

# Cookbook To Benefit

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The Moyer Family Cookbook costs \$6 plus \$3 for shipping and handling. For a copy, send your check with your complete address to Shelly Taylor, R.R.1, Box 70-4, Andreas, PA 18211.

Here are a few recipes from the cookbook.

## PARKER HOUSE ROLLS

- 6 to 6½ cups flour
- ½ cup sugar
- 2 teaspoons salt
- 2 packages dry yeast
- 1 cup butter, soften
- 1 egg
- 2 cups hot tap water

In a large bowl, combine 2½ cups flour, sugar, salt and yeast; add ½ cup butter. With mixer at low speed, gradually pour 2 cups hot tap water into dry ingredients. Add egg; increase speed to

medium. Beat 2 minutes, occasionally scraping bowl with rubber spatula. Beat in ¼ cup flour. Beat 2 minutes. Add 2½ cups flour to make soft dough. Turn dough onto floured surface and knead until smooth and elastic, about 10 minutes. Shape dough into ball and place in greased bowl, turning over so that top of dough is greased. Cover and let rise in warm place until doubled, about 1½ hours. Punch down dough by pushing down center with fist. Then pushing edges of dough into center. Turn dough on floured surface, cover with bowl for 15 minutes and let dough rest. Melt ½ cup butter. Place in bottom of large pan. Roll dough to ½ -inch thickness. With floured 2¼ -inch round cutter, cut dough. Holding dough circle by edge dip both sides into butter and fold in half. Arrange in

rows, nearly touching. Cover and let rise until double (about 40 minutes). Bake at 425 degrees for 18 to 20 minutes until browned. Makes 3½ dozen.

## BARBECUED STEAK

- 1 cup catsup
- ¼ cup vinegar
- ¼ cup chopped onion
- ¼ cup water
- ¼ cup chopped green peppers
- 1½ tablespoon Worcestershire sauce
- 1 tablespoon prepared mustard
- 2 tablespoons brown sugar
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 pounds round steak, ½ -inch thick

Combine all ingredients except round steak in a saucepan, bring to a boil then simmer gently for about 5 minutes over low heat. Keep barbecue sauce hot. Pound round steak to break connective tissue. Cut into serving-size portions. Place pieces in a large roasting pan. Pour hot barbecue sauce over it. Cover tightly and bake in 325 degree oven for one to two hours or until meat is fork tender. Makes 8 to 10 servings.

"Melts in your mouth."

## CHOCOLATE CREAM CHEESE CAKE

- 3 cups sifted flour
  - 2 cups sugar
  - ½ cup cocoa
  - 2 cups water
  - ½ cup oil
  - ½ teaspoon salt
  - 2 teaspoons vanilla
  - 2 teaspoons baking soda dissolved in
  - 2 tablespoons vinegar
- Beat flour, sugar, cocoa, and water, mix well. Add oil and beat well. Add salt, vanilla, and baking soda dissolved in vinegar, mix well. Pour half of the batter into a well-greased and floured 13x9-inch pan.
- Cream Cheese Filling:**
- 8-ounces cream cheese, softened
  - 1 egg
  - ½ teaspoon salt
  - ½ cup sugar
- Mix well. Pour cream cheese filling over batter and balance of cake batter on top. Bake at 350 degrees for 40 to 45 minutes.

**Frosting:**

- ½ cup milk
- ½ cup butter
- 6-ounces chocolate chips
- 1 teaspoon vanilla

Bring milk and butter to a boil. Remove from heat and add chocolate chips and vanilla. Stir until chips melt, beat until smooth.

Many of the family members prefer this cake without the frosting.

- ## ITALIAN MEATLOAF
- 2 pounds ground beef
  - 2 cups cracker crumbs
  - 1 can tomato soup
  - 1 large egg
  - 2 tablespoons dried chopped onion
  - 1½ teaspoon salt
  - 1 teaspoon garlic salt
  - 1 package Good Seasons Italian salad dressing mix
  - ¼ teaspoon pepper
- Fold a 30-inch long piece of foil in half lengthwise. Place in bottom of slow cooker with both ends hanging over top edge of cooker. In a large bowl, mix ground beef, cracker crumbs, ½ cup tomato soup, egg, onion, salt, garlic salt, Italian mix, and pepper until well blended. Shape into a loaf. Place in slow cooker on top of foil.

Cover tightly and cook on high for 2½ to 3 hours or low for 5 to 6 hours or until beginning to brown and juices run clear. Use ends of foil to lift out meatloaf and transfer to serving platter.

**Topping:**

- Remaining tomato soup
- 2 tablespoons drippings
- ¼ cup water

Heat and serve over meatloaf as gravy.

Note: Do not bake this in a conventional oven as it doesn't turn out right.

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