

CHOCOLATE MAYONNAISE CAKE

*From the kitchen of Sadie Greenleaf
Submitted by Dorothy H. Johnson*

SIFT TOGETHER IN MIXING BOWL:

*2 cups flour
1 cup sugar
2 teaspoons soda
4 tablespoons cocoa*

Moisten with 1 cup mayonnaise, 1 cup lukewarm water, 2 teaspoons vanilla and 1 egg. Mix well. BAKE IN 2 (9" pans) or 1 long 9" x 13" pan:

BAKE AT 325°F for 40 minutes.

CHOCOLATE PECAN PIE

From the kitchen of Lois Higgins

*½ cup butter or margarine, m.
1 cup light corn syrup
1 cup granulated sugar
¼ cup PLUS 1 tablespoon Hershey's Cocoa
4 large eggs
1 teaspoon vanilla extract
¼ teaspoon salt
1¼ cup chopped (or halves) pecans
½ cup flaked coconut (optional)
1 unbaked 9 inch pastry shell*

Combine first four ingredients in a heavy saucepan; cook over low heat, stirring until sugar dissolves. Cool slightly. Add eggs, vanilla, salt. Fold in one-half pecans and coconut. Pour into unbaked pastry shell and top with remaining pecan halves.

I use Dorothy Johnson's pastry pie shell.

*BAKE 425° for 10 minutes and then reduce heat to 325° FOR 45 MINUTES.
[baking for 10 minutes will keep the crust from getting soggy]*

FOR THOSE WHO ONLY LIKE CHOCOLATE -- THIS IS WONDERFUL.

PIE CRUSTS

From the kitchen of Dorothy Johnson

1 double or 2 single crusts.

Sift 2 cups (unsifted flour) into mixing bowl with 1 tsp. salt. Cut in 3/4 cup lard until crumbly. Stir in 1/4 cup ice water. Use half of this dough and roll out into circle and place in pie pan. If single crust use 2 pans, if double crust, use two circles for one pie.

For cherry pie, I use this crust below:

Apple dumplings
Put 2 cups unsifted flour in sifter, add 1 tsp. salt and 1 tablespoon of sugar. Cut in 3/4 cup lard. ADD 1/4 cup milk mixed with 1 egg yolk and 1 tablespoon lemon juice. This will fill 2 single crusts or one double crusts.

From the kitchen of Dorothy H. Johnson
[ORIGINAL RECIPE]

Sift together 2 cups sifted all purpose flour and 1 teaspoon salt; ADD 3/4 cup lard, work into crumbs.

Beat 1 egg yolk, 1/4 cup milk and 1 tablespoon lemon juice together. Stir with fork into flour lard mixture. This makes two 9 inch pie crusts or one double crust pie.

EGG YOLK PASTRY PIE CRUST

5 cups sifted flour
4 tsp. sugar
1/2 tsp salt
1/2 tsp. baking powder
1 1/2 cup lard
1 egg yolk (

Combine dry ingredients; cut in lard, place egg yolks in measuring cup and stir with a fork until smooth. Blend in *more* cold water to make 1 scant cup. sprinkle gradually over dry ingredients. Toss with fork to make a stiff dough. Enough for 2 pie crusts.

