



Peach, Pear, Blackberry. Throw that vanilla ice cream on top, please.

## Black Bottom Cupcakes

### Ingredients

- Filling
  - 8 oz cream cheese softened
  - 1/3 cup of sugar
  - 1 egg
  - 6 oz of chocolate chips
- Batter
  - 1 ½ cups of flour
  - ½ cup of coca
  - 1/3 cup of oil
  - 1 teaspoon of vanilla
  - 1 cup of sugar
  - 1 teaspoon of baking soda
  - 1 cup of water
  - 1 teaspoon of vinegar

### Directions

1. Combine first 3 ingredients and beat well.
2. Add chocolate chips. Mix and set aside.
3. For batter sift and stir together all dry ingredients.
4. Add remaining items. Beat well.
5. Fill small muffin cups 1/3 to ½ full of batter
6. Top each with a spoonful of filling
7. Bake at 350 degrees Fahrenheit for 12 to 15 minutes
8. Be sure to use the very small muffin pans and papers

## Black Bottom Cupcakes

### Filling:

8oz. cream cheese, softened     $\frac{1}{3}$  c. sugar  
 1 egg     $\frac{1}{2}$  c. chocolate chips

### Batter:

$1\frac{1}{2}$  c. flour    1 c. sugar  
 $\frac{1}{2}$  c. cocoa    1 tsp. baking soda  
 $\frac{1}{3}$  c. oil    1 c. crushed  
 1 tsp vanilla    1 tsp vanilla vinegar

Combine first 3 ing. & heat well  
 Add chocolate chips: mix & set aside  
 For batter, sift & stir together  
 all dry ingredients, then add remaining  
 items. Beat well. Fill small  
 muffin cups  $\frac{1}{3}$  to  $\frac{1}{2}$  full of batter.  
 Top each with a spoonful of filling.  
 Bake at 350° for 12 to 15 min. Be  
 sure to use the very small  
 muffin pans & paper

My sister's favorite.

### Four Layer Delight

#### Ingredients/Directions

➤ Layer 1

- 1 cup of flour
- $\frac{1}{2}$  cup of butter
- $\frac{1}{2}$  cup of pecans
- ✓ Mix and press in pan. Bake at 350 degrees for 15 minutes
- ✓ Let Cool

➤ Layer 2

- 8 ounces of cream cheese
- 1 cup of cool whip
- 1 cup of powdered sugar
- ✓ Mix well, spread on top of 1<sup>st</sup> layer

➤ Layer 3

- 2 packages of Jell-O instant pudding
- 3 cups of cold milk
- ✓ Mix well and spread on top of 2<sup>nd</sup> layer

➤ Layer 4

- ✓ Spread remainder of 10 ounces of cool whip on top
- ✓ Refrigerate



## 4 Layer Delight

- (1) 1 cup flour  
 $\frac{1}{2}$  c oil  
 $\frac{1}{2}$  c. chopped pecans  
 mix and press in pan. Bake  
 at  $350^{\circ}$  for 15 min. Let cool
- (2) 1-8oz cream cheese  
 1 cup cool whip  
 1 cup powdered sugar  
 mix well, spread on 1st layer
- (3) 2 pkg. jello instant pudding  
 3 cups cold milk  
 mix well & spread on 2nd layer
- (4) Spread remainder of 10 oz cool whip  
 on top. Refrigerate

## Fudge Recipes

### Pauline Burnet's Fudge

- 5 cups of sugar
  - 1 stick of butter
  - 1 can of evaporated milk
  - 16 ounces of marshmallow cream
  - 1 ½ pounds of Hershey Kisses
  - Nuts
1. Boil sugar, butter and evaporated milk 6 to 8 minutes
  2. Add marshmallow cream, chocolate and nuts
  3. Stir

### Creamy Peanut Butter Fudge

- 1 cup of sugar
  - 2 tablespoons of butter
  - 1 tsp of vanilla
  - 10 level tablespoons of peanut butter
  - 1 cup of brown sugar
  - ½ cup of evaporated milk
  - 1 cup marshmallows (10 to 12 large)
1. Cook sugar, butter and milk
  2. Add marshmallows and peanut butter
  3. Remove from fire and cool to room temperature
  4. Add flavoring and beat until creamy
  5. Pour into well buttered, shallow pan
  6. Cook before cutting



## Pauline Burnetts Fudge

5 c. sugar  
1 stick Oleo  
1 can evaporated milk

Boil 6 to 8 min.

Add 16 oz marshmallow  
cream

1 1/2 lbs Hershey Kisses  
Nuts

## Creamy Peanut Butter fudge

1 cup sugar  
2 tbsp butter  
1 tsp. vanilla  
10 level Tbsp peanut butter  
1 c. brown sugar

1/2 cup evaporated milk

1 cup marshmallows (10-12 large)

Cook sugar, butter, & milk to softball stage; add marshmallows & peanut butter, Remove from fire & cool to room temp. Add remaining & beat until creamy, Pour into well-buttered shallow pan & cool



My dad, my sister and I on the tractor. About 1982



With my grandfather, 1973



Our cousin, Maridelle (left) and my sister(right), 1976





# BREAD







## Butter Rolls

### Ingredients

- 2 cups of flour
- 2/3 cups of shortening
- 1 teaspoon of salt
- 1/ 2 cup of water
- Butter
- Sugar

### Directions

1. Mix above and divide into two parts.
2. Roll out and cut one stick of butter over pastry.
3. Put into buttered casserole dish.
4. Roll out other pastry and repeat procedure.
5. Cut  $\frac{1}{2}$  stick of butter over both rolls
6. Sprinkle with  $\frac{1}{2}$  cup of sugar.
7. Pour 2  $\frac{1}{2}$  cups of milk over rolls.
8. Bake at 350 degrees until golden brown.

## Butter Rolls

2 cups flour  
 $\frac{2}{3}$  cup shortening  
 1 teas. salt  
 $\frac{1}{2}$  cup water

Mix above and divide into two parts; roll out and cut 1 stick butter over pastry & sprinkle  $\frac{1}{2}$  cup sugar. Roll up pastry & put into buttered casserole. Roll out other pastry & repeat procedure. Cut  $\frac{1}{2}$  stick butter over both rolls & sprinkle  $\frac{1}{2}$  cup sugar. Pour  $2\frac{1}{2}$  cups milk over rolls & bake in  $350^\circ$  oven until golden brown.

## Sausage Balls

### Ingredients

- 3 cups of Bisquick
- 10 oz of Sharp Cheddar cheese, grated
- 1 pound of pork sausage
- $\frac{1}{4}$  cup of water

### Directions

1. Mix bisquick and sausage to a crumbly mixture
2. Add grated cheese
3. Form into balls the size of walnuts and place on ungreased cookie sheet
4. Bake at 350 degrees Fahrenheit for 15 minutes.
5. They may be frozen if you bake first.
6. Takes about 10 minutes to re heat at 400 degrees.



## Sausage Balls ✓

3 c. bisquick  
 10 oz. Sharp Cheddar cheese (grated.)  
 1 lb. Pork sausage  
 1/4 c. water

Mix bisquick + sausage to a crumbly mixture. Add grated cheese. Form into balls the size of walnuts. Place on ungreased cookie sheet or shallow pan. Bake at 350° for 15 min. These may be frozen if you bake first. Takes about 10 min to heat in 400° oven when ready to use.

A holiday item, but I say, no need to wait for the holidays.

## Biscuits, Biscuits, Biscuits

I think nothing quite implies southern cooking or Texas cooking as much as the simple homemade biscuit. It's probably what I remember the most about eating at my Aunt's and grandparents house. I've included two of Aunt Lurlene's recipes. And I don't think that these recipes ever existed in written format. I searched all the recipe boxes and notebooks and couldn't find them. This is probably due to the fact she made these two recipes so often that there was no need to write it down.

But...back in 2005, when it seemed like Hurricane Rita was about to smash into the Houston area, we all "evacuated" and drove up to her house to stay for a few days while the hurricane passed through. While we were staying there with her, I had her show me how to make her biscuits recipes- both the breakfast biscuits and snow biscuits (which are essentially dinner rolls). I make the breakfast biscuits almost weekly. Snow biscuits are usually only made for special holiday or other "festive" occasions.

Historical note, the hurricane took a hard-right turn at the last moment and mostly missed south east Texas altogether.

## Breakfast Biscuits

### Ingredients

- 2  $\frac{1}{4}$  cups of flour
- 3 teaspoons of baking powder
- $\frac{1}{2}$  teaspoon of baking soda
- 1 teaspoon of salt
- 1 tablespoon of sugar
- 1 cup of buttermilk
- $\frac{1}{4}$  cup of vegetable oil

### Directions

1. Preheat oven to 450 degrees.
2. Sift dry ingredients together.
3. Mix buttermilk and oil together in small bowl
4. Combine wet ingredients into dry ingredients
5. Mix until dough comes together
6. Pour out on counter
7. Roll out.
8. Cut into biscuits.
9. Put into greased round pan.
10. Bake for 15 minutes.



## Snow Biscuits

### Ingredients

- 2 cups of flour
- 1 package of quick active dry yeast
- 1 teaspoon of salt
- 1 tablespoon of sugar
- 1 cp of hot water

### Directions

1. Preheat oven to 450 degrees.
2. Place yeast and sugar in hot water.
3. Mix.
4. Sift flour and sugar together.
5. Pour yeast mixture into dry ingredients.
6. Mix well.
7. Pour out onto counter.
8. Roll into one piece about  $\frac{1}{2}$  thick.
9. Cut rolls.
10. Place into greased round pan.
11. Cook for 15 minutes.



My grandfather's sisters: Edith, Avalee and "Texas", 1921



My grandfather(3<sup>rd</sup> from left) and his brothers



My grandfather and grandmother (Mary Emma Simpson), probably on or around the date of their wedding. 1924



# OTHER GOODIES





## Cucumber Salad

### Ingredients

- Cucumbers
- Tomatoes
- Bell Peppers
- Onions
- Stuffed Olives
- $\frac{1}{2}$  cup of sugar
- $\frac{1}{2}$  cup of vinegar
- $\frac{1}{2}$  cup of oil

### Directions

1. Slice cucumbers, tomatoes, peppers and onions.
2. Mix sugar, vinegar and oil.
3. Mix vegetables well
4. Pour over water and oil mixture
5. Let sit a few hours.
6. Serve.