERS

1 1/2 flour (1 c wheat / 1/2 c white)
1/4 tsp. salt
1/2 c oil
4 - 5 tsp. cold water

Mix together. Roll between waxpaper. Cut with desired glass size or cookie cutter. Bake 400 degrees for 10 - 12 minutes until crisp.

BARBARA'S UNLEAVENED BREAD

2 c unbleached flour
1 tsp. salt
1/2 - 1 c buttermilk
1/2 - 2/3 c oil
1/4 - 1/2 c Baco's
1/2 - 3/4 c shredded cheddar cheese

Blend all ingredients except cheese with dough hook until elastic or stir until elastic. Mix cheese into dough.

Take 1 tablespoon of dough and drop onto greased cookie sheet. Press with fork until flat. Dip fork into water between rolls or anytime dough begins to stick to fork.

PASSOVER BAGELS

2 c water
1 tsp. salt
1 Tbsp. sugar
1/3 c oil
2 c fine matzah meal
4 eggs

Put water, salt, sugar and oil in a large saucepan and bring to a boil. Add the matzah meal at once, stirring vigorously. Remove from heat and cool for 5 minutes.

Fold the eggs into the dough one after the other stirring after each egg. Cool the dough for 1 hour. Form long rolls of dough with moist hands and pinch ends together into rings. Arrange bagels on a greased cookie sheet and bake at 355 degrees for 30 minutes or until golden brown.

TOASTY CHEESE CRACKERS

2 c (8 oz.) shredded cheddar cheese
1/2 c grated Parmesan cheese
1/2 c butter or margarine, softened
2 Tbsp. water
1 c flour
1/4 tsp. salt
1 c Quaker oats (quick or old fashioned uncooked)

Beat together cheeses, butter and water until well blended. Shape dough to form 12 inch roll. Wrap and refrigerate about 4 hours. Cut 1/8 to 1/4 inch thick slices; flatten slightly. Bake on lightly greased cookie sheet in preheated hot oven, 400 degrees for 8 - 10 minutes, or until edges are light golden brown. Immediately remove from cookie sheet; cool on wire rack. Makes about 6 dozen.

Dough may be stored up to one week in refrigerator.

Parmesan Twists (unleavened)

1/4 c margarine, softened
1 c grated parmesan cheese
1/2 c sour cream
1 c all-purpose flour
1/2 tsp. Italian seasoning
1 egg yolk, slightly beaten
1 Tbsp. water
sesame seeds

Cream margarine, add cheese and sour cream and mix well at medium speed of mixer. Combine flour and Italian seasoning, gradually add to creamed mixture, blend until smooth.

Turn dough out onto a lightly floured surface; divide in half. Roll out half of dough into 12 x 7 inch rectangle and cut into 6 x 1/2-inch strips. Twist each strip 2 or 3 times, place on greased sheet, repeat with rest of dough. Combine egg yolk and water. Brush strips with egg mixture and sprinkle with seeds.

Bake at 350 degrees for 10 to 12 minutes or until browned.
Yield: 4 1/2 dozen.

CHEESE STRAWS

1 lb. sharp cheddar cheese, grated
3 1/2 c sifted pastry flour
1/4 tsp. cayenne pepper
1/2 tsp. salt
3/4 lb. butter (3 sticks), softened

Mix flour, pepper and salt in a large mixing bowl. Work in softened butter with fingers. Work in grated cheese thoroughly. Chill 5 minutes. Roll 1/4 inch thick. Cut into sticks 2 x 3 inches long. Bake on ungreased cookie sheet, 350 degrees for 10 minutes. Don't let them brown. More pepper can be added to make hotter.

FAVORITE UNLEAVENED BREAD

1/3 cup hot water
1/2 cup butter
1 tsp. salt
1 1/3 cup whole wheat pastry flour
2 cups oatmeal flour
2 to 4 Tbsp. brown sugar
sesame seeds (optional)
nut meats

Mix hot water and butter. Add remaining ingredients. Form into a ball and chill about 3 hours. Roll out very thin and cut with cookie cutters, or score into squares. Bake at 350 - 375 degrees until light brown, about 12 minutes.

UNLEAVENED BREAD

4 cups whole wheat flour
1 1/2 tsp. salt
4 Tbsp. butter
2 egg yolks
7/8 cup milk
4 Tbsp. oil

Mix flour and salt in a bowl; work in butter. Set aside. In another bowl beat egg yolks until light. Slowly add oil, then slowly add the milk. Add to the dry mixture. Mix well with fork, then knead one minute. Take about 1/2 cupful in hand and press and roll as for pie, turn over occasionally and roll as thin as possible. Place on ungreased baking sheet. Mark with knife into squares. This enables you to cut or break it into even pieces. Bake at 400 degrees for 8 to 10 minutes or until lightly browned.

PASSOVER ROLLS (unleavened)

2 cups Matzo Meal
1 tsp. salt
1 Tbsp. sugar
1 cup water
1/2 cup oil
4 eggs

Mix together meal, salt and sugar. Bring oil and water to a boil. Add to meal and mix well. Add eggs; one at a time, beating well after each. Allow to stand 15 minutes. With oiled hands, shape into rolls (about 2 inches in diameter) and place 3 to 4 inches apart on greased cookie sheet. Bake 350 degrees for 50 minutes.

POPPY SEED-ONION CRACKERS

2 c. unbleached, whole wheat, or rye flour
1 tsp. honey
1/2 tsp. salt
1/8 tsp. white pepper
1/3 c. poppy seeds
1 Tbsp. dried minced onion
2 eggs, slightly beaten
6 Tbsp. oil

Sift together first 5 ingredients in large bowl. Stir in poppy seeds. Let onions stand in 1/4 c. water 5 minutes. Drain thoroughly. Add onion, eggs and oil to flour mixture, mix thoroughly with fork until well moistened. Form into a ball. Roll out to 1/8 inch thick on floured surface. Cut with fancy cutters 1 1/2 inch; carefully place on ungreased cookie sheet 2 inches apart. Bake at 350 degrees for 15 minutes, or until light brown. Remove carefully from sheet to cool on wire racks. Makes 5 1/2 dozen.

HERBED CHEESE CRACKERS

½ stick butter, softened
2 cups cheddar cheese, shredded
1 (3 oz.) pkg. Cream cheese, softened
1 ¼ cup all-purpose flour
¼ tsp. Thyme
¼ tsp. Sage
¼ tsp. Basil
3 to 5 shakes cayenne pepper
2 TBS. Dry white wine or water or apple juice

Combine butter, cheddar and cream cheese in bowl of electric mixer. Beat until thoroughly blended. Add other ingredients. Form into a long roll about the size of a silver dollar. Wrap in waxed paper and chill until firm. Slice 1/8 inch thick and place on lightly greased baking sheet. Bake at 400 degrees for 10 minutes. Store in airtight tin. Makes about 6 dozen crackers.

STRAWBERRY PIZZA

Crust:

2 cups flour
2 sticks margarine
1 cup nuts

First Layer:

1 (8 oz.) package cream cheese
3 cups confectioners sugar
1 (12 oz.) container Cool Whip

Top Layer:

1 cup sugar
1 cup water
1 box strawberry Jell-O
2 pints fresh strawberries

For crust: Melt margarine with flour; press into pan and add nuts on top; press in. Bake at 350 degrees until brown; cool completely.

For first layer: Blend cream cheese and sugar until smooth. Fold in Cool Whip. Place on top of crust.

For top layer: Mix sugar and water in pan and bring to boil. Cook until clear. Cool a little. Add strawberry Jell-O and cool completely. Add fresh strawberries and spread on top.

WHOLE WHEAT BREAD

1 ½ cups flour (can be half wheat and half white)
¼ tsp. Salt
½ cup oil
4 to 5 TBS. Cold water

Mix all ingredients. Roll thin between sheets of waxed paper, cut with a large glass and prick with a fork. Bake at 400 degrees until crisp – about 10 – 12 minutes.

LACE COOKIES

1 egg
½ cup sugar
1 tsp. Melted butter
½ tsp. Vanilla
½ cup oatmeal, uncooked
½ cup chopped nuts
½ cup coconut
½ tsp. Salt

Cream eggs, sugar, butter and vanilla. Add remaining ingredients. Drop onto greased baking pan. Bake at 375 degrees until brown, about 10 minutes.

BUTTER PECAN COOKIES

2 cups all-purpose flour
½ tsp. Salt
1 cup butter, softened
2 TBS sugar
¼ cup light molasses
2 cups finely chopped pecans
Powdered sugar

Combine flour and salt; set aside. Cream butter and sugar in a large mixing bowl until light and fluffy. Add molasses; mix until well blended. Gradually add flour mixture to butter mixture; mix well. Stir pecans into dough. Roll dough into 1-inch balls; place about 2 inches apart on ungreased cookie sheets. Bake at 350 degrees for 15 to 18 minutes. Dust or roll warm cookies in powdered sugar.

SAND TARTS

1 cup butter or margarine
5 tablespoons powdered sugar
2 cups flour
2 tsp. Vanilla
1 cup chopped nuts

Cream butter and sugar; work in flour, vanilla and nuts into creamed mixture. Shape into finger-like rolls. Cook on UN-greased sheet at 350 degrees for 25 to 30 minutes. Roll tarts in powdered sugar. Makes about 20.

PEANUT BUTTER COOKIES

2 cups peanut butter
1 cup sugar
2/3 cup honey
1 tsp. Vanilla
1 egg and enough canned milk to make 1 cup
1 cup oatmeal

Mix all ingredients together well. Make into balls and flatten with a fork. Bake on an ungreased cookie sheet at 375 degrees for 15 minutes.

LEMON KISS COOKIES (unleavened)

1 1/2 c butter or margarine, softened
3/4 c sugar
1 Tbsp. lemon extract
2 3/4 c all-purpose flour
1 1/2 c finely chopped almonds
1 (14-oz.) pkg. milk chocolate candy kisses
Powdered sugar
1/2 c semi-sweet chocolate chips
1 Tbsp. shortening

In large bowl, beat butter, sugar and lemon extract until light and fluffy. Add flour and almonds; beat at low speed until well blended. Cover; refrigerate at least 1 hour for easier handling.

Heat oven to 375 degrees. Shape scant tablespoonful dough around each candy kiss, covering completely. Roll in hands to form ball. Place on ungreased cookie sheets.

Bake at 375 degrees for 8 to 12 minutes; remove from cookie sheets. Cool completely.

Lightly sprinkle cooled cookies with powdered sugar. In small saucepan over low heat, melt chocolate chips and shortening, stirring until smooth. Drizzle over each cookie.

Yield: about 6 dozen cookies.

Recipe by: Kathy Mercer

CREAM WAFERS (UNLEAVENED)

1 c. softened butter
1/3 c. whipping cream
2 c. flour

Frosting:

1/4 c. softened butter
3/4 c. powdered sugar
1 egg yolk
1 tsp. vanilla

Mix together well: chill. Roll 1/3 of dough at a time to 1/8 -inch thick. Cut with a 1 1/2 inch cutter.

Put on wax paper with sugar and sugar each wafer on both sides.

Place on ungreased cookie sheet. Prick wafers with a fork four times. Bake at 375 degrees for 7 to 9 minutes. Cool.

Frosting: Mix all ingredients and use to make cookie sandwiches.

Recipe by: Peggy Wooten

UNLEAVENED BROWNIES

1 cup butter or margarine
4 (1-oz.) squares unsweetened chocolate
2 cups sugar
4 eggs
1 cup all-purpose flour
½ tsp. Salt
1 cup chopped pecans
2 tsp. Vanilla

Combine butter and chocolate in medium saucepan over low heat. Cook until butter and chocolate melt.

Combine sugar and eggs; beat at medium speed until well blended. Add chocolate mixture; beat well. Stir in flour and salt just until blended. Stir in pecans and vanilla.

Pour into a greased 12x8x2 inch-baking dish. Bake at 325 degrees for 45 minutes or until a wooden pick inserted in center comes out clean. Cool slightly. Spread with frosting while warm (optional). Cool completely. Cut into 2x3/4 inch squares. Yields: 4 ½ dozen

UNLEAVENED BROWNIES

2 sticks margarine
½ cup cocoa
4 eggs
2 cups sugar
1 ½ cup flour
1 ½ cup pecans
Dash of salt
1 tsp. Vanilla

Place margarine and cocoa in saucepan, place on heat and mix until well blended. Beat eggs in mixing bowl, and then add to cocoa mixture. Add sugar, flour, vanilla and salt and mix well. Add nuts. Pour into a greased and floured 9 x 13-inch pan. Bake at 350 degrees for 35 – 40 minutes or until done. Do not overbake. Remove from oven and cool. Cut into squares.

MEXICAN WEDDING CAKE COOKIES

1 cup butter
¾ cup powdered sugar
2 cups flour
1 tsp. Vanilla
1 cup chopped nuts

Mix and roll into balls about ¾ inch diameter. Bake on greased sheet about 30 minutes at 325 degrees. Roll in powdered sugar when hot and again when cool. Makes about 3 dozen.

TOFFEE SQUARES

1 cup butter, softened to room temperature
1 cup brown sugar
1 egg yolk
2 teaspoons vanilla
1 7/8 cups all-purpose flour
6 milk chocolate bars (1.65 ounces each)
1 cup chopped toasted almonds or pecans

In mixing bowl, cream together butter and brown sugar until light-colored and fluffy. Add egg yolk and vanilla; gradually beat in flour until smooth and blended. (Dough will be thick.) Spread evenly on ungreased 16 x 14 x 1 in. baking pan. Bake at 350 degrees for 15 minutes or until crust is golden brown and puffy. Remove from oven. Arrange unwrapped chocolate bars evenly over surface of crust; let stand for 5 minutes to soften. Spread chocolate evenly over crust; sprinkle with chopped nuts. Cool; cut into squares. Yield: 40 squares.

COCONUT MERINGUE KISSES

Beat 3 egg whites until stiff. Add 1-cup sugar very slowly. Continue beating. Fold in 1 tsp. Vanilla and 1 1/4 cup shredded coconut. Drop batter on to a well-greased and floured cookie sheet. Bake at 300 degrees for 30 minutes.

Recipe by: Lavonne Schnell

MILLION DOLLAR POUND CAKE

2 cups butter (no substitutes) softened
3 cups sugar
6 eggs
4 cups all purpose flour
 $\frac{3}{4}$ cup milk
1 tsp. Almond extract
1 tsp. Vanilla extract

In a mixing bowl, cream butter. Gradually add sugar; beat well. Add eggs, one at a time, beating well after each addition. Add flour to creamed mixture alternately with milk, beginning and ending with flour, and mix just until blended after each addition. Stir in extracts. Pour batter into a greased and floured 10-inch tube pan. Bake at 300 degrees for about 1 hour and 40 minutes or until cake tests done. (Cake will rise above the pan during baking, but will settle while cooling.) Cool in pan 15 minutes before removing to a wire rack to cool completely.

CREAM CHEESE POUND CAKE

1 (8 oz.) cream cheese
3 sticks butter
3 cups sugar
6 large eggs
3 cups cake flour

Above ingredients should be at room temperature. Blend cream cheese and butter. Add sugar; blend one egg at a time, beating well after each addition. Pour into well-greased and floured Bundt pan. Place in cold oven. Bake at 325 degrees for 1- $\frac{1}{2}$ hours.

CHOCOLATE POUND CAKE

1/2 lb. butter
1/4 c. shortening
3 c. sugar
6 eggs
3 c. flour
5 Tbsp. cocoa
1 c. milk
1 tsp. vanilla

Cream butter, shortening and sugar. Add eggs one at a time. Add flour and cocoa mixture, mix alternately with milk; add vanilla, pour into greased and floured tube or bundt pan. Bake 325 degrees for 1 hour and 15 minutes.

SOUR CREAM POUND CAKE

1 c. butter
6 eggs
1/2 pt. sour cream
1 tsp. almond extract
3 c. sugar
1/4 tsp. salt
1 Tbsp. orange peel
3 c. flour

Cream the first seven ingredients in a blender or mixer. Add to the flour and mix them thoroughly. Bake in a tube pan or loaf pan, 324 degrees for 1 1/2 hours.

YUMMY BROWNIE CUPCAKES

4 (1 oz.) squares semisweet chocolate
1 cup butter
1 $\frac{3}{4}$ cup sugar
1 cup whole wheat or regular flour
4 eggs
1 tsp. Vanilla extract
1 $\frac{1}{2}$ cups chopped pecans

Combine chocolate and butter in a heavy saucepan; cook over low heat, until melted. Cool slightly. Combine sugar, flour, eggs and vanilla in a large mixing bowl. Add chocolate mixture, stirring until batter is smooth. Stir in pecans. Spoon batter into paper-lined muffin pans, filling $\frac{2}{3}$ full. Bake at 325 degrees for 35 minutes.

SOUR CREAM POUND CAKE

3 cups sugar
2 sticks butter
3 cups plain flour
8 oz. Sour cream
 $\frac{1}{2}$ tsp. Salt
1 TBS. Vanilla
6 eggs

Cream sugar and butter. Add eggs, one at a time. Add flour, salt, sour cream and vanilla. Bake 350 degrees for 1 $\frac{1}{2}$ hour.

BANANA FUDGE WALNUT BROWNIES

HEAT oven to 350 degrees. Grease bottom only of 8-inch square pan.

MELT in 2-quart saucepan over low heat, stirring constantly:

¼ cup (1/2 stick) margarine or butter

1 package (6 oz.) semisweet chocolate chips

BEAT in thoroughly with spoon:

¾ cup unbleached flour

½ cup sugar

1/3 cup chopped walnuts

1/3 cup mashed ripe banana

½ tsp. Vanilla

¼ tsp. Salt

1 egg

Spread batter evenly in pan.

Bake about 30 minutes or until center is set; cool completely. Cut into 2-inch squares.