



by Bertok

HUNGARIAN and AMERICAN COOK BOOK

Compiled By

THE HOLY TRINITY GREEK CATHOLIC
LADIES GUILD

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THE HOLY TRINITY GREEK CATHOLIC CHURCH

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SPREADS

HUNGARIAN CHEESE SPREAD (KÖRÖZÖTT)

1 cream cheese	1/8 tsp. Paprika
1/8 lb. butter	1/4 tsp. grated onion

Mix well and spread on small pieces of bread or crackers. Garnish with sliced olives or squares of green pepper. If preferred, use cottage cheese instead of cream cheese.

EGGS WITH HORSERADISH

6 hard boiled eggs, sliced	1 Tbsp. grated horseradish
1/4 cup French dressing	Paprika

Arrange the sliced eggs on a platter. Sprinkle with the French dressing and dot with the horseradish. Garnish with Paprika.

SOUPS

CARAWAY SEED SOUP

1 Tbsp. butter	1 tsp. caraway seeds
1 Tbsp. flour	4 cups cold water
3/4 tsp. salt	4 level teaspoons Farina

Melt butter; add flour and salt. Stir until brown. Add caraway seeds, stirring until seeds have popped. This brings out the flavor. Add water; bring to boil. Strain. Then slowly add Farina, stirring carefully to avoid lumps. Cook for 5 minutes. This soup is especially good for children and sick people.

EGG NOODLES

(Tészta)

3 eggs slightly beaten	Flour
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Mix eggs and gradually add flour to make stiff dough. Knead very well on floured board until very smooth and elastic. Put under bowl for about 10 minutes to rest. Roll out on lightly floured board until very thin. Let dry for a few minutes. Roll up and cut very fine or in squares with a fancy cutter.

MOCK CHICKEN SOUP

- 1 Tbsp. butter
- 1 chopped carrot
- 1 Tbsp. chopped parsley root
- 1 Tbsp. chopped celery
- 1/2 onion, chopped fine
- 1 shredded cabbage leaf
- 1 tsp. chopped green pepper (optional)
- 1 tsp. green parsley leaves, cut fine
- 1 package Lipton Chicken Noodle Soup
- 1 tsp. Paprika
- 1 tsp. flour
- 4 cups water

Melt butter; add all vegetables and saute for about two minutes. Add Lipton chicken fat, Paprika and flour. Stir for one more minute. Add 4 cups of water; bring to a boil. Add noodles from Lipton package. Cook for ten minutes. Do not salt.

CREAMED STRING BEAN SOUP (Zöld bab leves)

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|--------------------------|----------------------------|
| 1 lb. fresh string beans | 2 cups milk |
| 1 tsp. salt | 1 Tbsp. vinegar (optional) |
| 1 quart water | 2 to 3 Tbsp. sour cream |
| 2 Tbsp. butter | 1 Tbsp. chopped onion |
| 2 Tbsp. flour | 1 tsp. chopped parsley |

Wash, clean and cut beans; cook in salted water until tender. Brown flour slightly in butter; add milk, onion and parsley. Bring to a boil; pour over cooked beans. Mix vinegar and sour cream; add to soup. Stir well and serve.

MUSHROOM SOUP

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|---|---|
| 1/2 lb. mushrooms, peeled and cut in pieces | 1 tsp. flour |
| 1/2 tsp. salt | 1/2 tsp. red paprika |
| 1/2 onion (minced) | 2 Tbsp. rice or small noodles, size of rice |
| 1 Tbsp. butter, shortening or oil | 1 tsp. lemon juice or vinegar |

Fry onions in butter. Add mushrooms with paprika. Cook with little water for one hour. Add one tsp. flour. Fry for 1 minute or two. Add three cups of water. Bring to a boil. Add noodles (or rice.) When done, add lemon juice.

HUNGARIAN GOULASH

(Gulyás leves)

1 lb. beef chuck	3 medium carrots
1 Tbsp. salt	2 parsley roots
1 medium onion	1 qt. water
2 Tbsp. lard or shortening	4 medium potatoes
1 tsp. paprika	1/4 tsp. black pepper

Cut beef into 1 inch squares; add 1 1/2 tsp. salt. Chop the onion fine and brown in shortening; add paprika and beef. Let beef simmer in its own juice for 1 hour. Add sliced carrots and sliced parsley roots. Simmer for 1 1/2 hours. Add water, diced potatoes and remaining 1 1/2 tsp. salt. Simmer until potatoes are done; add black pepper.

HUNGARIAN CHICKEN SOUP

(Csirke leves)

1 hen disjointed (about 5 lbs.)	1 onion
5 qts. water	2 or 3 pieces celery
4 carrots, whole	1 kohlrabi, when in season
1 parsley root and greens	2 Tbsp. salt
	1 Tbsp. whole black pepper

Cook chicken in water; skim top very carefully when starting to boil; skim two or three times to make a clear soup. Add all the vegetables, salt and pepper. Cook under low flame until chicken is tender. Strain and serve with noodles.

COLD SOUR CHERRY SOUP

(Meggy leves)

2 lbs. sour cherries, pitted	2 Tbsp. flour
1 cup, or more, sugar	1 cup heavy cream
1 stick of cinnamon	1/2 cup red wine (optional)
3 cups of water	

Simmer the cherries, sugar and cinnamon in the water until the cherries are tender. Remove the cinnamon. Blend the flour with three tablespoons of water until smooth. Thin with three more tablespoons of water and stir into the hot soup. Heat to boiling. Chill. Before serving, stir in cream and wine.

BEEF SOUP

(Hús leves)

1 1/2 lbs. beef shank	4 carrots
1 soup bone	4 parsley roots and greens
5 qts. cold water	1 kohlrabi sliced (optional)
2 1/2 Tbsp. salt	2 stalks celery
1/2 tsp. black pepper	2 medium onions
1/2 tsp. paprika	1 potato

Wash meat and bone. Cover with cold water; let come to a boil. Skim thoroughly. Add seasoning and let simmer slowly one hour. Add cleaned, whole vegetables; tie parsley greens and celery together and add to soup. Cover and let simmer slowly for about 2 1/2 hours or until meat is done. Add potato last hour of cooking. Strain soup. Add cooked, drained noodles and serve. Vegetables may be served with meat.

SOUR EGG SOUP

(Savanyú tojás leves)

2 Tbsp. butter	4 eggs (poached or hard boiled)
2 Tbsp. flour	2 to 3 Tbsp. sour cream
1 tsp. salt	1 Tbsp. vinegar or lemon juice
2 bay leaves	1 tsp. grated onion
2 cups water	Dash of sugar
2 cups milk	Dash of paprika

Lightly brown flour in butter. Add salt, bay leaves, water and milk; bring to a boil. Break eggs individually into a dish and carefully slip into soup; cook about 5 minutes; set aside. Mix sour cream, vinegar, onion, sugar and paprika. Add to soup; stir well. Remove bay leaves; serve.

Note: If hard boiled eggs are preferred, prepare eggs in advance; place in halves on soup plate; pour hot soup over eggs.

MEATS

VEAL STEAK PAPRIKAS

(Paprikás borjú szelet)

1 1/2 lb. veal steak	1 Tbsp. fat
1 small green pepper	1/2 cup water
1 tomato sliced	Salt and pepper to taste
2 onions minced	1 tsp. paprika

In melted fat, brown meat on both sides; season to taste. Add cut-up peppers, tomatoes, and onions; add paprika; add water; cover. Cook until meat is tender.

VEAL STEW (Borjú pörkölt)

1 1/2 lbs. veal, cubed	1 tsp. paprika
1 large onion, chopped	1/4 tsp. black pepper
2 Tbsp. lard	2 or 3 green peppers
1 tsp. salt	

Brown chopped onion in fat. Add salt, pepper and paprika. Add cubed veal and 1/2 cup water. Cook very slowly for 1 hour. During last 10 minutes of cooking add green peppers which have been cut to 2 inch pieces. Cook until tender. Serve with riced potatoes. Hungarians eat it with natural gravy. However, gravy may be thickened very slightly with about 1/2 tsp. flour.

VEAL CHOPS WITH CREAMED MUSHROOMS

6 to 8 veal chops	2 Tbsp. butter
1 tsp. salt	2 Tbsp. chopped parsley
2 Tbsp. fat	1 small clove garlic, chopped
1/2 lb. mushrooms, sliced	1/2 cup sour cream

Salt the chops and brown on both sides in fat. Place in a baking dish. Brown all the mushrooms in the butter with the parsley and the garlic. Stir in the sour cream. Mix well and pour over the chops. Bake in slow oven (325 F) for about an hour.

STUFFED PORK CHOPS

4 to 6 pork chops, cut 1	1 tsp. salt
to 1 1/2" thick, with pocket	1/4 tsp. pepper
2 Tbsp. lard	3 Tbsp. water

MUSHROOM STUFFING

2 cups bread crumbs	4 Tbsp. butter
1/2 cup chopped mushrooms	1 1/2 tsp. salt
1 tsp. minced parsley	

Mix bread crumbs and butter, add mushrooms, salt and parsley. Fill pockets in chops with stuffing. Brown in lard or drippings. Season, add water and cover. Simmer slowly for 1 hour.

STUFFED PORK CHOPS

STUFFING

1/4 lb. margarine or butter	Parsley flakes
1 small onion	Salt and pepper to taste
1 clove garlic	4 Eggs

Melt butter, brown onions and add 1 tsp. parsley flakes. Mix with enough bread crumbs to make firm. Add about 4 eggs and 1 clove garlic, chopped.

Stand a pork chop, fat side up, in a loaf pan. Next a row of stuffing alongside pork chops, then another chop, etc., until loaf pan is filled. Hold together with skewers.

Bake in 350 degree oven approximately 1 hour until pork chops are tender.

PORK STEAKS and SAUERKRAUT

4 pork blade steaks, cut 3/4" thick	1/8 tsp. pepper
2 Tbsp. lard	2 #2 1/2 cans sauerkraut
1 tsp. salt	1/2 tsp. caraway seeds

Brown pork steaks in lard in frying pan. Season. Place sauerkraut and caraway seeds over the meat. Cover and cook slowly for one hour.

STUFFED CABBAGE

(Töltött káposzta)

1 1/2 lb. chopped pork butts	1 lge. onion minced
2 tsp. salt	5 tsp. shortening
1 tsp. paprika	3 lbs. cabbage
1 tsp. black pepper	1 small can tomatoes
1 green pepper (optional)	1/2 lb. rice (well washed)
1 sm. can sauerkraut (optional)	

Core cabbage and place in enough boiling water to cover. With a fork in one hand and a knife in the other keep cutting off the leaves as they become wilted. Drain. Trim the thick center vein of each leaf. Brown onion in shortening. Add meat, seasonings and rice; mix well. Place a tablespoon or so of meat on each leaf. Roll up and tuck in the ends. Place in pot and cover two-thirds full with water; arrange sauerkraut on top; add tomato juice. Cover

and cook slowly for about 1 1/2 hours or until rice is tender. Pour sour cream on top and cook for five minutes more. Serves 6 to 8 people.

STUFFED PEPPERS in TOMATO SAUCE

6 peppers (green or red)	1 tsp. salt
6 tomatoes or 1 #2 can tomatoes	1/4 tsp. pepper
	1 tsp. fat or butter
1 lb. chopped meat (beef)	1 tsp. flour
1/2 cup rice (uncooked)	2 cups water
2 Tbsp. sugar	1 egg

Cook the tomatoes and water together and add 1/2 tsp. salt and the sugar. When cooked, strain through a sieve. Melt butter, add flour and let it get brown in a saucepan. Then put the tomatoes in the browned flour and bring to a boil. Mix the chopped meat with salt, rice, egg and pepper. Cut the top of the peppers, fill with the meat mixture, put into the tomato sauce and let cook slowly for 1 1/2 hours.

SAUERKRAUT and PORK #1

(Székely gulyás)

2 lbs. pork, cubed	1 onion, minced
1 1/2 lbs. sauerkraut	Salt and pepper to taste
1 1/2 pts. sour cream	1/2 tsp. paprika
2 Tbsp. lard	

Brown onions in lard. Add paprika and meat. Salt and pepper to taste. Add water to prevent burning. Cook over low heat until meat is done. Add sauerkraut which has been soaked in water and drained. Cook until kraut is brown. Add sour cream and heat thoroughly. Serves 4.

SAUERKRAUT and PORK #2

(Székely gulyás)

1 lb. pork or butts (cubed)	1 onion, (minced)
1 sm. can sauerkraut	1/2 tsp. paprika
1 Tbsp. lard	1 tsp. salt and little black pepper

Brown onions in the lard. Add the spices and meat to it. Add enough water to cover. Cook for 3/4 hour. Add the sauerkraut, which has been washed in cold water and drained. Cook with the meat for 1/2 hour longer. Add 2 Tbsp. of sour cream.

SMOTHERED MEAT BALLS

1 lb. ground beef	1/4 cup milk
1/2 cup soft bread crumbs	Salt and pepper to taste
1 egg	1 can mushroom soup

Combine all ingredients, except soup, and mix thoroughly. Shape into balls and brown in fat. Add mushroom soup and cook slowly 20 or 30 minutes or until tender.

MEAT LOAF

2 lbs. meat (1/2 pork butts and 1/2 ground beef)	2 tsp. salt
2 eggs (whole)	1/2 tsp. black ground pepper
4 slices white bread (moistened in water)	1/2 tsp. red paprika
	1 small onion (grated)
	1/2 tsp. garlic, grated (optional)

Mix the ingredients together well. Shape into a roll or a loaf. Put in a roasting pan with the cover on. Bake in 4 Tbsp. of lard. Add 1/2 cup water. Sprinkle the top with caraway seeds (optional.) Bake 1 1/2 hours and baste frequently. When half done, peel 3-4 potatoes. Cut them in half and arrange them on two sides of the meat loaf and baste.

When meat and potatoes are done, place potatoes under broiler in separate pan, and broil until brown, for about 5 minutes.

SPAGHETTI and MEATBALLS

MEATBALLS:

4 slices of dry white bread	1/2 tsp. pepper
3 eggs	1 sm. clove garlic chopped fine
2 Tbsp. chopped parsley	1 lb. chopped beef
1 Tbsp. salt	2 Tbsp. grated cheese (Italian style)

Soak dry bread in water. Drain water. Add to meat. Add eggs, parsley, garlic, salt, pepper and cheese. Shape into balls and fry in deep fat until brown. Pour tomato sauce over it and serve hot with macaroni.

TOMATO SAUCE

1 large can Italian peeled tomatoes (#2 1/2 size can)	1 Tbsp. fat
1 can paste	1 slice lean pork or piece of beef chuck
1 clove of garlic	Salt and pepper

Brown meat on both sides. Add cut-up garlic. Add tomatoes plus 1 large can of water. (Use tomato can.) Add paste, bring to a boil. Add salt and pepper. Simmer 2 to 2 1/2 hours on low flame. Add meatballs, last 1/2 hour.

Cook 1 lb. Macaroni in salted water for 20 minutes, drain, and sprinkle cheese on Macaroni. Then pour tomato sauce over it and serve.

CHICKEN PAPRIKA

(Paprikás csirke)

1 onion, chopped	3 to 4 lb. chicken, disjointed
1 1/2 Tbsp. shortening	1/2 cup water
1 tsp. paprika	1/2 pt. sour cream and 1 tsp. flour
1 tsp. black pepper	
2 tsp. salt	

Brown onion in shortening; add seasonings and chicken; brown 10 minutes. Add water; cover and let simmer slowly until tender. Remove chicken. Mix sour cream and flour well. Add to drippings in pan and again mix well. Serves 4 to 6 people.

HUNGARIAN DUMPLINGS

2 eggs	1 tsp. salt
1/2 cup milk	1 cup flour

Mix all ingredients together to form thick batter. Drop batter by teaspoon into boiling salted water. Cook about 10 minutes; drain; rinse with cold water. Drain well and add to chicken paprika.

BREADED CHICKEN

(Rántott csirke)

3 lb. frying chicken, disjointed	2 eggs slightly beaten
1 tsp. salt	1 cup fine bread crumbs
1/4 cup flour	3/4 cup fat

Wash the chicken well and dry on towel. Sprinkle with salt. Pour flour into large paper bag. Put in pieces of chicken and shake. Then dip individual pieces, first in the egg and then in the crumbs. The coating should be light. Heat fat in skillet. Add the chicken and fry slowly until golden brown on one side, then on the other

CHOPPED CHICKEN BREAST

(Vagdalt csirkemell)

1 lb. cooked chicken breast	1/2 cup milk
1 sm. onion browned in butter	1/2 tsp. salt
1 Tbsp. chopped parsley	3 eggs, separated
1 roll, or 2 slices of bread	2 cups shortening

Put the chicken and onion through a grinder. Add the parsley. Moisten the roll in the milk. Add the salt and egg yolks. Combine with the chicken mixture and blend. Beat the egg whites stiff and fold into the chicken mixture. Drop into the hot shortening by tablespoon. Fry until golden brown on both sides. It is a specialty often prepared for convalescents.

ROAST CHICKEN WITH STUFFING

1 1/2 lb. roasting chicken	4 hard-cooked eggs, chopped
1/2 lb. parboiled mushrooms, chopped	2 sprigs parsley, chopped
1/4 cup butter	2 raw eggs
1 1/2 rolls moistened in milk	3/4 tsp. salt
Giblets, cooked and chopped	1/2 tsp. pepper

Rub the chicken with salt, inside and out. Brown mushrooms in butter. Combine with the softened bread, giblets, cooked and raw eggs, salt and pepper. Stuff the chicken loosely. Sew up openings and roast in an open pan in a slow oven, (300) for about 2 1/2 hours. Baste often.

HUNGARIAN TURKEY STUFFING

For 14-16 lb. turkey:

3/4 lb. chopped butts or pork
1 dry loaf of vienna or Italian bread soaked in water
12 to 14 eggs
1 lb. fresh mushrooms (or one sm. can) cooked in salted water and chopped fine

1 large onion cut-up in small pieces and fried in:
1/2 lb. butter (do not brown onions)
4 Tbsp. chopped parsley
Salt and pepper to taste
Chopped liver of the turkey

Melt butter. Add onions, turkey liver, mushrooms and parsley.
Drain water from bread. Add to mixture. Remove from fire,
add in meat, eggs salt and pepper. Mix altogether. Then
stuff turkey.

MUSHROOM SAUCE

1 lb. mushrooms (peeled and coarsely chopped)	Water 1 Tbsp. flour
1/8 lb. shortening	1 cup milk
1/2 onion (small)	1 tsp. vinegar
1 tsp. salt	1 or 2 Tbsp. sour cream
1 tsp. paprika	(optional)

Sauté chopped onion in melted shortening. Add mushrooms,
salt and paprika. Cook for 45 minutes, adding water whenever
necessary. When done, add flour; stir well. Add milk and
bring to boil. Add vinegar and sour cream. Serve hot with
steak or meat loaf; pour over mashed potatoes or rice.

AMERICAN CHOP SUEY

1 lb. chopped meat	Salt and pepper to taste
1 onion	1 can of tomatoes or purée
Celery and chopped green pepper, if desired	1 lb. elbow macaroni, cooked

Brown onion in oil or small amount of fat. Add chopped meat,
salt and pepper and brown slightly.

Meanwhile, cook macaroni and place in casserole dish. Pour
meat mixture over macaroni; add tomatoes or purée.

Bake 30 to 45 minutes in 350 degree oven.

FISH

PIKE BAKED IN CREAM

(Tépett csuka)

2 lb. pike fillets	1/2 cup bread crumbs
1/2 tsp. salt	1 cup sour cream

Arrange a layer of fish in a buttered dish; sprinkle with
salt and crumbs and spread with cream. Repeat layers until

all is used. Bake in slow oven at 350 for 30 minutes, or until fish is tender. Serve in baking dish.

FISH IN WINE

1 carrot, sliced	2 Tbsp. butter
1 knob celery, sliced	2 lbs. fish
1 onion, sliced	1 cup white wine
1 sprig parsley, chopped	1 tsp. salt
	1/8 tsp. pepper

Simmer the vegetables, covered, in the butter until nearly done. Cut the fish in serving pieces and arrange over the vegetables. Pour on the wine, sprinkle with salt and pepper; cover and cook over low heat until fish is tender and the sauce becomes slightly thickened, about 15 minutes. About 6 servings.

SHRIMP and MACARONI CASSEROLE

1/2 lb. elbow macaroni	2 Tbsp. butter
1/2 lb. orange cheese, grated	2 cups milk
Sm. can of shrimp	2 Tbsp. flour

Boil macaroni for 15 minutes in salted water. Drain and put in buttered casserole with shrimp. Make white sauce by melting butter with flour. Add milk slowly. Add grated cheese, salt and pepper to taste. Pour over macaroni in casserole. Add pieces of cheese and dot with butter on top. Bake 45 minutes at 350.

VEGETABLES

RED CABBAGE

Sm. head of red cabbage, shredded	1 tsp. salt
	1 Tbsp. vinegar
1 Tbsp. shortening	1/4 cup water
1/2 onion, cut fine	

Melt shortening; add onion and sauté until light brown. Add cabbage, salt and water. (Add more water whenever necessary.) Cook for 30 minutes. When done, add vinegar. May be varied by adding slices of apple. Serve with turkey or pork.

SWEET POTATOES

2 lb. sweet potatoes (cooked in salted water)	2 Tbsp. butter
	Juice of 1/2 lemon
1 cup brown sugar	1 cup water

Boil sugar in water. Add butter and lemon juice. Arrange potatoes in buttered baking dish. Pour the sugar mixture over potatoes. Bake 20 minutes in 350 oven.

GOLDENROD POTATOES

Boil cubes of potatoes. Using 4 eggs (hard boiled), separate the whites from the yolks. Chop the egg whites and add to the potatoes. Pour white sauce over the potatoes and sprinkle grated egg yolks on top.

BREADED VEGETABLES

Cook any of the following vegetables in salted water: wax beans (cut in half,) cabbage leaves, asparagus, cauliflower, broccoli and brussels sprouts. Use as little water as possible. When done, drain water.

Put one tablespoon of butter in frying pan. Add 1 teaspoon of bread crumbs. Stir until light brown. Mix with any vegetable.

HARD BOILED EGGS ON TOAST

Lay slices of hard boiled eggs on toast. Pour white sauce over it and serve hot.

WHITE SAUCE

2 tsp. margarine	1 tsp. salt
2 tsp. flour	Pepper
2 cups milk	

Melt margarine and mix with flour; add milk a little at a time to insure smoothness. Cook until it is thick. If a thinner white sauce is desired, add more milk. If a thicker white sauce is desired, add more flour.

SALAD DRESSINGS

PLAIN SALAD DRESSING

1 Tbsp. white vinegar	1/2 tsp. lemon juice (optional)
2 Tbsp. Wesson salad oil	1/2 tsp. finely chopped onion
1 tsp. sugar	1/2 head of lettuce
1/2 tsp. salt	

Combine all ingredients and mix well. Pour over crisp lettuce leaves shortly before serving. Any other finely cut vegetables may be added.

HUNGARIAN SOUR CREAM SALAD DRESSING

1/2 pt. sour cream	1 tsp. salt
1 Tbsp. vinegar	1/8 tsp. black pepper
1 tsp. sugar	Lettuce

Place all ingredients in a bowl and mix well with sour cream. Set in refrigerator until needed. This makes an excellent dressing for lettuce or vegetable salads.

PASTRIES and CAKES

BROWN SUGAR CAKE

1 3/4 cups flour	3/4 cup brown sugar
3 tsp. baking powder	1/2 tsp. cinnamon or cloves
1/4 teaspoon salt	1/2 cup milk
1/3 cup butter	4 eggs
1 cup white sugar	1/2 cup chopped walnuts
1/2 cup chopped raisins (optional)	

Sift flour, baking powder and salt. Cream shortening; add sugar and eggs. Mix in dry ingredients alternately with milk. Add spices and coarsely chopped walnuts (and raisins, if desired.) Bake in greased and floured pan at 325 for about 30 minutes.

CHERRY CAKE

1 cup sugar	1/4 lb. butter
1 3/4 cups flour	4 eggs
1 tsp. baking powder	1 grated lemon rind
1/4 tsp. salt	1/2 tsp. vanilla

1/2 cup pitted, canned or fresh cherries

Cream butter; add sugar and egg yolks; mix well. Add lemon rind, sifted dry ingredients and flavoring. Fold in stiffly beaten egg whites. Pour into greased and floured baking pan. Drop cherries one by one on top of batter. Bake at 350 for about 30 minutes.

PINEAPPLE UPSIDE DOWN CAKE

1 cup cake flour	1 cup sugar
1/2 cup brown sugar	Pineapple rings
1/4 cup butter	1 grated lemon rind
5 eggs, separated	1 Tbsp. lemon juice
	1 tsp. vanilla

Beat egg yolks well with 1 cup sugar. Add lemon rind, juice and vanilla. Sift flour with salt and add gradually to egg yolks. Beat egg whites until stiff and fold carefully into yolk mixture. Melt butter in frying pan; add brown sugar and mix well. Spread evenly on bottom of pan. Arrange pineapple on top of sugar mixture. Pour in cake batter and bake in moderate oven for about an hour. Serve upside-down. (This batter also makes 2 dozen large cup cakes.)

HUNGARIAN NUT and JELLY CAKE

2 cups flour	1 tsp. lemon juice
2 tsp. baking powder	1 grated lemon rind
1/2 tsp. salt	1 to 2 Tbsp. sour cream
1/2 lb. butter	1 tsp. vanilla
1 cup sugar	2 cups finely ground walnuts
4 eggs, separated	3/4 cup sugar
	Raspberry jam

Sift dry ingredients together three times. Work in butter with a fork. Add sugar, egg yolks, lemon juice, lemon rind, vanilla and just enough sour cream to hold dough together. Arrange evenly with palm of hand on large ungreased pan. Spread thinly with raspberry jam. Beat egg whites until stiff; add 3/4 cup of sugar and walnuts. Spread over jam and bake at 325 for 30 minutes.

HUNGARIAN COFFEE CAKE (Ferdinánd Tészta)

4 cups of flour	1 tsp. butter
1 1/2 cups milk	1 tsp. salt
4 egg yolks	1/4 lb. butter
1 cake of yeast	4 Tbsp. sugar
2 Tbsp. sugar	1 tsp. vanilla
	Cinnamon

Soften yeast in lukewarm milk. Sift flour with salt. Mix in 1 tsp. butter, egg yolks, milk and yeast mixture and 2 Tbsp. sugar. Turn out on floured board and knead thoroughly. Roll out about 1/4 inch thick. Cream 1/4 lb. butter with

4 Tbsp. of sugar and 1 tsp. of vanilla. Spread on dough and roll tightly. Cut in 3/4 inch pieces; place in greased cup cake pan. Sprinkle with cinnamon. Cover and let rise for about 1 1/2 hours. Bake at 350 for about 35 minutes.

HALF and HALF CAKE (Nemzeti sütemény)

2 cups flour	2 eggs
2 tsp. baking powder	1 tsp. lemon juice (optional)
1/2 tsp. salt	Sour cream
1/4 lb. butter	1/4 cup cocoa mixed with 1/2
1 grated lemon rind	tsp. baking powder
1 cup sugar	Apricot jelly

Sift flour, baking powder and salt. Cut in shortening. Add sugar, lemon rind, lemon juice, eggs and enough sour cream to hold mixture together. Cut dough in half; roll one half and place in a greased and floured pan. Spread thinly with jelly. Mix remaining half of dough with the cocoa mixture; roll and place on top of jelly. Bake at 350 for about 35 minutes. When cool, cover with any desired icing.

DRUM CAKE (Dobos torta)

8 eggs	1 Tbsp. water
8 Tbsp. sugar	Pinch of salt
8 Tbsp. flour	Grated lemon rind (optional)

Separate eggs. Add sugar, salt, and water to yolks. Beat until mixture thickens. Sift flour once and measure gradually into yolk mixture. Fold in stiffly beaten egg whites. Bake 7 or 8 thin layers in pans first buttered, then lined with heavy paper. (Plain paper is better than waxed.) Spread 1/4 inch of batter in each pan and bake 10 minutes in a hot oven (400 F.) They should be only lightly browned. Turn out and gently remove paper at once.

CHOCOLATE CREAM FILLING

1/2 bar semi-sweet chocolate,	1 cup sugar
melted	1 cup butter
6 eggs	

Beat the eggs and 1 cup of sugar in the top of a double boiler and cook, stirring constantly until mixture is thick. Remove from heat and mix in melted chocolate. Beat until cool, then thoroughly blend all but one Tbsp. of butter.

Put layers together with this filling, reserving enough for sides. Brown 4 Tbsp. of sugar in the remaining butter. Place on top of cake and with spatula, spread in one direction. Store in refrigerator. Lasts indefinitely.

NUT TORTE (Diós torta)

10 eggs	1 tsp. orange rind
10 Tbsp. sugar	1/2 tsp. baking powder
13 Tbsp. ground nuts	1 Tbsp. black coffee
3 Tbsp. cracker meal	Salt

Beat until light and creamy, the egg yolks and sugar. Add the nuts, cracker meal and other ingredients. Mix well. Beat egg whites stiff and fold into the batter. Bake in layer cake pans. The layers should be about 1/2 inch thick. Bake in a 350 degree oven about 15 minutes.

FILLING

1/4 lb. sweet butter	4 Tbsp. milk
8 Tbsp. confectionery sugar	6 Tbsp. nuts

Cook all the ingredients together until thickened. Remove from heat and let cool. Add rum flavoring or 1 Tbsp. of rum. Can be used between the layers and on top and sides of torte.

BIRTHDAY TORTE (Diós torta)

10 egg yolks	4 Tbsp. bread crumbs
10 egg whites	10 Tbsp. sugar
1/2 lb. cleaned walnuts (finely grated)	1 Tbsp. water
	1 1/2 tsp. vanilla

Beat egg yolks thoroughly with sugar and water--until light and fluffy. Then add gradually and alternately, walnuts (grated), crumbs and stiffly beaten egg whites. Pour into two layer pans and bake at 350 for 30 minutes.

FILLING

1/2 lb. sweet butter	} add
3/4 box powdered sugar	
cream	
2 sq. melted bitter-sweet chocolate	
2 Tbsp. strong black coffee (cold)	

Cool in refrigerator for about 20 minutes. Smooth on between layers and over cake. Decorate with points of fork.

ALL OCCASION CAKE

10 oz. cake flour	1 Tbsp. sugar
10 oz. sweet butter	2 egg yolks
1 Tbsp. sour cream	Pinch of salt

Work these ingredients together by hand on floured board, until you have nice compact mass. Cut into two pieces, roll out and line an 11 x 15 inch pan.

FILLING

8 egg yolks	} beat together thoroughly	8 egg whites (beaten stiff)
10 oz. very fine sugar		18 oz. chopped or grated walnuts (mix with egg whites)

Finally, fold in stiffly beaten egg whites into egg yolk mixture. Bake in moderate oven (350 - 360.)

BIRTHDAY CAKE

2 cups sugar	1/2 cup hot water
6 eggs	3 tsp. baking powder
2 cups flour	1 tsp. vanilla
1/2 cup chopped nuts (optional)	

Cream sugar and egg yolks, add hot water, then flour. Beat egg whites stiff and add the baking powder to the whites. Beat again. Add the egg whites to the first mixture. Add vanilla.

Bake in 350 oven about 30 minutes. Makes 2 nine inch layers or a 9 x 13 loaf.

Use cream cheese frosting and pineapple jam for filling.

GRAHAM CRACKER NUT TORTE (#1)

(Dios torta)

12 egg yolks	12 Tbsp. walnuts, chopped fine
12 Tbsp. sugar	1 tsp. baking powder
12 Tbsp. graham cracker crumbs	1 tsp. vanilla
	12 egg whites, stiffly beaten

Cream egg yolks and sugar until lemon colored. Mix dry ingredients; add to egg yolk mixture; add vanilla and blend thoroughly; fold in stiffly beaten egg whites. Pour into two 9 - inch layer pans; bake in moderate oven, 375 degrees for 40 minutes or until done.

GRAHAM TORTE (#2)

40 graham crackers	1 1/2 cups sugar
1/3 cup butter	4 Tbsp. flour
2 cups chopped nut	1 1/2 cups milk
6 eggs	2 tsp. baking powder
1/4 tsp. salt	1/2 tsp. lemon rind

Roll crackers very fine. Cream butter and sugar. Add the egg yolks. Beat until light. Add all the dry ingredients. Beat the egg whites stiff and fold into the batter. Bake in 350 oven for 30 minutes.

ORANGE TORTE

7 eggs	2 cups flour
2 cups sugar	2 tsp. baking powder
3 oranges--juice	1/2 tsp. salt

Beat the egg yolks until light. Add sugar and cream well. Add the orange juice alternately with the sifted ingredients. Blend well. Add the stiffly beaten egg whites and fold in. Bake in 3 nine inch layers in a 350 oven for 30 minutes.

ORANGE RIBBON LOAF

(Szalagos sütemény)

1 cup sifted cake flour	1/4 cup cold water
3/4 cup sugar	or orange juice
1 1/2 tsp. baking powder	1 1/2 Tbsp. grated orange rind
1/2 tsp. salt	1/2 cup egg whites (about 4)
1/4 cup cooking (salad) oil	1/4 tsp. cream of tartar
3 unbeaten egg yolks	

Heat oven to 325. Sift first 4 ingredients into bowl. Make a well; add oil, egg yolks, liquid, rind. Beat with spoon until smooth or with electric mixer, 1 minute. Measure egg whites and cream of tartar into large bowl. Beat until whites form very stiff peaks with electric mixer, 3 minutes.

DO NOT UNDERBEAT. Pour egg yolk mixture gradually over beaten whites--folding just until blended. Pour into ungreased loaf pan, 9 x 5 x 2 1/2".

Bake 50 to 55 minutes, or until top springs back when lightly touched.

Turn pan upside down. Let cool. Cut cake into 3 even layers. Spread with your favorite 'thick orange filling and whipped cream. Cover top with whipped cream. Chill 1 to 2 hours. Makes 8 to 10 slices, 1" thick.

CHIFFON CAKE

(Finom torta)

Sift together: 2 1/4 cups sifted cake flour
 1 1/2 cup sugar
 3 tsp. baking powder
 1 tsp. salt

Add as follows: 1/2 cup cooking (salad) oil
 6 egg yolks, unbeaten
 3/4 cup cold water
 2 tsp. vanilla
 2 tsp. grated lemon rind

Mix well, in separate 1 cup egg whites (6 egg whites)
bowl; beat until stiff: 1/2 tsp. cream of tartar

Fold egg yolk mixture gently into egg whites until well blended. Pour into ungreased tube pan (10", 4" deep) or an oblong pan (13" x 9".) Bake oblong cake 350 for 45 to 50 minutes. When cake is done, invert pan and let cake cool.

FLUFFY SPONGE CAKE

(Piskóta torta)

6 egg yolks	6 Tbsp. cold water
1 1/2 cups sugar	1 tsp. grated lemon rind
1 1/2 cups sifted cake flour	1 tsp. lemon extract
or regular flour	6 egg whites (3/4 cup)
1 tsp. baking powder	1/2 tsp. cream of tartar
1/2 tsp. salt	

Beat egg yolks until thick, about 5 minutes. Add the sugar, beating in gradually. Beat in flour, baking powder and salt, adding alternately with water, lemon rind and extract.

In a large bowl, beat until stiff the egg whites. Cut and fold gradually and carefully into the flour mixture. Pour into an ungreased 10" tube pan, 4" deep. Bake. When cake is done, invert and let cool. A 13" x 9" oblong pan may be used. In this case, grease the bottom only.

Bake in a 325 degree oven. Tube cake 60 to 65 minutes. Oblong cake 35 to 40 minutes.

You may serve this cake as is, or frost with butter icing or your favorite frosting.

CHOCOLATE SPONGE ROLL

6 Tbsp. cake flour	4 egg yolks, beaten until
1/2 tsp. baking powder	thick and lemon colored
1/4 tsp. salt	1 tsp. vanilla
3/4 cup sifted sugar	6 Tbsp. cocoa
4 egg whites, stiffly beaten	

Sift flour once, measure; add baking powder, cocoa, salt and sift together. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Turn into 15 x 10 inch pan, which has been greased and lined with wax paper. Bake in hot oven 400 F., 13 minutes. Quickly cut off crisp edges of cake. Turn out on cloth, covered with sugar. Let it cool. Spread whipped cream over it and roll it like a jelly roll and serve.

HONEY CAKE

2 cups flour (sift 3 times)	2 Tbsp. black coffee
1 1/2 cups sugar	1/2 cup lukewarm water
1 8 oz. jar honey	1/2 tsp. salt
6 egg yolks and whites	

Cream eggs with sugar. Add honey slowly. Add water and flour gradually, and coffee. Beat egg whites and fold in mixture. Add chopped almonds, or walnuts, on top of dough. Bake in 350 oven for 45 minutes, in 13 x 11/4 inch pan (approximately).

CREAM CAKE

1 cup sugar	1/2 tsp. cream of tartar
1 cup cake flour	1 tsp. vanilla
7 eggs (separated)	

Sift sugar four times after measuring. Sift flour, measuring, then resift (3 times). Beat egg yolks until light and lemon colored. Beat egg whites until foamy, and add cream of tartar. Continue beating until stiff, but not dry. Add vanilla. Fold beaten yolks and sugar mixture lightly into egg whites. Fold in two Tbsp. at a time. Bake in an ungreased pan in moderate 350 degrees oven for an hour.

HUNGARIAN DELIGHT

4 cups flour	1 cup Crisco
3 1/2 tsp. baking powder	3 egg yolks
1/2 tsp. salt	1/2 pt. sour cream
1 cup sugar	Grated rind of 1 lemon

Cut Crisco into flour, adding baking powder, salt, sugar and lemon rind. Add egg yolks and sour cream. Mix well. Make four balls--one for each layer. Roll out first ball and line well-greased pan. Spread with apricot filling. Roll out second ball of dough and spread over filling. Spread this layer with nut filling. Over nut filling spread lacqua (lekvár) and cover with remaining dough. Bake for 1 hour in 350 F. oven. Pan size, 12" x 17" x 1/2".

FILLING

1/2 cup ground nuts	} mix	1/4 oz. apricot preserve
1/2 cup sugar		1/4 oz. lacqua (lekvár)
4 Tbsp. sweet cream		

JELLY TARTS

3 cups flour	2 eggs
3 tsp. baking powder	1/2 grated lemon rind
1 tsp. salt	1/2 lemon, juice
3 Tbsp. sugar	3 Tbsp. Crisco
3 Tbsp. sour cream	1/2 lb. oleo or butter

Sift the dry ingredients together. Work in the shortening. Add the eggs, sour cream, lemon juice and grated lemon rind. Work this mixture into a ball and chill it overnight. Roll the dough out about 1/2 inch thick and cut circles

with cutter. Then brush on beaten egg. Cut second circle with hole in center. Place these on the first circle. Fill the center with raspberry jam or your favorite jam. Sprinkle completed cookie with crushed walnuts and sugar. Bake in 370 F. oven. Serve with the powdered sugar.

STEPHANIE CAKE

5 oz. finely ground walnuts or	5 egg whites
almonds	1 oz. bread crumbs, softened
5 oz. sugar	in a little sweet white
5 egg yolks and 1 whole egg	wine
1 grated lemon rind	1/2 tsp. baking powder

Cream egg yolks and 1 whole egg with sugar. Add bread crumbs, baking powder and lemon rind. Fold in stiffly beaten egg whites alternately with chopped nuts. Pour into two greased and floured baking pans. Bake at 325 for about 30 minutes. When cool, spread with Stephanie filling.

STEPHANIE FILLING

5 egg yolks	1 Tbsp. butter
5 Tbsp. sugar	1 tsp. milk
1 large piece of milk chocolate	

Mix all ingredients and cook in double boiler for about 10 minutes, beating constantly. When thickened, cool and spread between layers and on top of cake.

MOON SHAPED CAKES

(Hold alaku sütemények)

1/4 cup butter	1 cup cake flour
1/2 cup sugar	1 tsp. baking powder
3 eggs, separated	1/2 tsp. almond extract

Cream butter and sugar; add egg yolks, sifted cake flour, baking powder and flavoring. Mix well. Fold in stiffly beaten egg whites. Turn into greased and lightly floured 10 x 15" pan. Bake at 350 for 15-18 minutes. Trim edges; cut with moon-shaped cutter or with a glass. Sprinkle with powdered sugar or frost with your favorite icing.

PARTY CHOCOLATE CAKE

2 cups sifted cake flour	2 cups sugar
3/4 cup milk	1 tsp. salt
3 sq. melted chocolate	1/2 cup shortening

Mix for 2 minutes, then stir in:

1/2 tsp. baking powder	1 1/2 tsp. baking soda
1/2 cup milk	3 eggs
1 tsp. vanilla	1 cup chopped nuts (optional)

Bake in a 350 oven for 40 minutes. This is an excellent chocolate cake.

FILBERT KISSES

3 egg whites	1 tsp. vinegar
1 cup sugar	8 oz. bag filberts, chopped fine

Beat egg whites; add sugar and vinegar. Add chopped nuts and fold into stiffly beaten egg whites. Drop by spoonfuls on greased cookie sheet. Bake in 275 F. oven for 20 minutes.

CREAM PUFFS

1/4 cup butter	1 cup flour
1/4 cup shortening	4 medium eggs
1 cup boiling water	

Add butter and shortening to water. Heat until it melts. Add flour all at once and stir until it forms a ball on the spoon. Remove from the fire and add eggs, one at a time. Mixture should be stiff. Drop by level teaspoonfuls on a greased tin. Bake 35 minutes in a 375 oven. Fill with whipped cream.

POPPYSEED CAKE (#1)

(Mákos torta)

1 cup poppyseeds	2 cups sifted flour
1 cup milk	4 eggs
1 1/2 cups sugar	3 tsp. baking powder
1/4 lb. butter	1/4 tsp. salt

Pour milk over poppyseed and allow to soak overnight. Cream butter; add sugar and cream until light and fluffy. Add poppyseed mixture and mix well. Sift together flour, baking powder and salt. Add it to the mixture. Beat the egg whites until stiff and fold into mixture. Pour batter into well-greased long pan. Bake in a moderate oven (350) for 30 minutes or until cake is done.

POPPYSEED CAKE (#2)

2/3 cup poppyseed	2/3 cup milk
2/3 cup butter	1 1/2 cups sugar
4 egg yolks	2 cups flour
4 egg whites	1 tsp. vanilla
2 tsp. baking powder	1/2 tsp. salt

Soak poppyseed with milk for at least 6 hours or overnight. Cream sugar, butter, egg yolks. Then add poppyseed and flour with other dry ingredients. Add vanilla. Finally fold in egg whites. Bake in 375 oven for 30-35 minutes.

POZSONYI KIFLI

1/2 lb. sweet butter	1 pinch of salt
1/2 lb. flour	1 Tbsp. sugar
6 egg yolks	3/4 lb. finely grated walnuts
1 Tbsp. sweet cream	

Work butter and flour together. Add egg yolks. Work in cream, salt, sugar--with hands. Roll into small balls, size of a walnut. This should yield about 50. Chill dough for a few hours. Then roll out, individually, to paper thinness.

FILLING

Beat the 6 egg whites stiffly with 1/2 cup sugar. Add finely grated nuts, 1 1/2 tsp. vanilla or almond extract. Spread this filling on dough. Roll and place in sheets. Bake in 400 oven for about 18 minutes.

HUNGARIAN ROLLS (#1)

(Kifli)

6 egg yolks	6 large cups of flour
1/4 lb. or 1/2 cup of Crisco	2 yeast cakes
1/4 lb. butter	2 cups of warm milk
1 Tbsp. salt	1/2 pt. sour cream
1/2 cup sugar	Grated lemon rind and juice of 1/2 lemon

Mix Crisco and butter with the flour. Add all the dry ingredients. Add beaten egg yolks with the liquid. Dissolve yeast in warm milk and add to the mixture. Mix well. Divide dough into four parts. Roll them out one by one and add the filling. (Nuts or poppyseeds.) Let it stand for two hours. Brush with the eggs. Bake for 45 minutes in a 350 oven. This mixture makes four large rolls.

HUNGARIAN KIFLI (#2)

(Long)

4 eggs	8 cups of flour
1 pt. sour cream	8 Tbsp. sugar
Pinch of salt	1 lb. of butter
Juice and rind of 1 lemon	3 tsp. baking powder

On dough board, working with hands or with blender, work together butter and flour. Add rest of dry ingredients. Make a well in dough mass; add eggs, sour cream and lemon. Work into nice, smooth, compact mass. Divide dough into four or six parts. Roll them out one by one and spread with either nut or poppyseed filling. Roll up. Brush tops with slightly beaten egg. Bake in 350 F. oven for about 45 minutes.

NUT AND POPPYSEED ROLLS (#3)

(Kifli)

2 Tbsp. sugar	1 tsp. salt
4 cups of flour	1 yeast cake
1 1/4 cups milk	1/4 lb. butter, melted
4 egg yolks	

Sift flour and salt. Dissolve yeast in 1/4 cup lukewarm milk; add the sugar. Add this, remaining milk and egg yolks to flour. Mix, then knead for 15 minutes. Add melted butter and then knead 10 more minutes. Let dough rise in warm place - 2 to 3 hours. Divide dough three ways; roll out to 1/4 inch thickness. Fill with nut or poppyseed filling. Roll up like a jelly roll. Let rise in baking pan for 1/2 hour. Brush the top of dough with beaten egg. Bake in 370 F. oven for about 50 minutes.

NUT FILLING (#1)

6 oz. ground walnuts	1 tsp. vanilla
1/2 cup sugar	4 oz. can evaporated milk
2 Tbsp. cracker meal	2 Tbsp. raisins

Mix nuts, milk, sugar, cracker meal and heat until lukewarm. Soak raisins 1 hour, then add raisins and vanilla to nuts.

LACQUA (LEKVÁR) FILLING

1/2 lb. lacqua (lekvár) 2 Tbsp. sugar
1 tsp. vanilla

Simply mix ingredients.

NUT FILLING (#2)

1/2 lb. chopped walnuts 2 Tbsp. sweet cream
1/2 cup sugar 1 medium apple, cleaned and
1 tsp. vanilla or grated
1 tsp. almond extract

Simply mix ingredients.

POPPYSEED FILLING

1/2 lb. ground poppyseed 1 Tbsp. butter
3/4 cup sugar 1 tsp. lemon juice
1/2 cup milk

Mix as for nut filling. Cool before spreading on dough.

CREAM CHEESE DOUGH PASTRIES

4 cups flour 1/4 tsp. salt
2 cups Crisco 1 lb. cream cheese
1/2 cup sour cream

Mix all ingredients well. Set in refrigerator for two hours. Roll out and fold and replace in refrigerator for two more hours. Then roll out again and set it back in refrigerator overnight. Roll out and cut in squares and fill with nuts or lacqua (lekvár) and pinch corners together. Bake in moderate 350 F. oven for 15 to 20 minutes.

HUNGARIAN FILLED COOKIES

1 lb. butter 1/4 tsp. salt
1 lb. flour 1/2 pt. sour cream
3 egg yolks

Rub butter and flour between hands on floured board. Make a well in center of dough and add egg yolks and cream. Work into nice smooth mass. Chill overnight. Roll out on

slightly floured board; cut into small squares; fill with lacqua (lekvár) or nut filling. Roll into crescents. Brush tops with slightly beaten egg. Bake in 400 F. oven for about 25 - 30 minutes; yields 65 cookies.

WATER RAISED KIFLI
(Vizben kelt tészta)

3 cups flour	1/4 lb. butter
1 Tbsp. sugar	1/4 lb. lard
1 yeast cake	1/2 pt. sour cream
3 egg yolks	Pinch of salt

Work dry ingredients together between the hands, including the yeast cake, butter and lard, until you have a fairly even distribution. Then add egg yolks and sour cream. Mix. Knead until all lumps disappear and dough is smooth. Roll into a ball and place in a cloth napkin and place in cold water for 2 1/2 hours. Roll out on floured board and cut into small squares. Spread with peach, or apricot preserve. Fold into triangles. Bake in hot oven (400 F.) for about 20 minutes.

HUNGARIAN PUFF PASTRY
(Hájas tészta)

1 lb. oleomargarine	1 cup water
3 1/2 cups flour (don't sift until after measuring)	1 Tbsp. shortening
1 tsp. salt	3 egg yolks

Mix flour, shortening and salt. Add water and egg yolks. Beat on board 20 minutes until dough is good and elastic. Then roll out and add 1/4 lb. oleomargarine at half hour intervals, each time putting dough back into refrigerator. After all of oleo is used up, leave it in the refrigerator 4 hours or overnight. Roll out on lightly floured board. Cut squares with hot knife. Fill squares with nut or fruit preserve filling. Pinch corners together. Bake in very hot oven 450 F. 10 to 15 minutes.

TURNOVER PASTRY
(Hájas tészta)

4 cups flour	1 tsp. vanilla
1 Tbsp. butter	1 1/4 cups water
1 tsp. salt	1 lb. Crisco

Mix flour, butter, salt and water and work the dough for 30 minutes. Then roll the dough $1/4$ inch thick and spread $1/4$ lb. of shortening over dough. Fold four ways and chill two to three hours. Repeat three more times, chilling after each time. Roll dough out $1/4$ inch thick. Cut squares with a hot knife. Fill squares with nut or lacqua (lekvár) filling and fold triangularly. Bake in a very hot oven 450 to 500 F. 10 to 15 minutes.

HUNGARIAN COFFEE CAKE

(Arany galuska)

1 cup sour cream	$4\ 1/2$ cups flour
$1/2$ cup sugar	$1/2$ cup melted butter
1 tsp. salt	1 cup chopped walnuts
2 cakes yeast	$3/4$ tsp. cinnamon
3 eggs	1 cup sugar
$1/2$ cup soft butter	

Mix sour cream, sugar, salt and yeast. Stir until yeast dissolves. Add eggs, softened butter and half the flour. Mix well and add rest of flour. Turn dough out on floured board and knead until smooth for about 10 to 15 minutes. Place in greased bowl. Cover and let rise in warm place until double in bulk for about $1\ 1/2$ to 2 hours. Punch down. Turn over and let rise again for 45 minutes. After second rising, form into walnut-sized balls. Dip in melted butter. Roll in sugar and walnut-cinnamon mixture. Place in layers in 10 inch greased tube pan. Let rise 45 minutes. Bake 40 to 50 minutes at 375 degrees.

APPLE-NUT STRUDEL

(Almás-diós rétes)

2 cups flour	
$1/4$ tsp. salt	$1/3$ cup warm water
1 egg, beaten	2 Tbsp. melted butter

Sift the flour and salt into a bowl; add beaten egg and gradually add warm water, mixing with hands. After all water is used, add melted, cooled butter. Knead dough in bowl for 20 minutes or until dough is smooth, bubbly and elastic and no longer sticks to bowl or fingers. Place in the center of a large table covered with a floured cloth; place the bowl over the top and let rest for 20 to 30 minutes. While dough is resting prepare the--FILLING:

FILLING

5 lbs. tart apples, cubed	1 1/2 cups chopped walnuts
small	1 1/2 cups sugar
1 cup raisins (optional)	1 1/2 cups fine bread crumbs

Combine all ingredients.

Dough is now ready to stretch. Take rolling pin and roll; brush generously with melted butter and begin stretching with hands very gently, pulling and stretching until it covers table completely; dough will be paper thin. Let dry for about 5 minutes. Spread with apple mixture and sprinkle with about 1/4 lb. melted butter as evenly as possible. Hold up tablecloth and let the strudel roll into a huge roll and cut into desired lengths. Gently place into a greased baking pan. Bake for 1/2 hour in 400 degree oven until brown and crisp. Cut into serving pieces and sprinkle with powdered sugar.

APPLE CAKE SQUARES

(Almás szelet)

1/2 lb. lard	
1/4 lb. butter	2 eggs, unbeaten
Rind of lemon	2 tsp. baking powder
3 cups of flour	3 Tbsp. sour cream
1 tsp. salt	1/2 cup sugar

Blend butter and lard with flour and all dry ingredients. Add grated lemon, eggs, sour cream and mix together. Make soft dough and put in refrigerator and chill. Roll out half of the dough 1/4 inch thick and put in oblong pan, 12" x 13". Then add the filling.

FILLING

10 apples	1 tsp. cinnamon
Sugar to taste	1 tsp. lemon juice

Mix ingredients and pour over dough in pan. Dot filling with butter, here and there, before putting top crust on. Roll the other half of the dough out 1/4 inch thick. Lay it over the filling. Brush the top with a beaten egg. Bake 1 hour in 350 degree oven.

PIE CRUST

1 1/2 cups flour	1/2 tsp. salt
1/2 cup or 1/4 lb. lard	1/3 cup cold water
(room temperature)	

Blend flour and shortening (with fork or blender.) Add water and mix lightly. Work quickly. Cut in two. Use larger piece of dough for bottom and smaller for top.

APPLE FILLING

4 to 5 apples (Baldwin), 1/4 tsp. cinnamon
 sliced 1/4 tsp. cloves
1/2 cup sugar
1 tsp. cracker meal

Mix ingredients together. Dot with butter. Add the crust and bake in 425 F. oven for 40 to 50 minutes.

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APPLE SAUCE PIE

Shell:

28 graham crackers (crushed) 2 Tbsp. sugar
1/4 lb. melted butter 1/2 tsp. cinnamon
 (1/2 cup)

Mix and place into 10 inch pie plate. Save about 1/4 of crushed graham crackers for top of pie.

Filling: 3 egg yolks and whites
1 can applesauce Juice and rind of 1 lemon
1 can evaporated milk

Mix sugar and egg yolks. Add applesauce and milk. Fold in stiffly beaten egg whites. Pour mixture into graham cracker shell. Add rest of crackers on top. Bake in 375 degree oven for 35 - 40 minutes.

HUNGARIAN DOUGHNUTS

(Fánk)

4 egg yolks 1 Tbsp. sugar
2 cakes yeast 1 tsp. salt
3 cups milk 6 cups flour
2 Tbsp. butter Fat for frying

Mix yeast and sugar in lukewarm milk. Let stand until other ingredients are mixed. Mix yolks with butter and yeast mixture. Add flour to make a soft dough. Beat well with a wooden spoon. Let stand for an hour. Flour the board and roll dough about an inch thick. Cut out on floured board, cover, and let stand for another hour. Fry in deep fat until golden brown. Sprinkle generously with powdered sugar when serving.

HUNGARIAN BACON BISCUITS

(Tepertós pogácsa)

1 lb. hog cracklings	2 eggs
(crisp bacon-tepertő)	1/4 cup warm milk
4 cups flour	1 yeast cake
2 Tbsp. shortening	Salt

Crumble the cracklings and mix with a little of the flour. Work the shortening and rest of the flour in well with the hands. Dissolve the yeast in the warm milk and add eggs. Work together. Roll the dough out and fold up again. Do this 3 times. This step is very important for flakiness. The third time roll it out to about an inch thickness. Cut into biscuit shape with a cutter or glass. Place on an ungreased cookie sheet. Before you bake let the biscuits rise a bit. Brush the biscuits with beaten egg. Bake in a 425 degree oven for 15 minutes.

CSÖRÖGE (#1)

6 egg yolks, slightly beaten	1 tsp. rum or brandy
1 tsp. salt	Flour
2 tsp. sugar	Shortening for frying

Mix egg yolks, salt, sugar, brandy and enough flour to make a stiff dough. Knead on lightly floured board until smooth, about 10 minutes. Roll into one or two sheets until quite thin; cut into strips about 2 1/2" x 3"; make about three gashes nearly to the ends; put one end through center gash to make butterfly effect. Fry in hot shortening until light brown; drain on absorbent paper and dust with powdered sugar.

CSÖRÖGE (#2)

2 cups flour	6 egg yolks
2 Tbsp. sugar	1/3 cup sweet white wine
1 tsp. salt	(Sauterne)
1 Tbsp. butter	1 quart cooking(salad) oil

Sift flour, sugar and salt into a large bowl. Work in the butter. Beat together lightly the egg yolks and wine; add to dry ingredients; mix well. Knead until smooth on a lightly floured board. Add more flour, if necessary. Cover with bowl; let dough stand for 1/2 hour. Roll out 1/8" thick. Cut into strips about 3". Make slit in center of each strip. Fry in hot cooking oil until light brown. Drain on absorbent paper; sprinkle with powdered sugar.

CHEESECAKE

1 lb. cream cheese, not cream	1 cup granulated sugar
cottage cheese	1 tsp. vanilla
1 cup light cream	4 eggs, separated
4 level Tbsp. flour	

Crust:

1 1/2 cups sweetened Zwieback	1/2 cup melted butter (1/4 lb.)
crushed fine	1 tsp. cinnamon
1 cup granulated sugar	5 - 6 almonds, finely sliced

FILLING

Mix thoroughly the cream and cream cheese. Separately mix well the flour and sugar; add beaten egg yolks and mix well; then add the vanilla and combine the cheese mixture with the sugar and flour mixture and mix until smooth. Beat the egg whites until stiff. Then fold the beaten egg whites on top of the mixture and cut down through it with the edge of a large spoon, bring the spoon along the bottom of the bowl and up the side, then down through the beaten egg whites again. Continue gently folding it in, until the egg white disappears.

CRUST

Crush Zwieback into fine crumbs. This can be done with a rolling pin. Put the crushed Zwieback into a large bowl and add cup of sugar (little less sugar if sweetened Zwieback is used.) Mix Zwieback, sugar and cinnamon together; then add combined mixture evenly in a 9 inch deep pan which has a release clamp on side. The cake pan must be greased and both the bottom and sides lined with waxed paper. The Zwieback mixture is quite crumbly and must be packed well. Start by packing side of the pan; then use the balance to spread over the bottom of pan. The sides should be thicker than the bottom. Pour in the filling. A little of the Zwieback mixture should be kept to sprinkle over the top of the filling. Blanch six almonds and slice in very thin slices and sprinkle these over the top.

BAKING DIRECTIONS

Place in the center of a moderately slow oven 300 F. and bake for one hour. Important: Have a moderately slow oven. When the cheese cake is finished baking it will show

cracks in the filling. Then remove from oven and allow to cool. It is best to allow to cool in oven if heat can be turned off and oven left open. Do not remove from cake pan until ready to serve. Then release the side clamp and remove the side of the pan. Pass a large knife carefully under the waxed paper at the bottom and slide the cake onto a large plate.

CHEESE TORTE

2 cups fine Zwieback crumbs	1 cup cream (sour or sweet)
1 1/2 cups sugar	1 1/2 lb. pot cheese or cream
1 tsp. cinnamon	cheese
1/2 cup melted butter	5 Tbsp. flour
5 eggs	1/4 cup chopped nut meats
1/8 tsp. salt	(optional)
1 1/2 tsp. grated lemon rind	1 1/2 tsp. lemon juice

Mix Zwieback with 1/2 cup sugar, cinnamon and butter. Set aside 3/4 cup to sprinkle over top; press remainder of crumbs into a 9 inch spring form pan, lining bottom and sides. Beat 5 egg yolks with one cup sugar until light. Beat whites separately and add last. Add salt, lemon juice and rind, cream, cheese (strained) and flour. Beat thoroughly. Pour into lined pan. Sprinkle with remaining crumbs and nut meats. Bake in moderate oven 350 F. about one hour, or until center is set. Turn off heat, open oven door, let stand in oven one hour to cool. Serves 10 to 12.

PINEAPPLE CREAM CHEESE PIE

1/3 cup sugar	2 eggs
1 Tbsp. cornstarch	1/2 cup milk
1 9 oz. can pineapple, crushed	1/2 tsp. vanilla
1/2 lb. cream cheese	1/4 lb. chopped pecans or
1/2 tsp. salt	1/2 cup sugar walnuts

Blend 1/3 cup of sugar with cornstarch. Add crushed pineapple, not drained. Cook, stirring constantly until the mixture is thick and clear. Cool. When cold, blend cream cheese (softened at room temperature,) with sugar and salt. Add one egg at a time, stirring well. After each egg is added, blend in milk and vanilla. Spread the cooled pineapple mixture over the bottom of a 9 inch unbaked pastry shell. Pour in cream cheese mixture and sprinkle with chopped pecans or walnuts. Bake in moderately hot oven 400 F. for 10 minutes. Then reduce heat to a very moderate oven, 350 F. and bake for 50 additional minutes. Cool before serving. Serves 7 to 8 portions.

POT CHEESE CAKE

6 eggs 3 cups flour
1/2 lb. butter 1 cup sugar
3 tsp. baking powder

Mix and sift flour, sugar and baking powder; work in butter. Beat eggs well and add to dry ingredients. Roll out dough and line pan. Pour filling in and bake in 350 oven for 30 minutes.

FILLING

2 lbs. pot cheese (popcorn style) 3 egg yolks
Sugar to taste 1 tsp. vanilla
Pinch of cinnamon

COOKIES

PLAIN COOKIES

3 cups flour 3 eggs
3 tsp. baking powder 1/4 pt. sour cream
1/4 tsp. salt Rind of 1 lemon
1/2 lb. butter Flavoring
1 cup sugar 1/4 cup chopped nuts mixed with
 1 Tbs. sugar

Sift flour, baking powder and salt on board. Work in butter. Add sugar, 1 whole egg and yolks of 2 eggs. Add sour cream, flavoring, and lemon rind. Knead well. Roll out on floured board and cut with fancy cookie cutters. Beat the 2 egg whites stiff; brush cookies with this. Sprinkle cookies with sugared walnuts. Bake at 350 for 15 to 20 minutes.

BUTTER COOKIES

1/2 lb. butter 1/2 tsp. baking powder
1/2 cup sugar 1/4 tsp. salt
1 3/4 cups flour 4 egg yolks
 Jam

Sift flour, salt and baking powder three times. Cut in butter. Add sugar and egg yolks. Soften dough with a little lemon juice, if needed. Roll out about 1/4" thick on floured board. Cut with a round cookie cutter. Press center of each cookie with thumb. Place on greased baking sheet. Drop a little jam in center of each cookie. Bake in moderate oven (350 F.) for about 15 minutes.

BROWNIES

2/3 cup flour	3 eggs
1/2 tsp. baking powder	1/2 cup chopped nuts
1/4 tsp. salt	1 tsp. vanilla
1/2 cup shortening, 1/4 lb.	3/4 cup sugar
2 squares unsweetened chocolate	

Melt shortening and chocolate over hot water. Put eggs in mixer; cream well with sugar. Add melted shortening and chocolate. Add sifted flour, baking powder, salt, nuts and vanilla. Spread batter on greased and floured shallow baking pan. Bake in slow oven at 300 degrees for about 25 minutes.

BUTTER BALLS

(Vajas labda)

3/4 cup of shortening	2 cups of flour
1/4 cup of sugar	1/4 tsp. salt
1 tsp. vanilla	1 cup ground nuts

Cream shortening, add sugar and mix well. Add nuts, vanilla and salt. Work flour in a little at a time. When flour is worked in, roll into balls about the size of walnut and bake in medium hot oven (350 F.)

While they are still hot, roll in powdered sugar.

BUTTER NUT COOKIES

(Vajas perec)

3 cups flour	1/4 tsp. baking powder	
1/4 cup sugar	1/2 tsp. salt	
1/4 lb. butter	1 tsp. vanilla	
1/4 lb. shortening	1 cup chopped nuts	} combine and save for top
4 egg yolks	3 Tbsp. sugar	
4 egg whites		

Cream shortening, butter; add sugar and egg yolks. Beat until fluffy. Mix in flour, baking powder, salt and vanilla. Beat until smooth. Chill dough. Roll out on lightly floured board to a 1/4" thickness. Cut with a cookie cutter. Brush top of dough with stiffly beaten egg whites. Sprinkle with chopped nuts. Bake in hot oven 400 F. until brown.

PIN RING COOKIES

1 1/2 cups shortening	1 tsp. baking soda
1 cup brown sugar	1 tsp. salt
1/2 cup sugar	1 tsp. cinnamon
3 eggs	4 cups flour
2 squares chocolate	

Cream shortening, add sugar, beat well. Add eggs one at a time. Mix dry ingredients and add vanilla. Divide dough into 2 parts and add chocolate to one. Roll 1/8 inch thick, keeping the white dough on the bottom and chocolate on top. Roll as for jelly roll and keep in refrigerator overnight. Slice thin with knife and bake in 400 degree oven for 5 - 10 minutes or until brown.

PEANUT BUTTER COOKIES

1/2 cup shortening	1 1/4 cups flour
1/2 cup peanut butter	3/4 tsp. baking soda
1/2 cup sugar	1/2 tsp. baking powder
1/2 cup brown sugar	1/4 tsp. salt
1 egg, well beaten	

Cream shortening and peanut butter; add sugar, egg, sifted flour; mix all together. Chill dough well. Form dough into small balls (size of walnuts.) Press them flat with fork and bake in 375 degree oven from 10 to 12 minutes. It will yield 4 dozen cookies.

WHITE COOKIES

1 cup very fine sugar	1/2 tsp. cream of tartar
1 cup sweet butter	2 1/2 cups flour
1 beaten egg	1 tsp. vanilla
1/2 tsp. baking powder	1 tsp. almond extract

Cream butter and sugar. Add beaten egg and gradually add the dry ingredients which have been sifted with the flour. Lastly, add the vanilla and almond extracts. Roll into small balls about the size of a walnut and press with wet fork. Nut on top if desired--or colored sugar crystals. Bake in 365 F. oven for about 20 minutes.

TEA COOKIES

1 cup sweet butter	1 tsp. vanilla
1/2 cup confectioner's sugar	2 1/4 cups flour
3/4 cup chopped nuts	1/2 tsp. salt

Cream butter and sugar. Work in 2 1/2 cups flour with 1/2 tsp. salt. Add vanilla and chopped nuts. Chill dough overnight. When dough is ready for working, work it into small balls about the size of a walnut. Bake 15 - 17 minutes in 385 F. oven. When still warm, roll cookies in confectioner's sugar, which has been scented with vanilla bars.

BANANA TEA BREAD

1 3/4 cups flour	1/2 tsp. salt
3/4 tsp. baking powder	1/3 cup butter or Crisco
1 1/4 tsp. cream of tartar	2/3 cup sugar
2 eggs	1 cup mashed bananas

Sift together flour, baking powder, cream of tartar. Cream butter. Add sugar gradually until light and fluffy. Beat eggs until light, add flour and mashed bananas--alternately, beating well after each addition, until smooth.

Turn into well greased pan (loaf) and bake at 350 degrees for about an hour and ten minutes.

BANANA CAKE

1/2 cup Crisco	1 cup chopped nuts
1 1/2 cups sugar	1 1/2 tsp. baking powder
3 eggs	1 tsp. baking soda
2 cups flour	1 1/4 tsp. salt
1 cup bananas (about 3 small ones)	1/2 pint sour cream
	1 tsp. vanilla

Cream sugar and butter. Add mashed bananas and egg yolks. Mix well, add cream and sifted dry ingredients. Beat egg whites stiff and fold into the batter. Bake in 350 oven for 30 minutes. Makes 2 large layers or loaf. Use cream cheese frosting.

BANANA LOAF or LAYER CAKE

1/2 cup shortening	1 tsp. baking powder
1 1/2 cups sugar	1 tsp. baking soda
1 cup mashed bananas	1 tsp. salt
3 eggs	1/4 cup sour milk
2 cups flour	2 tsp. vanilla

Cream sugar and butter. Add mashed bananas and egg yolks. Mix well. Add milk and sifted dry ingredients. Beat egg whites stiff and fold into the batter. Bake in 350 oven for 30 minutes. Makes 2 large layers or loaf. Use cream cheese frosting

FAIRY CAKE

1/4 cup butter	2 tsp. baking powder
1/2 cup sugar	4 egg yolks
1/4 cup milk	1 tsp. vanilla
1 cup flour	

Cream butter, sugar and beaten egg yolks. Sift flour and baking powder. Add alternately with the milk; add vanilla. Pour into 2 greased 10 inch tins.

MERINGUE

4 egg whites	Pinch of cream of tartar
1 cup granulated sugar	Pinch of salt
1 tsp. vanilla	Few chopped walnuts

Add salt and cream of tartar to the egg whites. Beat until stiff. Very gradually add the sugar and vanilla; beat 5 minutes (use fork.) Pile half of this meringue on each uncooked layer. Sprinkle with chopped nuts. Bake in moderate oven 20 minutes. Cool, invert one layer, cover with whipped cream. Put on other layer with meringue side up.

APRICOT STICKS

1/2 cup butter	1/2 tsp. salt
1/2 cup sugar	1/4 tsp. baking soda
1 tsp. lemon rind	2 eggs, separated
1 cup sifted flour	1/4 cup sugar
1 cup chopped nuts	1 box of apricots

Cook dried apricots with 1/2 cup sugar and enough water to cover them. Set aside to cool. Cream butter and sugar; add egg yolks. Mix well. Add other ingredients. The dough will be stiff like a cookie batter. Beat egg whites stiff with 1/4 cup sugar. Combine nuts and egg whites. Press dough into greased pan. Spread cooked apricot over dough. Then spread egg white mixture over apricot. Bake in 350 degree oven for 45 minutes.

ALMOND SQUARES

1/2 lb. almonds (carefully browned in skillet on top of stove. Grate almonds finely after browning)	1/2 lb. sugar 1/2 lb. butter 1/2 lb. flour 1 lemon rind 1 tsp. cinnamon
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Mix dry ingredients. Add butter, one whole egg and two egg yolks. Mix well. Grease 10 x 15 inch cookie pan. Line pan with dough, leaving 1/3 for criss-crossing on top. Fill with apricot or peach preserve. Criss-cross with remaining dough. Bake in slow oven 300 F. 20 to 30 minutes.

LITTLE HUNGARIAN COOKIES

(Apró tészta)

1 lb. flour	1 lb. Crisco
1 tsp. baking powder	1 egg
3 Tbsp. confectionery sugar	2 Tbsp. vinegar
1/2 tsp. salt	1 1/3 cups lukewarm water

Using only 1 Tbsp. of the Crisco, mix all ingredients together and knead well. Let stand 20 minutes under a hot bowl. Now roll out dough and spread with 1/3 of remaining Crisco. Let stand in refrigerator 1 hour. Then roll out and spread again with Crisco. REPEAT again in another hour. Let stand in refrigerator overnight. In morning roll out dough and cut into squares using a hot knife. Fill with walnut, poppyseed or lacqua (lekvár) filling and roll up. Bake at 350 F. for 15 to 20 minutes.

LACQUA (LEKVÁR) CAKES

(Olga szelet)

3 cups sifted flour	4 egg yolks, beaten
1/4 tsp. salt	1/2 pt. sour cream
3 tsp. baking powder	1 pt. lacqua (lekvár)
1/2 lb. soft butter	1/2 cup grated nuts

Sift flour before measuring; add salt and baking powder; blend in butter with pastry blender or hands; mix thoroughly. Add egg yolks. Blend well. Add sour cream. Dough should be of pie dough consistency. Roll 1/4 inch thick and place in 1 x 13 inch square pan. Spread with lacqua (lekvár) 1/2 inch thick. Sprinkle with chopped nuts. Place criss-cross strips of dough on top. Bake at 400 until lightly browned. Cut in squares.

FRUIT CRESCENTS

2 cups sifted flour	Pinch of salt
1/2 cup heavy cream	1/2 lb. cream cheese
1/2 lb. butter	

Sift the dry ingredients and blend in the cream. Work the butter and cream cheese together until light. Combine the two mixtures and mix thoroughly. Chill overnight. Roll out dough on floured board and cut into small squares. Fill with your favorite fruit preserve and roll into crescent shapes. Place on ungreased sheet and bake in hot oven for about 20 minutes.

DATE SHEET

1 cup butter	1/4 cup sugar
2 cups sifted flour	1 tsp. salt

Mix all these ingredients in a bowl, creaming butter and sugar. Then roll out and spread on cake sheet. Bake at 350 for 10 minutes.

FILLING

1 1/2 cups dark brown sugar	2 whole eggs
2 Tbsp. flour	1 tsp. vanilla
1/2 cup chopped nuts	1 package dates, chopped
3/4 tsp. baking powder	

Spread filling over partially baked dough and put back into oven for 20 minutes more, at same temperature.

DATE NUT BREAD

(Díó's kenyér)

2 cups dates (tear or cut into pieces)	1 1/2 cups boiling water with 1 tsp. baking soda
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Pour water over dates and let stand while mixing following ingredients.

1/2 cup raisins	2 tsp. baking powder
2 cups sugar	4 Tbsp. butter, creamed
2 beaten eggs	3 cups of flour
1 tsp. vanilla	1 1/4 cups of nuts
	Pinch of salt

Sift dry ingredients with flour. Add raisins, beaten eggs, vanilla, butter, nuts and lastly the dates. Mix well. Place into loaf pans. Bake for 45 minutes in 325 F. oven. This will yield 2 loaves.

NUT BREAD

1 cup sugar	1 1/2 cups milk
2 eggs	1/4 tsp. salt
4 cups flour	1/2 lb. nuts, chopped coarsely
4 tsp. baking powder	

Beat eggs; add sugar and mix well. Add flour, milk and salt. Fold in the nuts. Put into a greased loaf pan and bake at 350 for 40 minutes.

ST. NICHOLAS COOKIES

1/2 cup butter	2 1/2 cups cake flour
1 cup sugar	1/2 tsp. baking powder
1 egg	1 tsp. cinnamon
1/2 lemon rind, grated	1/2 tsp. salt

Cream the butter and sugar; add the egg, and continue beating. Add the grated lemon rind and flour, which has been sifted with the baking powder, cinnamon and salt. Let the dough rest overnight in a cool place--or place in refrigerator for few hours. Roll out as thinly as possible. Cut into desired shapes and bake at 350 F. for 15 to 20 minutes. This is a nice crispy cookie.

CHRISTMAS COOKIES

1 cup butter	4 cups sifted flour
3/4 cup powdered sugar	2 Tbsp. water
3 Tbsp. cream	1 cup confectioner's sugar
6 egg yolks	1 cup chopped, blanched almonds

Cream together butter and 2/3 cup of the powdered sugar. Beat in four egg yolks and cream. Gradually stir in flour until dough is just stiff enough to roll. Chill. Sprinkle board with mixture of flour and powdered sugar in equal parts. Place dough on this and roll 1/4 inch thick. Cut with star shaped cutter. Place on ungreased baking tin and bake in moderate oven 350-375 degrees for 15 to 20 minutes. When cool spread with icing made by beating together remaining 2 egg yolks and water and adding confectioner's sugar to thicken. Sprinkle almonds over cookies.

FROSTINGS

CREAM CHEESE FROSTING

1/4 lb. cream cheese 2 cups sugar
2 tsp. Crisco Vanilla
Little milk

Mix all of the ingredients thoroughly, and spread.

FLUFFY WHITE ICING

3/4 cup sugar 1/8 tsp. cream of tartar
1/4 cup water 1 tsp. corn syrup

Mix ingredients and cook slowly, stirring until a small amount dropped from the tip of the spoon spins a long thread. Pour syrup into 2 stiffly beaten egg whites. Beat until thick enough to spread. Add vanilla.

SIMPLE FUDGE FROSTING

1 pkg. chocolate bits 1 can condensed milk

Melt the chocolate bits in a double boiler. Add the condensed milk and cook until thick. Spread on cake while frosting is warm.

FROZEN ORANGE JUICE FROSTING

1 cup powdered sugar 2 to 3 Tbsp. orange juice
1 Tbsp. butter or shortening

Mix well and spread.

HUNGARIAN CHOCOLATE FROSTING

(Csokoládé töltelék)

4 sq. unsweetened chocolate 1 cup confectioner's sugar
cut in pieces 2 eggs, well beaten
2 Tbsp. hot water 1/2 cup sweet butter

Melt chocolate in top of double boiler. Add hot water and blend. Add eggs and sugar. Remove from fire, but allow mixture to stand over hot water, stirring constantly until it is slightly thickened (about 3 minutes.) Cool quickly to lukewarm. Add butter, 2 Tbsp. at a time. Stir

and blend after each addition. This frosting may be kept in refrigerator until needed. It can then be spread on cake that is nearly cold.

COFFEE FILLING

1/4 lb. butter	6 Tbsp. sugar
4 eggs	8 Tbsp. strong black coffee

Mix eggs, sugar and coffee in double boiler. Cook for about 10 minutes, beating constantly with egg beater. When mixture is thick, cool. Then add butter and cream well. Chill in refrigerator. Spread between layers and on top of cake.

SAUCES

WINE SAUCE

1 3/4 cups sweet white wine	4 egg yolks
1/2 cup sugar	1 Tbsp. flour
Small piece of cinnamon stick	1/4 cup sweet white wine (sweet sauterne)

Place 1 3/4 cups wine, sugar and cinnamon in double boiler. Mix in separate bowl the egg yolks, flour and additional 1/4 cup wine. When smooth, add to slightly hot mixture in double boiler. Cook, beating constantly with egg beater until thick. Chill. Serve on plain sponge cake or any pudding.

SPECIALTY DESSERTS

COFFEE PARFAIT

1 1/2 cups strong coffee	3 eggs
1/3 cup sugar	Pinch of salt
1/2 cup milk	1/4 cup cold water
1 envelope Knox gelatine	

Mix coffee, milk and sugar. Soak gelatine in cold water for 5 minutes and then add to mixture. Heat in double boiler. Beat egg yolks slightly; add to hot liquid. Add salt and continue cooking, stirring constantly until thick. Remove from heat and add stiffly beaten egg whites. Pour into wet mold. Chill and serve with whipped cream.

APPLE CREAM

2 cups baked or cooked apple pulp (strained)	2 Tbsp. lemon juice
1 cup sugar	2 egg whites
1/4 cup cold water	1 cup whipped cream
1/4 cup boiling water	1 tsp. almond extract
	1 envelope Knox gelatine

Soak gelatine in cold water for 2 minutes and then dissolve in boiling water. Add sugar and lemon juice; mix with apple pulp; add flavoring. Add stiffly beaten egg whites and whipped cream. Turn into a wet mold and chill.

DESSERTS

FLOATING ISLAND (MADARTEJ)

1/2 quart milk	1 tsp. vanilla
4 eggs	1/4 tsp. salt
3 Tbsp. sugar	1/4 cup cold milk
1 tsp. flour	

Scald milk in large pan. Beat egg whites until stiff; then mix with 2 Tbsp. of sugar. Drop carefully with a spoon into the hot milk. Cook for about one minute, or until stiff egg whites come to the top. Then turn with spoon and cook for another minute. Remove and place on a platter. Repeat until all egg whites are done. Remove pan from heat. In separate bowl, beat egg yolks; add 1 Tbsp. sugar, salt, flour and about 1/4 cup milk. Mix until smooth. Pour into pan containing hot milk. Cook and stir until thickened. Add vanilla and cool. Pour in deep bowl; top with cooked egg whites; garnish with cherries or chopped nuts. Serve cold.

DATE PUDDING

1 cup chopped dates	1 1/2 cups milk
1/4 cup sugar	3 eggs
1 Tbsp. butter	1 tsp. vanilla
1/3 cup flour	

Mix flour and sugar. Add milk and stir until smooth. Cook for ten minutes; beat in butter and cool. Add well beaten egg yolks, dates and flavoring. Fold in stiffly beaten egg whites. Pour into buttered pudding dish sprinkled with bread crumbs; set in pan of water. Bake 1/2 hour. Serve cold with whipped cream or wine sauce.

FILLED PANCAKES
(Édes palacsinta)

2 egg whites, beaten	1/2 tsp. salt	
3 whole eggs	1 qt. milk	PART I
2 cups of flour	1 tsp. vanilla	
4 tsp. sugar		

FILLING

1 lb. cottage cheese	3 egg whites	
1/2 cup sugar	1/2 cup raisins	PART II
1 whole egg		

SAUCE

1/2 pt. sour cream	1 whole egg	PART III
5 egg yolks	1/2 cup sugar	

Combine flour, salt, sugar, 1 cup of milk, and the egg yolks, stirring until smooth. Gradually stir in the rest of the milk to make a creamy batter. Beat the whites until stiff, but not dry and fold into the batter. Fry in a hot greased skillet, 8" or 9" in diameter. Bake a ladle full of batter at a time. Tip the skillet with a rotary motion to spread the batter evenly. Bake paper thin for rolling. Brown pancakes lightly on each side. Spread with filling and roll. Place in baking dish, close together. Cover each layer with sauce. Bake 1/2 hour in 350 f. oven.

PLUM DUMPLINGS

(Szilvásgombóc)

12 plums, Blue Freestone	2 cups cooked potatoes, riced
12 lumps of sugar	and chilled
3 Tbsp. of butter	1 tsp. salt
2 cups of flour	2 eggs
	3/4 cup buttered crumbs, sweetened

Remove the pits but do not cut the plums apart. Fill the centers with the lumps of sugar. Cut the butter into the flour, until mixture is like coarse corn meal. Combine it with potatoes and salt. Mix in the eggs and knead dough well. Roll out 1/4 inch thick on floured board. Cut into 3 inch squares. Place a prepared plum on each square. Moisten the edges of the dough and pinch it together around the plum. Dust the palms of the hand with flour and roll

the dough into dumplings. Gently drop into a large kettle of boiling water a few at a time. The water must boil without stopping, but not too vigorously, or it will break the dumplings. Cook them for about 15 minutes. Then carefully lift each out and roll it in buttered crumbs. Serve hot.

RICE PUDDING

1/2 cup uncooked rice	1/4 cup raisins
4 eggs	1 tsp. vanilla
1 qt. milk	Pinch of salt
1/2 cup sugar	

Boil rice in water. STRAIN. BEAT the eggs and sugar together well. Take the chill out of the milk and add to eggs. Then add rice, raisins, vanilla and salt. Mix together well. Pour into pyrex baking dish. Sprinkle with nutmeg. Put pyrex dish into a flat pan with a little water in it. Bake in 350 F. oven for about one hour or until lightly browned.

CHESTNUT CREAM

Gesztenye Purée)

1 1/2 lb. chestnuts	1 cup cream, whipped
1 cup sugar	1 tsp. vanilla
1 cup water	

Remove the outer and inner skins of the chestnuts and boil until soft with sufficient milk to cover. Pass through sieve or fine grater. Combine with the sugar and water and work for about twelve minutes. Mix the chestnut purée and the sugar syrup, and when cool, add the vanilla and whipped cream. Pile high on a serving dish and serve very cold.



● NOTES ●

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