

August 1, 2010

Dear Cook,

It is inevitable that the editor would miss some details in proof-reading the recipes for the Abbott cookbook. Ironically most of the errors were in the editor's recipes! If you know of other changes that need to be made, please send them to me at: jo.lewis@comcast.net.

Please look over the seven recipes corrected in the following seven pages with corrections noted in red.

Hope you are enjoying these recipes as much as I am!

Respectfully,

Jo Lewis

(See the next pages.)

Glazed Orange Rolls

Jo Lewis

p. 63

Dough:

3 1/2 - 4 C. all-purpose flour
1 pkg. active dry yeast
1 C. milk
1/2 C. granulated sugar
3 T. butter
1 tsp. salt
3 eggs

Filling:

6 T. butter, softened
1/2 C. granulated sugar
1 1/2 tsp. grated orange peel

Glaze:

1 1/2 C. sifted powdered sugar
2 - 3 T. orange juice
1 tsp. grated orange peel

In large mixer bowl, combine 2 cups of the flour and the yeast. Heat milk, 1/2 cup sugar, 3 T. butter, and 1 tsp. salt till warm (115-120 degrees), stirring to melt butter. Add to dry mixture; add eggs. Beat at low speed with mixer for 1/2 min, scraping bowl. Beat 3 minutes at high speed. Stir in enough remaining flour to make moderately soft dough. Knead with dough hook or by hand on floured surface till smooth (3 - 5 min.) Place in greased bowl; turn once. Cover; let rise till double (1-1 1/2 hours.) Punch down; divide in half. Cover and let rest 10 minutes. Roll each half to 12 x 8 inch rectangle. Combine 6 T. butter, 1/2 cup sugar and peel; divide in half and spread over each rolled out dough piece. Roll up, starting with long side; seal seams. Slice each into 12 pieces. Place, cut side down, in two greased **3 inch muffin cup pans**. (Or, use two 9 x 1 1/2 inch round baking pans for softer rolls.) Cover and let rise till double about 1 1/2 hours.)

Bake at 375 degrees for 15 to 20 minutes. Remove from pan immediately. Combine powdered sugar, peel and orange juice for glaze. Drizzle over warm rolls. (You can form rolls, cover and put in the refrigerator to rise overnight. Next morning, let rolls come to room temp. before baking. Try different fillings and glazes for variety.) Makes 24 rolls. These can be made, formed, put in pans the day before, refrigerated overnight and baked once they warm up on the counter and rise a little the next day.

Grilled Vegetables with Balsamic Vinegar & Olive Oil

Jo Lewis

p. 88

1 lb. medium-thick asparagus
3 red bell peppers, cut in half (stemmed and seeded)
2 yellow summer squash, cut (diagonally in 1/2 - 3/4 inch slices)
2 zucchini, cut diagonally (into 1/2
2-3 small eggplants, cut into spears (optional)
12 cremini mushrooms
Roma tomatoes, sliced in half
12 green onions
4 T. olive oil, divided
2 T. balsamic vinegar
3/4 tsp. kosher salt, divided
1/2 tsp. fresh ground black pepper
1 tsp. chopped fresh basil
1 tsp. finely chopped fresh rosemary

1. Snap off ends of asparagus and wash well. Wrap in paper towels and set aside.
2. Cut each bell pepper half into quarters. Prepare yellow squash, zucchini and eggplant. Wipe mushrooms with a damp paper towel; trim stem ends and cut each in half. Trim green onions of their ragged ends. Rinse well and pat dry.
3. Whisk together 2 T. olive oil with balsamic vinegar, 1/2 tsp. salt and a little pepper; set aside. Brush vegetables with remaining olive oil and sprinkle with remaining salt and pepper.
4. Prepare grill for medium-high heat. Working in batches, grill vegetables until tender and lightly charred all over, about 8-10 minutes for bell peppers, yellow squash, eggplant and zucchini; 5-10 minutes for asparagus; 5-7 minutes for mushrooms and tomatoes; and 4-5 minutes for green onions.

Arrange on a platter, sprinkle with herbs and drizzle with dressing. This can be made ahead and then warmed a little or served at room temperature. A great side for barbecued meats. Makes 6 to 8 servings. Turn this dish into an antipasto platter by adding prosciutto, salami, fresh mozzarella slices, olives, capers and fresh basil.

Jeanette's Pumpkin Bars

p. 212

Jeanette Abbott

2 C. sugar
1 C. coconut oil
4 eggs
2 cans (15 oz.) pumpkin
2 C. flour
1/2 tsp. salt
2 tsp. cinnamon
1 1/2 tsp. baking soda
2 tsp. baking powder

Frosting:

8 oz. cream cheese
1 box powdered sugar
1 tsp. vanilla

Cream sugar and oil; add eggs and beat well. Add 2 cans of pumpkin. Mix and sift in separate bowl: flour, salt, cinnamon, baking soda & baking powder; then add to pumpkin mixture. Bake at 350 degrees for 30-35 minutes in a 10X15 inch cookies sheet pan. Do not grease pan* Let **cool** completely! FROSTING: mix cream cheese, powdered sugar - YES, all the powdered sugar! - and vanilla. Spread over top of dessert and then watch them disappear!

Kristiana Kringler (Danish Puff Pastry)

Jo Lewis

p. 65

Crust:

1 C. flour
1/2 C. butter
2 T. Water

Egg Layer:

1 C. water
1/2 C. butter
1 C. flour
3 eggs
1/4 tsp. salt
1/2 tsp. almond flavoring

Frosting:

1 C. sifted confectioners sugar
1 T. butter
1/2 tsp. almond flavoring
Cream or milk

Preheat oven to 375 degrees. Cut butter into flour with pastry cutter. Add water and mix gently as for a pie crust. Divide dough in halves. On an ungreased cookie sheet, press (using heel of hand) into two 3 inch strips the length of the sheet. In a saucepan, bring to a boil 1 cup water and 1/2 cup butter. Take off the burner and immediately add 1 cup sifted flour. Stir until smooth. Add 3 eggs, one at a time, beating well after each addition. Add salt and 1/2 teaspoon almond flavoring. Spread the egg mixture on top of the pastry. Bake 45 minutes at 375 degrees. When cool, combine frosting ingredients and spread over pastry. You may add sliced almonds for a crunchy topping. **This is best the day it's made!**

This recipe came to me from a parent volunteer the year I taught first grade at North Beach Elementary in the Seattle School district. (1966-67).

Juelle Edwards, Carol Rowley and Rosemary Kneeling have also made it for Samaritan fellowship and Christmas morning. Marcia Thuline and Shelley also like serving this favorite!

Old Fashioned Lemon Pudding Cake & Blueberry Compote

Jo Lewis

p. 220

1 C. sugar
1/4 C. all-purpose flour
1/4 tsp. salt
2 eggs, separated
1 C. milk
1/4 C. fresh lemon juice
2 tsp. grated lemon zest

Compote:

2 C. fresh or thawed blueberries
1/4 C. sugar
2 T. Cornstarch
1/4 C. water

Preheat oven to 350°. In a medium bowl, sift sugar, flour and salt; set aside. In mixer bowl, beat 2 egg yolks at medium speed until lemon-colored. Stir in Milk, lemon juice and zest. Beat in dry ingredients until well combined. In another mixer bowl, beat 2 egg whites until stiff but not dry, then fold into lemon mixture. Pour pudding into a 1 1/2-quart greased ovenproof casserole or six greased ramekins (4 - 6 oz). Set in a baking pan; fill pan with 1 inch hot water. Bake 50 minutes for the cake or about 40-45 min or until golden brown for individual ramekins. Cool and refrigerate if not serving right away. COMPOTE: Meanwhile, in a small saucepan combine the blueberries, sugar **pre-mixed with cornstarch** and water and cook over medium-high heat until blueberry skins are popped and mixture is slightly thickened. Let cool or refrigerate until ready to serve. Serve pudding warm or cold, topped right before serving with Blueberry Compote and sweetened whipped cream if desired. I like baking the pudding cake the day before and refrigerating over night as the pudding is then nice and runny. Serves 4-6.

Raspberry Mazurkas Bar Cookies

p. 227

Germaine Gray

Crust and Topping:

3 C. brown sugar
2 C. margarine (softened)
1 tsp. salt
4 C. flour
6 C. dry oatmeal
Pam

Filling:

1 Can raspberry filling
1 C. sugar
1/2 C. orange juice concentrate
1/2 C. water
2 T. orange peel
1 tsp. cinnamon
3 T. corn starch in 1 C. of water (well stirred)

Spray two 10 x 15" pans with Pam. Combine ingredients for crust, divide in two parts and pat 2/3 of each part into bottom of each 10 x 15 pan. In microwavable bowl, mix the ingredients for the filling (except corn starch) and microwave on high 6 minutes, stirring every 2 minutes. Add dissolved corn starch and microwave 3 more minutes. This can also be done in a sauce pan on the stove. Stir and let cool. Pour filling over crust mixture, spread evenly. Sprinkle remaining topping over filling. Bake in 350* oven 40 minutes or more until golden brown and bubbling. Cool and cut into bars. Can be frozen but will not be as crisp. Makes 2 pans of bar cookies.

Spiced Banana -Walnut Muffins

Nicole Mertes

p. 75

1 C. flour
1/2 tsp. baking soda
1/2 tsp. ground cardamom
1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. salt
1/2 C. light brown sugar
1/4 C. (1/2) stick softened butter (or vegetable oil)
1 C. (2-3 whole) very ripe mashed bananas
1/4 C. unsweetened applesauce
1/2 tsp. orange zest
1/2 tsp. vanilla extract
1 egg
1/4 C. coarsely chopped walnuts

Preheat oven to 350°. Line a standard 6-muffin tin with paper liners or grease well; set aside. Put flour, baking soda, cardamom, cinnamon, nutmeg, and salt into a small bowl and stir well. Put brown sugar and butter in a large bowl and beat with an electric mixer until well combined. Add bananas, applesauce, zest, vanilla, and egg to the sugar-butter mixture, and beat again until combined. Add flour mixture to banana mixture in three parts, stirring well after each addition; fold in walnuts. Spoon batter into prepared tin; bake until a toothpick inserted in the center of a muffin comes out clean, about 25 minutes. Serve warm or at room temperature. Makes 6 servings. Adapted from the "Tassajara Bread Book," by Edward Espe Brown.