

## MOSTLY RECIPES

### Chocolate Treat

1 sleeve of saltine crackers  
1-cup butter or margarine  
¾ cup brown sugar  
1 package of chocolate chips

Grease cookie sheet really well. Place crackers in a single layer over sheet - you may break the crackers. Melt butter & brown sugar in microwave until it boils (watch that it doesn't boil over). Stir to remove lumps until mixture thickens. Pour mixture over crackers, making sure each cracker is coated and place in oven for 15 minutes at 315F. Remove from oven and pour chips over to melt. Place back in the turn off oven to help melt chocolate. Spread chocolate evenly over crackers and put in the fridge for at least 4 hours. Break into pieces and eat!

Submitted by Rev. Max



"My mother-in-law delighted in preparing special English cookies and candies in advance of the Christmas season. These shortbread 'treats' were a favourite of her own family, and now her great grandchildren continue to enjoy this family traditional fare.

### Ethel's 'Cherry Snowballs'

1 cup butter,  
¼ cup icing sugar  
2 cups all-purpose flour  
¼ tsp salt  
1 tsp vanilla  
1-cup finely chopped almonds  
½ lb. whole candied cherries

Cream butter and sugar together. Stir in remaining ingredients, except cherries. Take about 1 teaspoon of dough and flatten in palm of hand. Wrap the dough around a cherry and roll it

in your hand to make a smooth ball. Place on a greased baking sheet, about one inch apart. Bake in oven at 325 F. for about 35 minutes - until starting to brown - watch carefully. While still hot, roll the snowballs, using two teaspoons, in fine granulated sugar on a plate. When cool, hide these from view, until ready to serve."

Submitted by Anne Bulford



### "Belgian Waffles"

**2 eggs**  
**2 cups (500ml.) all-purpose flour**  
**½ cup (125ml.) vegetable oil, margarine or butter, melted**  
**1 ¾ cups (450 ml.) milk**  
**1 tablespoon (15ml.) granulated or brown sugar**  
**4 teaspoons (20 ml.) baking powder**  
**¼ teaspoon (1.25 ml.) salt**

Heat waffle baker.

Beat eggs with a wire whisk or hand beater in a medium bowl until fluffy. Beat in remaining ingredients just until smooth.

Pour about 2/3 cup (175ml) batter onto centre of hot waffle baker

Bake about 5 minutes or until ready light comes on.

Remove waffle carefully.

Makes ten 4-inch (10 cm) Belgian waffle squares.

Serve waffles with maple syrup, or fresh fruit compote or ice cream and fresh fruit compote.

Taken from Stouffer Mill's recipes by Jessie Pflug