

1 tbs caraway seeds

1 lg egg

1 1/4 cups buttermilk

1/4 cup sour cream

Preheat the oven to 350

Butt a 9 inch round cake pan.

Sift together the dry ingredients.

Using a food processor with the steel blade or a pastry cutter, cut the butter into the flour mixture until it resembles small peas. Blend in the raisins and caraway seeds Beat the egg, buttermilk and sour cream together until blended Sitr the egg mixture into the dry mixture just until blended. Transfer the batter to thepan and bake for about 50 to 55 min. until a toothpick inserted in the center comes out clean Makes 1 round loaf.

#### RED N WHITES

1 c (2 sticks) unsalted butter, softened

1 3 oz package cream cheese, softened

1/2 c sugar

1 tsp vanilla extract

2 c all-purpose flour

36 small ripe strawberries, hulled and halved

Preheat the oven to 350.

In a mixing bowl, beat the butter with the cream cheese until well blended. Beat in the sugar and vanilla Then stir in the flour until well mixed. Using a 1/2 T measure, shape the mixture into small balls and place 2 inches apart on ungreased cookie sheets. Make a small indentation in the top of each cookie with your thumb. Carefully place a strawberry half, cut side down, in each indentation. Bake for 12-18 min or until very lightly browned Cool on racks Makes 5 dozen

#### GALAXY DOUGHNUTS

5 tsp (2 1/4 oz envelopes) active dry yeast

1/3 c warm water

2 1/4 cups plus 1/2 tsp sugar

1/3 cup solid veg shortening, melted

1 1/2 cups milk, scalded and cooled to lukewarm

2 tsp salt

2 tsp vanilla extract

2 lg eggs

1/4 c wheat germ

1/4 cup soy flour

1/4 cup oat bran

4 1/2 cups all-purpose flour

2 tsp ground cinnamon

1 c (2 sticks) unsalted butter, melted

In a large mixing bowl, sprinkle the yeast over the warm water. Allow the yeast to soften for 5 minutes, then stir the yeast into the water along with the 1/2 tsp sugar. set the mixture aside to proof for 10 min; it should be foamy Mix the melted shortening into the warm milk, then add the liquid to the yeast mixture along with 1/4 c of the remaining sugar, the salt vanilla eggs sheat germ soy flour oat bran and 1 1/2 cups of the flour. Beat vigorously until very well blended. Stir in the remaining flour adn beat until smooth. Cover the bowl with plastic wrap and put it in a warm, draft-free place until the dough is doubled in bulk, about 1 hour

Punch the dough down, turn it out on a well floured board, andpat it out so that the dough is about 1/2 inch thick. Using a star cookie cutter, cut out the dough adn place the doughnuts 2 inches apart on buttered cookie sheets. Allow the doughnuts to rise uncovered for another 20 to 30 minutes or until they are doubled. Preheat the oven to 400. Mix the remaining 2 cups sugar with the cinnamon. Bake the doughnuts for about 10 to 15 minutes or just until they are golden brown. Dip them quickly into the melted butter and roll them in the cinnamon sugar. Makes about 3 doz.

#### JULIAN'S CHEESE MANICOTTI

Sauce:

1 lg onion, chopped

4 garlic cloves, pressed (preferable) or chopped  
2 T olive oil  
2 6 oz cans tomato paste, plus water  
2 T finely chopped fresh oregano leaves  
1 sm bay leaf  
1 tsp salt  
1/2 tsp freshly ground black pepper

Pasta:

1 tsp olive oil  
14 manicottie noodles

Filling:

1 1/2 c ricotta cheese  
6 lg eggs  
3/4 lb Fontina cheese, grated  
1/4 lb mozzarella cheese, grated  
1/3 c freshly grated best quality Parmesan cheese  
6 T soft butter (NOT margarine)  
1 tsp salt  
3/4 tsp freshly ground black pepper  
2 T finely chopped fresh basil leaves

freshly grated Parmesan cheese for sprinkling on top

Preheat the oven to 350.

To make the sauce, gently saute' onion and garlic in the olive oil in a saucepan over Med heat until onion is translucent, about 5 min. Add the tomato paste and stir. Slowly add 4 tomato paste cans of water and stir. Add the seasonings and allow the sauce to simmer while you prepare the manicotti and filling

Bring a lg pot of water to a boil, add the olive oil, and drop in the manicotti. Cook just until al dente, about 10 to 15 min. Drain and run cold water over the manicotti in a colander. Set aside.

To make the filling, beat the ricotta with the eggs until combined in the large bowl of an electric mixer. Add the grated cheeses and softened butter; beat until combined. Add the salt, pepper, and basil. Beat on low just until everything is combined.

Gently fill the cooked manicotti with the cheese mixture and arrange in 2 buttered 9 by 13 inch pans. Cover the pasta in each pan with half the sauce; sprinkle on additional Parmesan. Bake for about 20 min until the cheese is thoroughly melted and the sauce is bubbling. Makes 7 servings.

#### SWEETHEART SANDWICHES

Cookies:

1/4 lb (1 stick) unsalted butter  
1 1/4 c sugar  
2 lg eggs  
1 tsp van extract  
1/2 c unsweetened cocoa (recommended brands: Hershey's Premium European style, Droste, Ghirardelli) 2 c flour 1/2 tsp salt 1 tsp baking powder 1/2 tsp baking soda

Filling:

4 T (1/2 stick) unsalted butter  
1 tsp vanilla extract  
4 c confectioners' sugar  
whipping cream

To make the cookies, cream the butter with the sugar in a large bowl until light. Beat in eggs and vanilla; set aside. Sift the cocoa, flour, salt, baking powder, and baking soda together. Stir the dry ingredients thoroughly into the butter mixture. Cover the bowl with plastic wrap and refrigerate for 2 or 3 hours. Preheat the oven to 375 and butter 2 cookie