

JOURNAL

Jingle

SPECIAL SECTION
TO THE JOURNAL
NOVEMBER 2022

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JOURNAL *Jingle*

SPECIAL SECTION
TO THE JOURNAL
NOVEMBER 2022

Happy Thanksgiving

~ from Journal staff

Nothing says Happy Holidays better than sharing delicious food with family and friends, a table laden with steaming dishes and our favorite people gathered round. That is why the Journal staff wanted readers to submit their favorite holiday recipes for the Journal Jingle. So we can see what's cooking in kitchens across our coverage area.

This Thanksgiving, we at the Journal are thankful for the opportunity to provide local news and advertising options to our communities. For every subscriber, for every business, for every person who picks a paper up off the newsstand, for every source, thank you. A newspaper tells the stories of the community, whether it's a heart-warming feature under the Friday night lights or a contentious school board meeting. We try to be there for it all and we couldn't do it without reader support.

So cheers to you, loyal readers! Thank you for your continued support and we wish you a holiday season filled with blessings, good food, good company and of course, good reading.

Amaretto Coconut Pie

*Kam Krear
River Falls*

- ¼ cup of coconut
 - 1 container of Cool Whip
 - 1 container (8 ounces) coconut or vanilla yogurt
 - ¼ cup of Amaretto
 - 1 package of instant coconut pudding/pie filling (4 servings)
 - 1 graham cracker crust
1. Preheat oven to 350 degrees for toasting the coconut (about 4-5 minutes)
 2. Mix 2 cups of whipped topping, yogurt and Amaretto in a large bowl; add the pudding
 3. Beat with a wire whisk 1-2 minutes until thick
 4. Pour into crust and spread remaining whipped topping over filling
 5. Garnish with strawberries and refrigerate

Amish Scalloped Corn

*Nicole Baggenstoss Cook
River Falls*

Here's a recipe that my Grandma Arlene used to make around the holidays - now it's Dad's request for Thanksgiving and Christmas and I happily make it in memory of Grandma!

Ingredients:

- 2 cups corn
- 2 eggs, beaten
- 1 cup milk
- 2/3 cup bread or cracker crumbs
- 1 Tbsp. onion, minced
- 3 Tbsp. butter, melted
- ½ tsp. salt
- ¼ tsp. pepper
- 1 Tbsp. sugar

Preparation:

Mix all together and bake at 350 degrees for 40 minutes.

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Bagel Dip*Melissa Ryden
Ellsworth***Ingredients**

- 2 cups sour cream
- 2 cups mayonnaise
- 6 ounces corned beef
- 1 1/2 teaspoons accent seasoning
- 1 teaspoon dried dill weed
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 6 bagels, cut into pieces for dipping

Instructions

In a large bowl, combine sour cream, mayonnaise, corned beef, accent seasoning, dill weed, garlic powder, and onion powder. Use a spatula to thoroughly mix everything together.

Black Cap Pie*Carol Matara
Town of River Falls*

- 6 cups of black cap berries
- 1/4 tsp. salt
- 1/4 cup brown sugar
- 1/4 cup flour
- 1/4 tsp. cinnamon
- 2 tsp. butter
- 1 egg white
- 1 box pie crust (or make your own)

1. Preheat oven to 425 degrees. Put 1 piecrust in a grease pie pan.
2. Mix berries and brown sugar, flour, cinnamon and salt in a large mixing bowl. Break up the butter and place on top of berries.
3. Put 1 piecrust over pie and fold edges back. Make two small cuts to form an X in the middle.
4. Mix egg with 1 Tbsp. of water and brush on top of crust. Sprinkle brown sugar over the pie.
5. Bake for 35 minutes

Quick Fruit Salad*Kay Lundgren (from Taste of Home, Feb. 16, 2003)
Town of River Falls***Ingredients**

- 1 can (21 ounce) peach pie filling (Wilderness brand is best)
- 2 cups fresh strawberries, halved or sliced
- 1 cup seedless grapes
- 3 firm bananas, sliced

Combine all. If not serving for a few hours, do not add bananas until ready to serve. Refrigerate until serving.

Merry Greetings

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Dairy Potato Bake

*Kay Lundgren
Town of River Falls*

First made on June 17, 1990, from Mary Hart Favorite Recipes cookbook.

Ingredients

- 1 (32-ounce) bag frozen shredded hash brown potatoes, thawed
- ½ cup butter, melted
- 1 tsp. salt
- Pepper to taste
- ½ cup chopped onion
- 1 can cream of chicken soup
- 1 (16-ounce) carton of sour cream
- 2 cups cheddar cheese, grated
- 2 cups crushed corn flakes
- ¼ cup melted butter
- Paprika

Preparation:

In large bowl, stir together the thawed potatoes, ½ cup melted butter, salt, pepper, onion, soup, sour cream and cheese. Blend together and pat into 9-by-13 pan. Top with crushed corn flakes, ¼ cup melted butter, and sprinkle with paprika.

Bake at 350 degrees for one hour plus until bubbly and golden brown.

.....

Chocolate Truffles
*John & Lorena McLoone
Journal publishers*

Ingredients

- 2 cans sweetened condensed milk
- ½ cup cocoa
- 4 Tbsp. butter

Preparation

Cook until thick and falls from sides of pan, over medium heat.

Cool to room temperature.

Roll into balls and chocolate jimmies.

Cherry Dessert

*Carol Matara (Aunt Lorena Lundgren's recipe)
Town of River Falls*

Ingredients

- 30 marshmallows
- ½ cup milk
- ½ pint or more of cream, whipped
- 16 double graham crackers
- ½ cup sugar
- ½ cup butter
- 1 can cherry pie mix (Wilderness brand)

Preparation

1. Melt marshmallows melted in milk. Cool.
2. Fold in ½ pint (or more) of cream, whipped
3. Crush graham crackers. Add sugar, butter and crumb together. Divide in two and spread ½ of mixture in large cake pan: 1 layer of crumbs, 1 layer of marshmallow mix.
4. Add cherry pie filling, then add another marshmallow layer, then layer of crumb mixture on top.

*Note: 1 cup miniature marshmallows equals 10 large marshmallows



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Cranberry Tea

*Audrey Gilbertson
Ellsworth*

A favorite aunt's recipe. She had beautiful handwriting and wrote the recipe on white note paper that is yellowed and fragile now, so I keep it in a plastic holder.

- 1 package cranberries
- 3 quarts water
- 3 sticks cinnamon

Boil and strain.

Add:

- Juice of 6 oranges
- Juice of 3 lemons
- 2 cups sugar

Simmer. Keep in refrigerator - serve hot.

Christmas Crunch Salad

*Kay Lundgren (from Taste of Home)
Town of River Falls*

Ingredients

- 4 cups fresh broccoli florets
- 4 cups fresh cauliflower florets
- 1 medium red onion, chopped
- 2 cups cherry tomatoes, halved

- 1 cup mayonnaise
- ½ cup sour cream
- 1-2 Tbsp. of sugar
- 1 Tbsp. apple cider vinegar
- Salt and pepper to taste

Preparation:

In a large bowl, combine vegetables. Whisk the dressing ingredients together until smooth; pour over vegetables and toss to coat.

Cover and chill for at least two hours. Serves 16-18.

*Cook. Bake.
Celebrate!*

Hot Dip

*John & Lorena McLoone
Journal publisher*

Ingredients:

- 1 pound hamburger, cooked and drained
- 8 green onions (cut)
- ½ cup green peppers (diced)
- 1 Tbsp. Worcestershire sauce
- 16 ounces tomato sauce
- 6 jalapeno peppers (diced)

Preparation:

1. Blend above in blender.
2. Melt 2 pounds Velveeta cheese, add hamburger mixture, stir and serve

Dream Bars

*Kay Lundgren
Town of River Falls*

*Carol Matara (Mom Thelma Lundgren's recipe,
from Household Forum)
Town of River Falls*

Ingredients (bottom layer):

- ½ cup butter
- ½ cup brown sugar, firmly packed
- 1 cup flour

Ingredients (top layer):

- 2 eggs
- 1 cup brown sugar, firmly packed
- 1 tsp. vanilla
- 2 Tbsp. flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 cup coconut
- 1 cup walnuts

Preparation:

1. Press bottom layer firmly into ungreased 7-by-11 pan. Bake 10 minutes at 350 degrees. Cool.
2. For top layer, beat eggs until light. Add sugar and vanilla. Blend well.
3. Sift flour with baking powder and salt; stir into egg mixture. Mix until smooth.
4. Add coconut and nuts. Spread over bottom layer.
5. Bake at 350 degrees for 35 minutes. Cool and cut into squares.

Cookie Salad

*Nicole Baggenstoss Cook
River Falls*

This is one of my absolute favorites! Grandma Arlene made this a lot too!

Ingredients

- 1 package vanilla pudding mix, dry
- 1 cup buttermilk
- 1 tub Cool Whip
- 1 can crushed pineapple (drained)
- 1 to 2 cans of mandarin oranges (drained)
- 1 package of fudge striped cookies (crushed)

Preparation:

1. Mix pudding and buttermilk until smooth; fold into Cool Whip.
2. Add all fruit and mix gently.
3. Top with crushed cookies before serving.



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Tortilla Dessert CupsCindy Croes
Deer Park**Ingredients:**

- 3 Tbsp. sugar
- 2 tsp. ground cinnamon
- 10 flour tortillas (6 inches)
- 1 package (8 ounces) cream cheese
- 1 cup cold milk
- 1 package (1 ounce) instant white chocolate or vanilla pudding mix (you can use any flavor - I have used the cheesecake or white chocolate as well)
- 2 cups whipped topping (I make my own whipped cream)
- 1/4 cup milk chocolate chips, melted

Directions:

1. In a small bowl, combine sugar and cinnamon. Coat one side of each tortilla with cooking spray (I use softened butter, just coat each side); sprinkle with cinnamon-sugar. Turn tortillas over; repeat on the other side. Cut each tortilla into four wedges.
2. For each dessert cup, place round edge of one tortilla wedge in the bottom of a muffin cup, shaping sides to fit cup. Place a second tortilla wedge in muffin cup, allowing bottom and sides to overlap. Bake at 350° for 10 minutes or until crisp and lightly browned. Cool completely in pan.
3. Meanwhile, for filling, in a small bowl, beat cream cheese until smooth. In another bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Beat in cream cheese on low until smooth. Fold in whipped topping. Cover and refrigerate for one hour.
4. Carefully remove cups from pan. Pipe or spoon about 3 tablespoons filling into each cup. Drizzle or pipe with melted chocolate. Refrigerate for 5 minutes or until chocolate is set. Store in the refrigerator.

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Cream Cheese Clouds

*Cindy Croes
Deer Park*

Ingredients

- 1 can refrigerated buttermilk biscuits
- ½ cup sugar
- 1 T cinnamon
- 1 package (8 oz) cream cheese, cut into 12 cubes
- ¼ cup butter, melted

Directions

1. Preheat oven to 350°. Separate dough into 12 biscuits; press or roll each to 1/4 inch thickness.
2. Mix sugar and cinnamon in shallow dish. Dip cream cheese cubes in melted butter, then roll in the cinnamon sugar.
3. Place 1 cheese cube in center of each dough circle; gather up sides of dough to enclose filling. Press edges of dough together to seal. Place seam side up in lightly greased muffin pan. Drizzle with any remaining butter; sprinkle with any remaining cinnamon sugar.
4. Bake 15 minutes or until golden brown. Serve warm.

Egg Nog

*Kay Lundgren (Mom Cumer's recipe)
Town of River Falls*

Ingredients

- 6 egg yolks (purchase pasteurized eggs)
- 1 cup sugar
- 1 cup orange liqueur (Grand Marnier)
- 1 cup rum
- ½ cup brandy
- 1 ½ quarts whole milk
- 6 egg whites
- 3 cups whipping cream, whipped

Preparation:

1. Beat egg yolks with electric mixer until thick and lemon-colored.
2. Gradually beat in sugar, orange liqueur, rum and brandy. Cover and chill for one hour.
3. Stir in milk. Beat eggs whites to soft peaks; add into yolk mixture. Fold in whipped cream.
4. Stir. Store in covered jars in refrigerator for a day before serving. Sprinkle with nutmeg.

One Christmas, Mom forgot to add the milk! We couldn't figure out why it was so thick and potent. Well, we were drinking spiked whipped cream - very tasty!

Pistachio Pudding Cake

*Carol Matara, in memory of Rose Holt Phillips
Town of River Falls*

- 1 yellow cake mix (18.25 ounces)
 - Two 3.4-ounce packages of instant pistachio pudding
 - 1 cup sour cream
 - 1 cup vegetable oil
 - 4 eggs
 - 1 cup of 2% milk
 - One 8-ounce container of Cool Whip, thawed
1. In a large bowl, combine cake mix, 1 package of pudding mix, sour cream, oil and eggs.
 2. Use electric mixer, beat 2 minutes at medium speed.
 3. Transfer to a greased cake pan and bake at 350 degrees for 45-50 minutes. Remove from heat and cool.
 4. In a medium bowl, combine remaining pudding mix and milk; mix with electric mixer until thick (1 minute).
 5. Let stand 5 minutes, then fold in Cool Whip and spread over cake.

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13 gratifying Thanksgiving facts

Thanksgiving is a time to gather with family and friends and reflect on one's blessings. In 2022, Canadian Thanksgiving took place on Oct. 10, while Americans celebrate on Nov. 24. In anticipation of these holidays, here are some interesting facts about the Thanksgiving celebration.

1. American Thanksgiving is largely modeled on a 17th century harvest feast shared by the English settlers and the Wampanoag tribe.

2. Canadians celebrate Thanksgiving on the second Monday of October. It is based on European harvest festivals.

3. The National Turkey Federation says around 45 million turkeys will be eaten on Thanksgiving, which equates to about 720 million pounds of turkey being consumed (with the average turkey size being 16 pounds).

4. The Butterball hotline answers roughly 100,000 calls every year on its turkey question hotline.

5. In 1953, the Swanson company overestimated the number of frozen turkeys it would sell for the holiday season by 26 tons. Rather than waste the meat, Swanson sliced it up, repackaged it and created the first frozen TV dinners.

6. Thanksgiving in America may be older than many recognize. While Thanksgiving is largely tied to the 17th century settlers, the National Parks Service says in 1565 Spanish settlers in St. Augustine (now Florida) celebrated by having a meal to which they invited the native Seloy tribe. The Spanish served pork stew, sea biscuits, red wine, and garbanzo beans. Some say the Seloy contributed turkey, venison and maize.

7. Thanksgiving didn't become a civic holiday until Abraham Lincoln made it one after the Civil War tragedy. Thanksgiving was declared a national holiday on Oct. 20, 1864.

8. The Pilgrims did not refer to themselves as pilgrims. They used the word "separatists" as they were separating themselves from a larger belief system.

9. In addition to Canada and the United States, Grenada, Liberia, the Philippines, Saint Lucia, and the Netherlands celebrate their own versions of Thanksgiving.

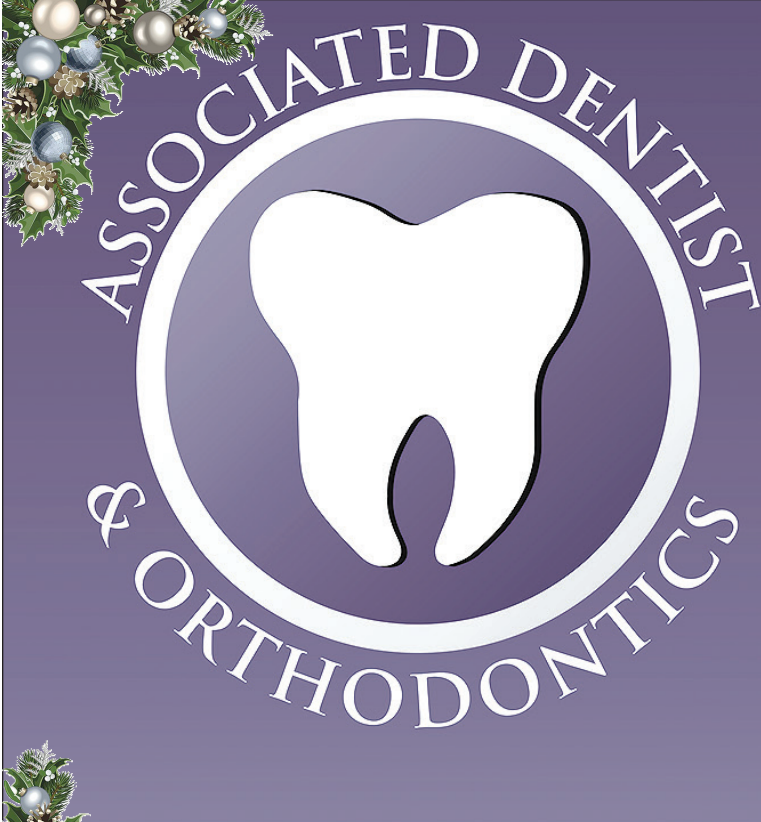
10. Each year, the American president "pardons" a turkey from slaughter on Thanksgiving. This tradition dates back to when Abraham Lincoln's son was upset that his family's turkey that was going to be killed for Thanksgiving dinner.

11. According to the U.S. Calorie Control Council (CCC), an average American may consume 4,500 calories and 229 grams of fat on Thanksgiving Day.

12. The Macy's Thanksgiving Day Parade is an annual tradition. People line the parade route in New York City or tune in to watch the parade on television. It originated in 1924 and the famed balloons were added in 1927.

13. Apple pie is the pie of choice for Thanksgiving, even though pumpkin pie is prevalent this time of year. Thanksgiving is a popular holiday in Canada and the U.S. Many traditions have been borne of the holiday, and it is a favorite time of year for many people.







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Christmas Rush River Meatballs

Zeb & Tiffany Hayes

(modified from Rush River Lutheran Harvest Dinner)

Town of Gilman

Ingredients:

- 2 pound ground beef
- 1 small onion, grated,
- 1 tsp. garlic powder
- ½ cup cornstarch
- ½ cup half and half
- Salt and pepper to taste
- 2 cubes beef bullion
- 1 egg

Preparation:

Mix ground beef and onion, add cornstarch mixed in the half and half. Mix all ingredients together and make into small balls; brown in frying pan or in oven. Make a thin brown gravy (dissolve beef bullion and add to gravy) to pour over them and bake in slow oven for 1 hour.

Buffalo Chicken Dip

Melissa Frion

Ellsworth

In a crockpot, combine and simmer:

- 3-4 chicken breasts, boiled and shredded**
- ½ cup bleu cheese
- ½ cup Frank's red HOT
- 1 ½ cups shredded cheese
- 1 block cream cheese (or two to make creamier)

***Add chicken after you shred and ENJOY!**



Raspberry Pretzel Dessert

Dan Schmitt

Prescott

- 6 oz raspberry Jell-O
- 1 1/2 cups boiling water
- 12 oz frozen raspberries

Boil water, stir in Jell-O then add frozen raspberries, pour in 9x13 pan and chill in refrigerator.

While Jell-o mixture is chilling mix the following:

- 8 oz cream cheese
- 3/4 cup sugar
- 8 oz container of cool whip

Beat above together until smooth, set aside then do the next step.

- 2 cups crushed pretzels
- 1/2 cup melted butter
- 4 tablespoons sugar

Mix above together and press in pan. Bake 8 minutes at 400 degrees, when done set aside to cool.

Once your Jell-o is set-up/firm, spoon the cream cheese mixture over the Jell-o layer and top with crushed pretzel mix. This should be made the night before so that it doesn't get soggy.

Toffee

John & Lorena McLoone

Journal publisher

Ingredients:

- 1 cup sugar
- 1 cup butter
- 2 Tbsp. white Karo syrup
- 2 Tbsp. water
- Chocolate
- Almonds

Preparation:

Cook on low heat to hard crack stage 300 degrees. Butter a 9-by-13 pan and sprinkle with almonds. Pour toffee mixture over nuts and chocolate. Spread chocolate when melted.

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THANK YOU FOR YOUR SUPPORT OF LOCAL JOURNALISM.

Kringla

*Kay Lundgren (from Mom Cumer)
Town of River Falls*

STEP ONE: Mix like pie crust

- 1 cup flour
- ½ cup butter, softened
- 1 Tbsp. cold water

STEP TWO: Heat in small saucepan

- 1 cup water
- ½ cup butter

Heat to boiling point. Remove from heat and add one cup of flour. Stir until smooth.

Beat in three eggs, one at a time. Beat until smooth after each addition. Add ½ tsp. almond extract.

Spread onto crust strips.

Bake in preheated oven at 375 for 40-45 minutes. Cool.

STEP THREE: Frosting

- 1 cup powdered sugar
- 1 Tbsp. butter
- 1 plus Tbsp. milk
- 1 tsp. almond extract

Frost once kringla has cooled.

No Bake Chocolate Cookies

*Submitted by Carol Matara
Town of River Falls*

Ingredients:

- 2 cups of sugar
- ¼ cup of cocoa
- ½ cup of milk
- ½ cup of butter
- 1 tsp. vanilla
- Pinch of salt
- ½ cup of peanut butter
- 3 cups of oats

Preparation:

1. Over medium heat, cook the sugar, cocoa, milk and butter. Boil 1 minute.
2. Stir in vanilla, salt, peanut butter and oats
3. Make little balls and put on wax or parchment paper.
4. Let sit for 20 minutes.

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Haluski Kapusti (Slovak dumplings and cabbage)

*Dan Solovitz
Cottage Grove*

Here's an old Slovak recipe handed down in my family that we make every year for Christmas Eve dinner. Never fails to please. Don't tell my 97-year-old grandma that I gave you this recipe...

It's pronounced "halooshki kapoosti."

Dumplings (haluski):**Combine**

- 2 cups flour
- 4 eggs
- 1 tsp. salt
- ½ cup water

Bring large pot of water to a vigorous boil, quickly spoon in dumplings to water as it boils. Once all dumplings are floating after about 4-5 minutes, drain and rinse.

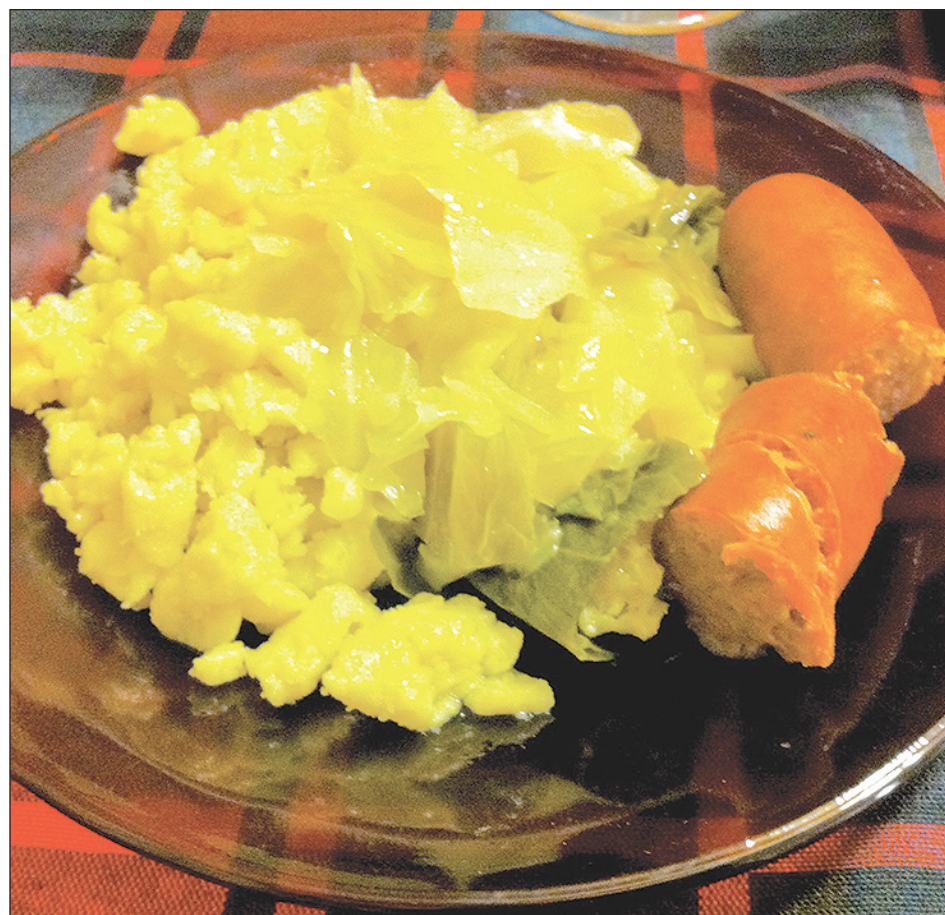
Cabbage (kapusti):

- ½ stick of butter
- 1 small onion (chopped)
- 1 small cabbage (chopped)
- Salt and pepper to taste
(a good three-finger pinch of each)
- 2 Tbsp. water

Melt butter in pan over medium-low heat. Add chopped onions, chopped cabbage, water and salt/pepper. Cover and simmer for 15-20 minutes, then remove from heat.

Place kapusti on top of the haluski, and serve with polish sausage and rye bread. Optional - serve with cottage cheese on the side.

Serves 4-6.



Haluski Kapusti (Slovak dumplings and cabbage)

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Sweet Potato Casserole

Mattie Peters

River Falls / Tallahassee

I have a sweet potato casserole recipe from my grandma in Florida that she gave to me two years ago to make for my family's Thanksgiving. The first time I ever tried sweet potato casserole was at my Florida family's Thanksgiving in 2019 (my freshman year of college and also my first year living in Florida). It was soooo yummy. Before ever trying it, I knew sweet potato casserole was a thing at Thanksgiving, but our family never made it at ours. I don't know about other families in River Falls, but I've always thought it was a bigger thing in the South. For Thanksgiving in 2020, I was home for break and decided to make my grandma's sweet potato casserole recipe for our family's Thanksgiving. When I told my sisters I was planning on making it, they made it very clear that they were not going to try it. They said it sounded "gross." When Thanksgiving Day rolled around and I finally set my dish on the table, I forced them to scoop some onto their plates. I made them take a bite, and they ended up loving it:) It's become a tradition to bring it to my family's Thanksgiving since then, and I'll be making it for Thanksgiving in Tallahassee this year with my roommates.

Recipe below yields 6-8 servings.

Ingredients:

4.5 pounds sweet potatoes
 1 cup granulated sugar
 1/2 cup softened butter
 1/4 cup milk
 2 large eggs
 1 tsp. vanilla extract
 1/4 tsp. salt
 1 1/4 cups cornflakes cereal, crushed
 1/4 cup chopped pecans
 1 tbsp. brown sugar
 1 tbsp. melted butter
 1 1/2 cups miniature marshmallows

Preparation:

Step 1: Preheat oven to 400°F. Bake sweet potatoes at 400°F for 1 hour or until tender. Let stand cool to touch (about 20 minutes). Then, peel and mash sweet potatoes. Reduce oven temperature to 350°F.

Step 2: Beat mashed sweet potatoes, granulated sugar, and next 5 ingredients listed above at medium speed with an electric mixer until smooth. Spoon potato mixture into a greased 11x7 inch baking dish.

Step 3: Combine cornflakes cereal, chopped pecans, brown sugar, and melted butter in a small bowl. Sprinkle over casserole in diagonal rows 2 inches apart.

Step 4: Bake at 350°F for 30 minutes. Remove from oven; let stand 10 minutes. Sprinkle marshmallows in alternate rows between cornflake mixture; bake 10 minutes. Let stand 10 minutes before serving.

Raw Apple Cake

Sarah Nigbor (from grandma Thelma Lundgren's recipe box
 Pierce County Journal editor)

Ingredients for cake:

1 cup sugar
 1/2 cup shortening
 1/2 tsp. cinnamon
 1/2 cup warm coffee
 1 egg
 1 1/2 cups flour
 1/2 tsp. soda
 2 cups raw, sliced apples
 1/2 tsp. salt

Topping:

1/2 cup brown sugar
 1/2 tsp. cinnamon
 1/2 cup chopped nuts

Preparation:

1. Mix in order given above. You don't have to use electric mixer.
2. Put in cake pan. Sprinkle on topping before putting in oven
3. Bake at 350 degrees for 40-45 minutes.

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Hamburger Sausage

Carol Matara (Mom Thelma Lundgren's recipe)

Town of River Falls

Ingredients:

- 5 pounds hamburger
- 2 ½ tsp. Hickory Smoke salt
- 5 rounded tsp. Morton Tender Quick Salt
- 2 ½ tsp. mustard seed
- 2 ½ tsp. coarse ground black pepper
- 2 ½ tsp. garlic salt

Preparation:

Mix well in large bowl. Cover and refrigerate. Mix well once a day for three days. The fourth day, form into three rolls (pack well).

Bake on broiler pan for eight hours at 150 degrees.

You don't count the day you make it.

Pannukakku (Finnish oven pancake)

Sarah Nigbor and Carolina Young

Pierce County Journal editor

My grandmother was 100% Finnish and she made this every winter as a treat. My daughter, Carolina, entered it in the Tri-County 4-H Food Revue and received a grand champion ribbon. We hope you enjoy it!

Ingredients:

- 6 Tbsp. butter
- 1 cup flour
- 1 cup sugar
- 4 eggs
- 2 cups milk
- 1 Tbsp. vanilla extract

Preparation:

1. Preheat oven to 350 degrees
2. Melt butter in oven in a 9-by-13 pan; it should be sizzling when you take it out. Watch it carefully so it doesn't burn.
3. Meanwhile, mix other ingredients in bowl until frothy.
4. Take pan out of oven and pour batter into it on top of melted butter
5. Bake 40 minutes. The texture will be a cross between a custard and pancake
6. Spread with jam of your choice (and whipped cream if you wish) and eat!



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**Grandma Headley's
Brown Sugar Cake**

*Lyn VanDeSteege
Hastings*

Five generations of the Headley family have been making Brown Sugar Cake for holiday gatherings. Pictured are (from left): Grandma Cora Headley, my mother Jessie, me (Lyn VanDeSteege), my daughter Heidi, and her two daughters Jessie and Lexie. Photos courtesy of Lyn VanDeSteege



My recipe has been popular in our family for five generations. I'm sending the original recipe from Grandma Headley, as well as what my mother converted to actual measurements, oven temperature, and baking time.

Grandma Headley's Brown Sugar Cake (Original recipe)

- 2 cups brown sugar packed
- 2 cups flour, sifted
- 1/2 cup butter

Cut in together until fine; take 1 cup out for top.

Add 2 eggs, 1/2 walnut Soda, 2 pinches salt, and 1 cup sour milk.

Beat 350 strokes or until most lumps are out. Put batter in cake pan, sprinkle topping on and bake.

And today's recipe:

Grandma Headley's Brown Sugar Cake

- 2 cups brown sugar packed
- 2 cups flour, sifted
- 1/2 cup softened butter

Cut in together until fine; take 1 cup out for top.

Add 2 Eggs, 1 rounded tsp. soda, 1/8 tsp. salt, and 1 cup sour milk*

* Sour milk - take 1 Tbsp milk out and add 1 Tbsp white vinegar. Let it sit while mixing the rest.

Beat about 2 min on medium speed. Pour into lightly buttered and floured 9x13 cake pan, sprinkle topping on batter and bake 25-30 min at 350.

My granddaughter took this cake to her High School Home Ec cooking class six years ago and her teacher still uses it in her classes.

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