

Caramel Fudge Brownies- 48 squares

2 sticks butter
1 pkg light brown sugar
1/2 cup granulated sugar
2 eggs, yolks separated
2 cups flour
1 tsp baking powder
1 cup chopped nuts
2 tsp vanilla
Powdered sugar if desired

1. Melt butter and add brown and granulated sugar and mix well
2. Add egg yolks
3. Sift flour baking powder and add to egg mixture
4. Add chopped nuts and vanilla and mix well
5. Beat egg whites separate and fold in gently.
6. Pour in a 9 x 12 greased baking pan
7. Bake 1 hr in a 275 oven
8. Let cool in pan, cut in squares and dip in powdered sugar.

Baked Acorn Squash- serves 4

2 Acorn Squash cut in ½ and seeds removed
1 Granny Smith Apple diced in 1/3 inch cubes
2 tablespoons butter
¼ teaspoon cinnamon
4 tablespoons brown sugar

1. Preheat oven to 375 F
2. Mix apples, cinnamon & brown sugar together and place in squash
3. Divide the butter and dot on top of squash
4. Bake 45-60 minutes until squash is soft

Meat Loaf- serves 6

- 1 ½ lbs lean ground beef
- 1 cup cream of mushroom soup (not diluted)
- ½ teaspoon basil
- ½ teaspoon salt
- ½ teaspoon ground mustard
- ¼ teaspoon pepper
- 1 clove garlic
- 1 egg
- ¾ cup bread crumbs
- ¼ cup chopped onion
- ½ cup chopped green or red bell pepper
- 1 cup beef gravy

1. Pre heat oven to 350 F
2. Mix together all ingredients
3. Shape into desired size loaves and place into an ungreased pan
4. Bake for 1 hour or until temperature reads 160
5. Let stand 10 minutes before slicing
6. Top with gravy