

MISCELLANEOUS



BLONDIES

*Sally Mahoney
Medical Records*

2 c. self-rising flour	2 eggs
½ c. butter or margarine	1 tsp. vanilla
2 c. packed brown sugar	1 c. chopped nuts

Melt butter; add sugar, eggs, and vanilla and stir until combined. Add flour and nuts. Bake in a 9x13 inch pan at 350° for 20 to 25 minutes. Cut into bars while warm.

BLUEBERRY DUMPLINGS

Bobbe Cox

1 c. all-purpose flour	¼ c. milk
1 Tbsp. sugar plus 1½ c.	1 qt. fresh or frozen
1 tsp. baking powder	blueberries
Pinch of salt	2 c. water
½ c. (1 stick) butter,	Vanilla ice cream or fresh
softened	cream (for serving)

Stir flour, 1 tablespoon sugar, baking powder, and salt together into a medium bowl. Cut butter into dry ingredients, using a pastry cutter or fork. Add milk to form dough. Set dumpling dough aside.

In a large saucepan, combine berries, 1½ cups sugar, and water and bring to a boil. Drop dumplings into hot boiling berries by the tablespoonful. Cover pot, reduce heat to low, and cook slowly for 20 to 30 minutes. Do not remove the lid before 20 minutes has passed, and do not stir dumplings. Serve warm with vanilla ice cream or fresh cream.

CARAMEL SWEETS

LaZavia T. Davis

2 c. sugar	¾ c. light corn syrup
½ c. butter or margarine	
2 c. whipping (heavy)	
cream	