

RECIPES FROM THE 2007 COLE FAMILY REUNION

“Pat: This is a real simple cake to make and is so rich I don’t make it very often. This recipe came from Ken’s (Fortney) Great Aunt Lela (Fortney) Powell. Lela would have been a great great granddaughter to Hannah Cole.

“Here is the way Lela gave it to me.”

AUNT LELA’S APPLE CAKE

Barbara Fortney, El Dorado Springs MO

“Fix 3 cups chopped apples (Jonathan) and sprinkle with salt and soda, let stand while measuring other ingredients.

Mix: 1 1/4 cup Mazola oil
2 cups sugar
3 eggs
1 cup pecans
3 cups sifted flour
1 teaspoon vanilla
1 teaspoon cinnamon

Add apples and pour into 9 x 13 cake pan. Put few pecans on top. Start cake in cold oven at 300 degrees for 40-45 minutes topping for the apple cake, 1/3 cup water, 1/2 cup sugar, boil. Before it thickens spread on top of warm cake.

BELOW IS THE WAY I FIXED THE CAKE:

Chopped 2 apples (4 cups), sprinkle with salt and 1 tsp soda - stir. Let stand while measuring other ingredients.

Stir together: 2 cups sugar
3 cups flour
1 tsp cinnamon

Add to flour mixture and stir in : 1 cup canola oil, 3 eggs, 1 tsp vanilla. Stir in apples and pour into 9 x 13 cake pan . I didn’t put any pecans in what I brought to the reunion.

Start cake in cold oven, bake at 300 degrees for 45-55 minutes. Course oven temperatures do vary but when I put a toothpick into the cake and it comes out clean, I call the cake done.

Topping for the Fresh Apple Cake:

Boil and stir: 1/3 cup water and 1/2 cup sugar. Before mixture thickens spread on top of warm cake. I took a toothpick and poked some holes in the cake to allow some of this mixture to go into the cake. Don’t know if that really makes any difference in the taste of cake.”

This is a really good cake and if you put it in one of those foil pans it’s easy to take to a carry-in supper too.

Nancy Fortman Aldrich also brought a terrific cake, so rich and decadent:

TEXAS SHEET CAKE OR BUTTERMILK SHEET CAKE

Nancy Aldrich, Pilot Grove MO

Margarine	1 cup
Cocoa	4 tablespoons
Water	1 cup
Sugar	2 cups
Flour	2 cups
Baking soda	1 teaspoon
Powdered buttermilk	2 tablespoons
Egg	2
Vanilla	1 teaspoon

In sauce pan, heat margarine, cocoa and 1 cup water until boiling. Meanwhile in mixing bowl blend sugar, flour, soda and powdered buttermilk. Add boiling mixture and combine well. Add eggs and vanilla and remaining water. Beat until smooth. Pour in a greased large cookie sheet. Bake at 350 degrees until done. Doesn't take long.

CHOCOLATE BUTTERMILK FROSTING

Margarine	1 cup
Cocoa	4 tablespoons
Water	6 tablespoons
Powdered sugar	1 box
Powdered buttermilk	1 1/2 tablespoons
Vanilla	1 teaspoon
Nuts	1 cup

Mix powdered sugar and buttermilk. Heat in saucepan the margarine, cocoa and water till boiling. Mix with the powdered sugar mixture. Add vanilla and nuts and quickly pour over the cake while it is still hot. Note, the frosting sets up rather quickly.

Pat Uzzell brought the most outstanding salsa some of the family ever ate. Cody Painter ate nothing but salsa and chips for dinner and talked his great grampa, Red Painter, into getting the recipe from Pat and making some for him. Grampa didn't need much prodding since he had never had any so good either.

Yes, he did make a big batch and boy, is it hot! Cody and Grampa love it!!

SALSA

Pat Uzzell, Hartville, MO

10 c. peeled, chopped tomatoes

4 lg sweet onions

5 green bell peppers

2 TBLS minced garlic

1/2 c fresh minced cilantro

2 TBLS olive oil

1 1/2 c apple cider vinegar

1/2 c sugar

20 to 30 jalapeno peppers

(de-veined & seeded for mild; use all for hot)

1 TBLS cumin

1 TBLS chili powder

(Any other hot pepper seasoning)

1 can tomatoe paste

Bring to boil; add 1/3 c. cornstarch mixed with juice from tomatoes. Can
by water bath.

Thanks ladies, for sharing your terrific recipes with the rest of the family.