

Cheeseless cheesecake

Base:

1/2 cup melted butter
1/4 cup white sugar (optional)
30 to 35 crushed graham wafers

Cake:

3 egg yolks (beat well)
1 Eagle Brand sweetened condensed milk
2 lemons, juiced
3 egg whites, beaten stiffly

Mix together butter, sugar and graham wafer crumbs. Press 3/4 of the graham mixture in a 9- by 9-inch pan. Set aside remainder for topping.

Cake: Beat egg yolks well. Beat in condensed milk. Add the juice from lemons and mix. Fold in beaten egg whites. Pour over graham wafer mixture. Top with remaining graham crumbs.

Bake in 325° F oven for 30 minutes.

Raisin bread

2 packages dry or compressed yeast
1 cup lukewarm water
2 teaspoons sugar
3 cups lukewarm water
1 cup molasses

3 tablespoons melted butter
12 cups sifted flour
6 tablespoons sugar
4 teaspoons salt
3 cups raisins

Dissolve yeast in 1 cup lukewarm water to which 2 teaspoons sugar have been added. Combine 3 cups lukewarm water, molasses and the melted butter. Sift dry ingredients; add the raisins. Stir dissolved yeast into the molasses mixture; stir in flour mixture. Knead for about 10 minutes.

Place in a greased bowl and turn dough over 2 or 3 times to grease the top and thus prevent a crust from forming. Cover, and let rise until doubled (about 2 hours). Divide dough into 4 or 5 pieces and form into loaves. Place in greased pans and let rise until doubled in bulk (about 1 hour).

Bake at 375° F until loaves give a hollow sound when tapped (about 1 hour). Brush tops with melted butter while hot if a soft crust is desired.

Applesauce cake

1/2 cup shortening
3/4 cup sugar
1 egg, beaten
1-1/2 cups sifted, all-purpose flour
1/2 teaspoon salt

1 teaspoon baking soda
2 tablespoons cocoa
1 teaspoon cinnamon
1 cup thick sweetened applesauce
1/2 cup raisins (optional)

Cream shortening until fluffy, add sugar gradually and cream well together. Add well-beaten egg and beat mixture thoroughly until light and creamy. Mix and sift the flour, salt, baking soda, cocoa and cinnamon together. Add the flour mixture alternately with the applesauce to the creamed mixture, combining lightly. If raisins are used, sift a little of the dry ingredients over them before adding to the cake mixture. Bake in a greased 8- by 8-inch pan at 350° F for 45 to 50 minutes.