

The East Texas Down Home Mostly Dessert Cooking Companion

FROM THE PAGES OF AUNT LURLENE'S COOKBOOK



TABLE OF CONTENTS

TOPIC	PAGE
1. Introduction	5
2. Recipe Notes	6
3. Cakes	9
4. Pies	35
5. Cookies and Such	57
6. Other Desserts	83
7. Breads	101
8. Other Goodies	111

INTRODUCTION

My father's older sister, Lurlene, lived at what we always just called "The Farm". The Farm was about a 200-acre plot of land where my grandfather kept a few hundred cattle and had a peach orchard. There were also vegetable gardens, other fruit trees and several fishing ponds. "The Farm", as we called it, was about 170 miles north east of Houston. She lived next door to my grandparents. Their houses were about three miles from the nearest paved road and about twelve miles from the nearest anything.

We used to pack up the station wagon (and later, the mini-van) and visit the farm on weekends, Thanksgivings and holidays. For seven or eight years, I spent two or three weeks every summer there helping my aunt and my grandfather pick the peaches, bail the hay and shell the butterbeans.

It's impossible to think of the time I spent there without thinking of the plethora of large family meals that were always on the table and humongous feasts we had on Sundays and holidays. And as a child, of course, my memories always focus on the cakes, pies and cookies. Aunt Lurlene always had several options on her countertop- at least 3 or 4 cakes and pies, and often a jar of homemade cookies. (What, you don't want a 2nd piece of pie...are you sick?)

When she died four years ago, I inherited her massive stack of notebooks and boxes filled with recipes. To type everything up would have proved too much of a task, so I decided just to focus on about fifty of the recipes that I have the most strong and fond memories of. Most of them are "sweets" of course.

Having said that, I give you The East Texas Down Home Mostly Dessert Cooking Companion.

RECIPE NOTES

1. Most handwritten recipes call for "Oleo". This is what margarine was called, particularly in the south during the 60's and 70's. When typing in the recipes, I substituted butter instead of margarine. I haven't really seen many recipes in the last 20 years call for margarine. Just a personal preference.
2. A few of the handwritten recipes were either short on directions or only had the ingredient list. Where this was the case, I've used my best judgement to make those directions/fill in the blanks in my transcription.
3. The typed version appears on the front page, the original handwritten recipe appears on the back of each page.
4. As with most recipe collections, they are often an amalgamation of recipes retrieved, written down and borrowed from other sources over decades. Aunt Lurlene usually wrote these sources (as you can observe) in the top left-hand corner of the page. Many of them say "Mother's", that would have been her mother (my grandmother). You will also see "Aunt Eva", "Aunt Adelle", (my grandmother's sisters) among others.
5. Thumbing through these fifty-some-odd recipes, I do see a few key ingredient themes: Coconut, Peanuts/Peanut Butter, Chocolate, Pecans



You want pickles, she had 'em.



Our kids, Thomas and Kate, with Aunt Lurlene. 2004/2005

CAKES



Italian Cream Cake

Ingredients

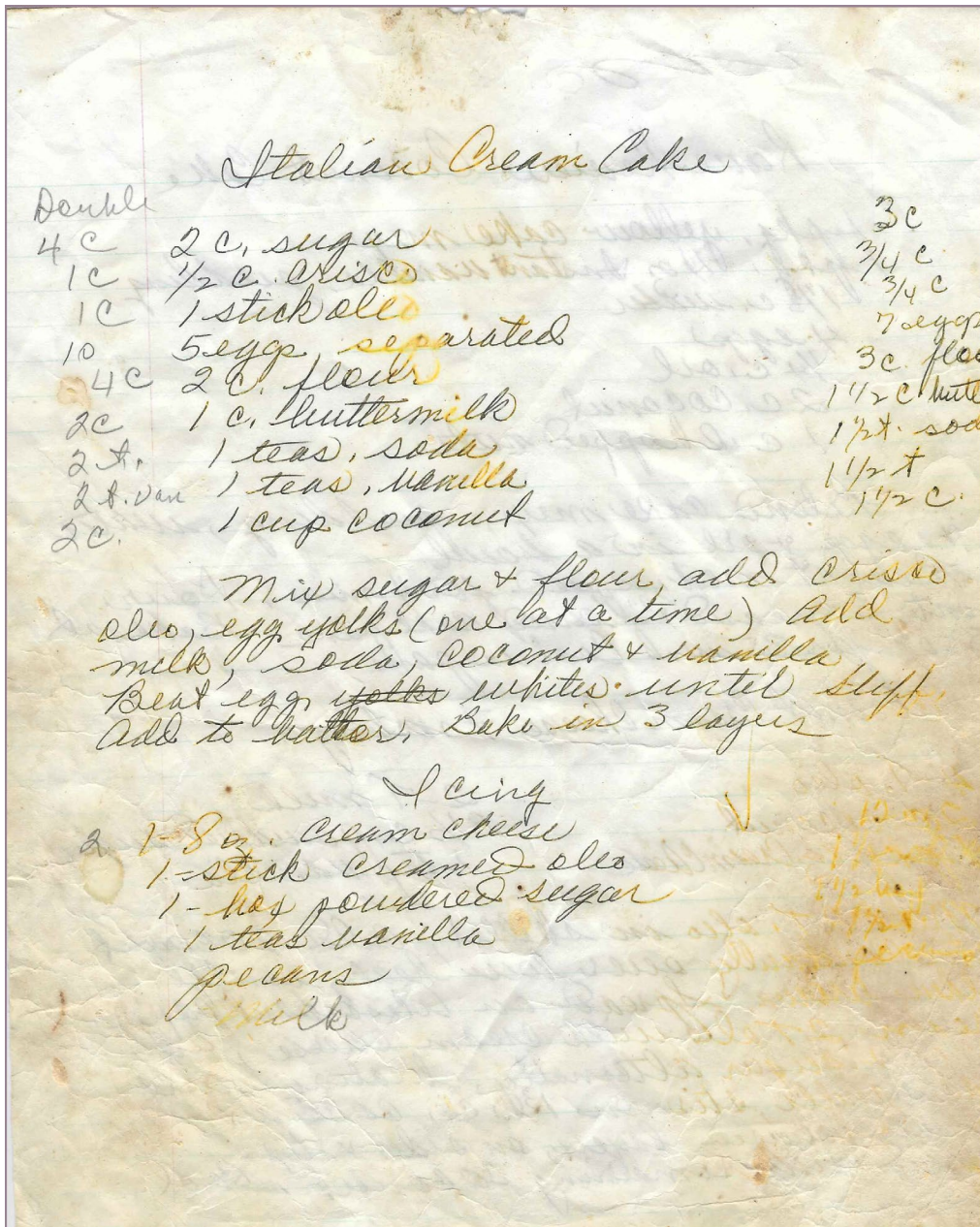
- 2 cups of sugar
- $\frac{1}{2}$ cup of Crisco
- 1 stick (8 ounces) of margarine
- 5 eggs, separated
- 2 cups of flour
- 1 cup of buttermilk
- 1 teaspoon of soda
- 1 teaspoon of vanilla
- 1 cup of coconut

Directions

1. Mix sugar and flour.
2. Add Crisco, margarine egg yolks (one at time)
3. Add milk, soda, coconut and vanilla
4. Beat Egg whites until stiff, add to batter
5. Bake in 3 layers

Icing

- 1 - 8 oz package of cream cheese
- 1 stick of creamed margarine
- 1 box of powdered sugar
- 1 teaspoon of vanilla
- Pecans



This was her "go to" cake for all occasions.

Mother's Pound Cake

Ingredients

- 6 egg whites, beat and set aside
- 3 cups of sugar
- 1 cup of margarine
- $\frac{1}{4}$ teaspoon of soda
- 6 eggs separated
- 1 cup of buttermilk
- 1 teaspoon of vanilla
- 1 teaspoon of butter flavoring
- $\frac{1}{2}$ teaspoon of lemon flavoring

Directions

1. Beat egg whites, set aside.
2. Cream the sugar and margarine, add egg yolks beat well.
3. Add flour and soda with milk.
4. Add flavorings and egg whites.
5. Put in floured, greased tube pan.
6. Cook in 250 degrees F. oven for 1 hour without opening.
7. Then turn oven to 350 degrees F.
8. Cook for another 15 minutes.

Mother's Pound Cake

6 egg whites (beat & set aside)

3 cups sugar

1 c. oil

3 cups flour

$\frac{1}{4}$ t. soda

6 eggs (separated)

1 c. buttermilk

1 t. vanilla, 1 teas butter flavoring

$\frac{1}{2}$ t. lemon flavoring

Beat egg whites, set aside.

Cream sugar & oil, add egg yolks,
beat well. Add flour & soda with
milk. Add flavorings & egg whites.
Put in well floured & greased
tube pan.

Cook in 250° oven for 1 hour
without opening. Then turn oven up
to 350°. Cook for 15. min.

Banana Nut Cake

Ingredients

- 1 cup of shortening
- 2 ½ cups of sugar
- 3 cups of flour
- 1 ½ teaspoons of baking soda
- 4 eggs separated
- 6 Tablespoons of buttermilk
- 2 teaspoons of vanilla
- 2 cups of mashed bananas
- 1 cut of nuts

Directions

1. Cream shortening and sugar.
2. Sift dry ingredients together.
3. Add alternating with beaten egg yolks and buttermilk.
4. Add vanilla, bananas and pecans.
5. Fold in beaten egg whites.

Use cream cheese frosting.

Banana Nut Cake

1 cup shortening
 2 1/2 c. sugar
 3 c. flour
 1 1/2 t. soda
 4 eggs, separated
 6 t. buttermilk
 2 tsp. vanilla
 2 c. mashed bananas
 1 cup nuts, chopped?

Cream shortening & sugar. Left
 dry ingredients together. Add
 alternately with beaten egg yolks
 and buttermilk. Add vanilla
 bananas & pecans. Fold in
 beaten egg whites.

Cream Cheese Frosting

Peach Preserve Cake

Ingredients

- 1 cup of butter
- 1 ½ cups of sugar
- 4 eggs
- 3 cups of flour
- 1 teaspoon of baking soda
- 1 teaspoon of cinnamon
- ¼ teaspoon of salt
- ½ teaspoon of cloves
- 1 cup of buttermilk
- 1 cup of nuts
- 1 cup of peach preserves

Directions

1. Bake in 3 cake pans
2. Ice each with 7 minutes frosting or cream cheese frosting
3. Put peach preserves between layers

rethel's

Peach Preserve Cake

1 c. butter
1 1/2 c. sugar
4 eggs
3 c. flour
1 tbs. soda
1" cinnamon
1/4" salt
1/2" cloves
1 c. buttermilk
1 c. nuts
1 c. peach preserves

Bake in 3 cake pans & ice
with either 7-min frosting or
cream cheese frosting. Put
peach preserves between layers

Frosting for Deep Chocolate Cake

Ingredients

- ½ cup of butter
- 3 squares of semi-sweet chocolate
- 3 squares of unsweetened chocolate
- 5 cups of confectioner's sugar
- 1 cup of sour cream
- 2 teaspoons of vanilla

Directions

1. In a medium saucepan melt butter and chocolate over low heat
2. Cool for several minutes.
3. In a mixing bowl combine sugar, sour cream and vanilla
4. Add chocolate mixture and beat until smooth.

Frosting for Deep Chocolate Cake

$\frac{1}{2}$ c. oleo
3 squares unsweetened chocolate
3 squares semi-sweet chocolate
5 cups confectioners sugar
1 cup ($\frac{1}{2}$) Sour Cream
2 teas vanilla

In a med saucepan, melt butter + chocolate over low heat. Cool several minutes. In a mixing bowl, combine sugar, sour cream & vanilla. Add chocolate mixture & beat until smooth.

Deep Chocolate Cake

Ingredients

- 3 cups of brown sugar
- 1 cup of butter
- 4 eggs
- 2 teaspoons of vanilla
- 2 2/3 cups of flour
- ¾ cups of coca
- 1 Tablespoon of baking soda
- 1 1/3 cup of sour cream
- 1 1/3 cup of boiling water

Directions

1. In a mixing bowl, cream brown sugar and butter.
2. Add eggs, one at a time. Beating well after each addition.
3. Beat on high speed until light and fluffy.
4. Blend in vanilla.
5. Combine flour, cocoa, baking soda.
6. Add alternately with sour cream to creamed mixture.
7. Stir in water until blended.
8. Pour into 3 nine-inch greased floured pans.
9. Bake at 350 degrees for 35 minutes.
10. Cool completely before frosting.

Tshaci's

Deep Chocolate Cake

3 c. packed brown sugar

1 c. oleo.

4 eggs

2 teas. vanilla

2 $\frac{2}{3}$ c. flour $\frac{3}{4}$ c. baking cocoa

1 - T. soda

1 $\frac{1}{3}$ c. sour cream1 $\frac{1}{3}$ c. boiling water.

In a mixing bowl, cream brown sugar + oleo. Add eggs 1 at a time, beating well after each addition. Beat at high speed until light and fluffy. Blend in vanilla. Combine flour, cocoa, baking soda. Add alternately with sour cream to creamed mixture. Mix on low just until combined. Stir in water until blended. Pour into 3-9" greased & floured pans. Bake at 350° for 35 min. Cool completely before frosting.

Fiesta Cake

Ingredients

- 3 cups of flour
- 2 cups of sugar
- 1 teaspoon of baking soda
- 1 teaspoon of salt
- 1 teaspoon of cinnamon
- 1 cup of pecans
- 3 eggs
- 1 teaspoon of vanilla
- 1 ½ cup of vegetable oil
- 2 cups of chunk bananas
- 1 Eight ounce can of crushed pineapple

Directions

1. Mix dry ingredients together.
2. Mix together the rest of the ingredients.
3. Mix dry and wet ingredients.
4. Pour into a well-oiled cake pan.
5. Bake at 350 degrees until toothpick comes out dry.
6. Frost with cream cheese icing.