

From Pietrina's  
Kitchen...



... to yours!

The collected recipe  
favorites  
of Pietrina Schmitt



## Why a Memorial Cookbook?

Pietrina loved to cook and nothing made her happier than to have family and friends sitting at her dining room tables sharing in her meals. When we first got married, we entertained almost every weekend until the number of kids (a new one every year, it seemed!) got to be too much for weekly hosting. Even then, Pietrina and I entertained every New Years Eve from our wedding until we moved to Texas -a string of 15 years broken only in 1971 when John first arrived on December 30. Following her family tradition, Pietrina rarely entertained without food.

Dinnertime was sacred at our house and I never was able to come up with an excuse she'd accept for being late for dinner. No matter how busy we were, we would all sit down at night and have the evening meal together and converse. Some of us, best left unmentioned, would occasionally daydream (which became known as "filtering.") No filterer she, Pietrina was always engaged in these conversations.

Pietrina didn't live to see the campaign waged this year to have a "dinner at home day" to help busy families regain a sense of self. For her, every night was dinner at home and, of course, there were no TVs or radios on. Once I gave Paul and one of his friends a ride home from Strake during their freshman year and the friend asked Paul where they usually ate dinner. He couldn't believe that Paul had home cooking every night. It seemed to be a rare event at his house.

Cooking was an extension of Pietrina's great mission in life - to be a mother. She was never confused by tradeoffs between career and family. Single-mindedly she focused on raising her kids and her rewards were many. Even after her brood were long gone to college and beyond, she was always happiest when all of her kids would come home for the holidays.

Non-holiday meals would often feature her homemade spaghetti sauce and a variety of pastas. When I got married, I thought all pasta were those long thin strands, which literally mean strings -spaghetti - in Italian. But like Eskimos and their zillion words for snow, Pietrina had many words for pasta which my children could rattle off before they went to kindergarten such as rigatoni, mostaccioli, and fettuccine. I'm not sure we used the word spaghetti for pasta ever. (Growing up on Brown Street, we didn't know what pasta was).

Besides cooking meals, almost always fresh each night, Pietrina loved to bake and would make bread some nights as stress relief from her day jobs. Often she would take the results into work the next day. At work I still run into people she worked with who remember the frequent fresh baked treats in her work kitchens.

Over the years, Pietrina's cooking evolved to take advantage of growing research on eating healthy. Before we got married, she made my three youngest siblings a candy house for Christmas (it turned up on what, I think, is the last photo Christmas card that Eileen and Francis sent out). While we lived in our first house, she would take Joe and Maria in the stroller once a week to visit the "Butcher Boys" - a nearby shop. There she would often get ground lamb. By the end of our twenties, we had all but abandoned red meat (except for the occasional brisket of beef which Pietrina would "smoke" for company, or the corned beef for the traditional St. Patrick's day meal - anyone got those

recipes?) Many nights we would have rice and beans or other heart healthy dishes. Later, when Joe started cooking in college, his roommates would complain that he was eating too healthy for a kid.

Of course we couldn't do Pietrina's memory justice without mentioning how she loved to use coupons and would add up her purchases on her receipts to tell us all how much she had saved - long before the stores added this information on their computerized checkout tapes.

Along the way, Pietrina seemed to teach everyone how to cook except for me. But she taught me a lot else. Now through her recipe box, she can teach all of us what I missed.

Dick Schmitt, October 2002

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# Main Dishes



Pietrina with her parents, Clara and Jim Polizzi

*I have always loved to entertain, and married someone who shared that love. There is nothing we enjoy more than to have a family or a good friend over for a meal. Growing up in Michigan, I always felt you knew who the family friends were by how many times they came to dinner.*

*When I was growing up I never had store bought bread. Mom always made it. I didn't have Wonder Bread until I was 13, which most people refuse to believe. It was at someone else's house, and very disappointing!*

*When I would come home to visit and Mom would ask what I wanted, I always chose lasagna for the main course. Maria would complain that Mom ONLY made it when I came home. She made it when I brought Veronica down to meet her the first time – in fact she had all the meals planned well ahead of time.*

*Mom never taught me to cook, and aside from chores the only thing I did in the kitchen that contributed to the meal was to unload the groceries and taste the pasta to see if it was done. The Boy Scouts taught me how to cook – over a fire, but when I went to college, I came back wanting to know how to cook all the meals I missed. Mom was fairly patient – though strict – in teaching me how to make things once I had asked. Once I started cooking, she wanted to help. When I came home after that, I usually tried to make her a meal, which she always enjoyed.*

*-- Joe Schmitt*



## **Lasagna**

1 pound noodles	2 cups Ricotta cheese
1 pound ground beef	1 cup Parmesan cheese
1 pound Italian sausage	parsley and pepper
1 garlic	Sauce: 3 quarts sauce
1 T Oregano	and 3 cans tomato paste
2 eggs	Mozarella cheese slices

Brown beef and sausage in pan and drain fat. Mix together with garlic, oregano, and sauce; simmer and cook for 3-4 hours. Cook noodles. Mix together eggs, ricotta and parmesan cheeses, parsley and pepper. In 2 greased oblong (9x13") pans, layer some sauce, noodles, cheese mixture, mozzarella cheese, and sauce, ending with sauce.

Bake in 350 oven for 45 min-1 hour. Let stand to cool for about 10-15 min before serving.

*Although always a special request by my other siblings, I liked this one a lot too. I would always have trouble cutting a little piece at a time & eating it, b/c the layers would try to slide each time. So, I'd just get a knife or just a fork and cut & mash it all up so I could just shovel it down easier. Mom wouldn't care for that....all that work she spent in preparing the careful layers just to have it mashed up. – John Schmitt*

*This was one of Pietrina's favorite special occasion dishes. Generally she would freeze half and we'd have it for several days. – Dick Schmitt*

*I started making this soon after mom Schmitt (she wanted me to call her that as soon as John and I were engaged) taught me this on one of my Christmas visits. It is a Campana family favorite now too on special occasions. – Francimar Schmitt*

## **Meatballs**

1 pound ground beef  
¼ pound pork (optional)  
Salt and pepper  
Breadcrumbs (hard bread, grated, or can use Progresso brand. Some people use cracker crumbs)  
Garlic  
1 egg  
you can also put chopped up parsley or other seasonings.

Mix all ingredients; if it feels dry, add another egg. Shape into meatballs. Warm oil in a pan and fry meatballs, turning them so they stay together. Then take them out and put them in your homemade tomato sauce.

Serve with spaghetti.

From Jim Polizzi, Pietrina's father (via Clara)

## **Meatballs - Joe's Recipe**

1 egg per pound of meat  
Mix half sausage and half lean ground meat  
1 small clove of garlic

1 teaspoon to 1 tablespoon oregano  
½ cup bread crumbs

Roll the above into 1 inch balls. Heat enough olive oil to coat the pan, and brown the meatballs. After they are browned add to sauce – continue to cook as normal, slow boil for 1 ½-2 hours.



## **The (Tomato) Sauce**

*The sauce was the first recipe Mom taught me, and one I no longer make except by request, as I learned to make my own sauce after Mom and Grandma stopped canning. It was the meal I most missed when I went to college. I make a very different sauce now, though Veronica will still request Mom's sauce with the pepperoni. The sauce is mentioned in several recipes without explanation – meatballs, lasagna. The sauce starts with a can of tomato paste (and a can of water) for every quart of home canned, hand picked tomato puree (when the Polizzi's stopped picking and canning, I found that a 28 oz. can of tomato puree to be the equivalent). Put this on a low boil for several hours until it starts to become thick, or on a rolling boil for at least two hours. Then add several cloves of garlic (chopped finely or pressed), 1-2 tablespoons of oregano, and a quarter cup of parsley. The measurements of the spices are by no means precise – Mom never specified exactly how much should be used nor did she measure any of the ingredients for sauce (though she measured precisely on most other recipes), which was why you had to cook with her to learn how to make it her way. Also if you use fresh spices, you should use at least twice as much and put it in earlier. Raise to a higher heat and boil and stir until it is thick enough to serve. Serve with 2 pounds of pasta, the favorites being spaghetti and mostaccioli. It is very good with pepperoni, which is very easy to add – just get a stick and cut in half or thirds (depending on the size of the pan), and put it in the sauce in the first hour or so, and cut it up later. – Joe Schmitt*

### **As much as it can be set down as a recipe:**

3 quarts home canned, hand picked tomato puree (or 3 28 oz. cans store bought)  
3 cans tomato paste + a can of water for each  
several cloves of garlic – pressed or chopped finely  
1-2 tbs. Oregano  
¼ cup of parsley

Slow boil all afternoon, stirring occasionally. Add spices in last hour or two and raise heat. Stirring is very important – you need to keep it from sticking (and burning) on the bottom of the pan. Also the more you stir, the thicker the sauce. If adding pepperoni, put it in after the first hour of boiling, and cut it up into smaller pieces at the end. If adding sausage, fry separately, drain, and add in the last 30-60 minutes. If adding meatballs, add in the last 1 ½ to 2 hours so that they can absorb more sauce. Most of the time nothing was added.

*When I was a kid, you'd be passing through the kitchen, and Mom would yell out "stir the sauce". Seems like there was usually spaghetti sauce going on the stove. – Maria Schmitt Onufrow*

## **Pesto Sauce**

2/3 cup olive oil  
½ cup grated parmesan or romano cheese  
½ cup parsley (more if fresh)  
2 small cloves of garlic, quartered  
4 tbs. Basil (1 cup if fresh)  
2 tsp. Salt  
½ tsp ground nutmeg

In blender, place all ingredients; cover and blend at medium speed until well-mixed. Pour over cooked 1 lb. spaghetti (or vermicelli or other long, thin pasta). This recipe can easily be cut in half or doubled.

*I remember Mom telling me that she had to learn to cook this herself, because her father wouldn't allow any pasta to be served without red sauce. There was even a controversy once about the mostacioli having lines! It is a great recipe, though for two years I never made it because I didn't have a blender. Once I had one, I loved to make it, and even found that other ingredients could be added. I like to fry up chicken, mushrooms, and black olives (fry them in that order) in olive oil. Also I only had a blender that one year, but you can just as easily cut the ingredients and stir vigorously with a fork. Nowadays I never measure and use more spices (usually fresh) and no salt. -- Joe Schmitt*

## **Salmon Steaks**

2 or more salmon steaks approximately 1 ½ - 2 inches

About 1 hour before broiling, place steaks on aluminum foil lined broiler pan. Squeeze a lemon (or just use juice) over each salmon. Sprinkle herbs (dried or fresh oregano, dill, paprika, etc.) over salmon to cover. Let stand for about an hour.

Put in preheated oven for Broil and broil 7 minutes. Turn salmon and continue to bake for an additional 5 minutes.

Turn onto plates and serve. Good accompaniments are potatoes and vegetable, maybe bread also.

(By putting lemon juice on before the herbs. they stay on during the turning time.)

Pietrina Schmitt  
December 28, 1996

*Once we became empty nesters, Pietrina would make this almost every Friday. She'd usually buy it earlier in the same day after stopping at Kroger's. – Dick Schmitt*

## **Eggs Tetrizzini**

16 oz spaghetti	1 chicken- bouillon, cube or envelope
¼ cup butter or margarine	1 tsp salt
½ cup chopped onion	½ tsp paprika
1/3 cup flour	¼ tsp pepper
3 cups re-liquified nonfat dry milk	1 cup shredded Cheddar or Colby cheese (1/4 lb)
6 hardboiled eggs, chopped	
1 4-oz can mushroom stems & pieces	

About 1 hour before serving:

Preheat oven to 350 F. Grease 13" x 9" baking dish. Prepare spaghetti as label directs; drain and place in baking dish. Meanwhile, in 3 qt saucepan over medium heat, in hot butter, cook onion until tender, about 5 min. Stir in flour until blended; gradually stir in milk and cook, stirring constantly, until mixture is thickened. Stir in eggs, mushrooms, bouillon, salt, paprika and pepper until well blended.

Pour egg mixture over hot spaghetti; sprinkle with cheese. Bake 10-15 min until cheese melts and mixture is hot.

Makes 8-10 servings.

*We ate this all the time growing up. I have never ever seen this recipe anywhere else, and couldn't even find a version on the Internet. – Maria Schmitt Onufrow*

## **Tuna Fettuccine**

1/2 cup sliced celery	1/2 tsp. Salt
1/3 cup chopped onion	1/4 tsp. Pepper
2 TBLS. margarine or butter	1 can (6 ½ or 7 oz) Tuna, drained and flaked
1 pkg. (8 oz) cream cheese, cubed	½ cup shredded Parmesan Cheese
1 cup milk	Egg Noodles, cooked and drained

Cook celery and onion in margarine or butter until tender. Add cream cheese, milk, salt and pepper. Heat and stir until sauce is smooth and well blended. Fold in tuna and Parmesan cheese; heat through. Serve over noodles.

Del Monte Kitchen recipe

*This was a favorite of mine, especially when salty. She'd let me (or make me) help her on this one because it's pretty easy. – John Schmitt*

*This was a common recipe during Lent, but not much made during the rest of the year. – Joe Schmitt*

*I was shocked when John taught me this recipe; for I was in the belief that he knew only cracker recipes (buy box of crackers, open box & plastic containing precious contents, place crackers tenderly into a favorite bowl). He often mentioned that his mom liked to cook healthy dishes for the family and that we should do the same. – Francimar Schmitt*

## **Tuna and Rice Salad**

1 12 ½ or 13 oz can tuna	1/3 cup milk
6 cups cold cooked rice	1 tsp salt
1 cup chopped celery	¼ tsp cracked pepper (optional)
½ cup sour cream	2 green onions, thinly sliced

About 2 hours before serving or early in day:

In a large bowl, with fork, coarsely flake tuna with its oil; add remaining ingredients; mix well. Lightly pack mixture into 2 ½ quart mixing bowl. Cover and refrigerate until well chilled, about 1 ½ hours.

To serve:

With knife, gently loosen tuna mixture from side of bowl; unmold onto platter. Makes 6-9 servings.

*This was a great coool meal to have on a hot summer day in Houston. I don't remember any meal that was as refreshing but still hearty .... definitely one of those meals after football practice where I'd wolf it down with ½ gallon of milk. – John Schmitt*

*We'd often have this during the hot Houston summers. – Dick Schmitt*

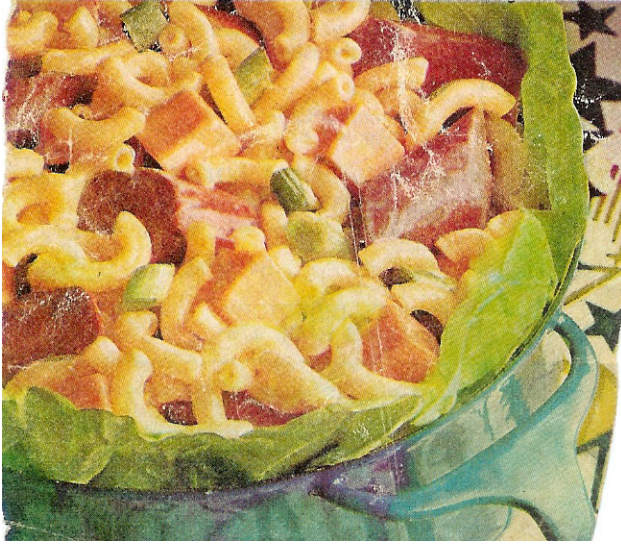
## **Macaroni Tuna Mornay**

1 pkg (8oz) elbow macaroni	¼ tsp pepper
4 T. (1/2 stick) butter or margarine	3 ½ cups milk
1 cup soft bread crumbs (2 slices)	8 oz cheddar cheese, grated
2 T. grated Parmesan cheese	1 can whole kernel corn, drained
3 T. flour	2 cans (7oz each) tuna, drained and broken into chunks
2 tsp salt	1 can (3 or 4 oz) sliced mushrooms
1 tsp dry mustard	

Cook macaroni in kettle, following label directions; drain; return to kettle. While macaroni cooks, melt butter in a medium-size saucepan; remove from heat. Toss 1 T. melted butter with bread crumbs and Parmesan cheese in a small bowl; set aside.

Stir flour, salt, mustard, and pepper into remaining butter in saucepan; cook, stirring constantly, until bubbly. Stir in milk; continue cooking and stirring until sauce thickens and boils, 1 minute; stir in cheddar cheese until melted. Stir corn, tuna, mushrooms and liquid, and cheese sauce into drained macaroni. Spoon into a 10-cup baking dish; sprinkle with bread crumb mixture. Bake in 350 oven 1 hour or until bubbly in center.

## ***All-American Macaroni Salad***



- 8 ounces elbow macaroni, cooked and drained
- 1 pound frankfurters, cooked and sliced
- 1 cup mayonnaise
- ½ cup cubed American cheese
- ½ cup sliced scallions
- 1 tablespoon mustard
- ½ teaspoon salt
- ¼ teaspoon pepper

Gently toss together all ingredients. Cover; chill. Makes about 8 cups.

## ***Casseroles Jardinière***

- 1 16oz pkg hot dogs, cut in slant
- 1 8 oz corkscrew (or any other shape) macaroni
- 2 cans vegetables (I use 1 can of corn)
- 1 can condensed tomato soup
- 1 cup sour cream
- 2 T instant or fresh minced onion
- 1 4 oz pkg shredded cheddar cheese (1 cup) or Velveeta cheese

About 1 ½ hours before serving:

Preheat oven to 350. Prepare macaroni; drain. In 3 quart casserole, combine undiluted soup and all mixture. Bake 45 minutes or until hot and bubbly. Makes 8 servings.



# Vegetables / Side Dishes



John shows off the Thanksgiving table, 1995.

Pietrina always insisted on using the good china and crystal for special occasions.

*It should not go without saying that your Mother always made great big, beautiful salads of greens and all sorts of wonderful veggies. As a matter of tradition, it was served at the end of the meal. Your Uncle Jim spent years trying to convince Pietrina to have it in the beginning, like the rest of the world. Of course, that was never going to happen! What was even more amazing is the salad was always so big, even though it remained untouched by you four children. Only in your teen years did you begin to enjoy what we had been treated with all along!*



-- *Mary Masal, Pietrina's sister-in-law*

## **Zucchini Quiche**

- 1 8-oz package natural Swiss cheese, shredded (2 cups)
- 2 Tablespoons flour
- 1 ¼ cups skim milk
- 3 eggs
- ½ teaspoon salt
- 1 medium zucchini, thinly sliced

about 1 ¼ hours before serving:

Grease a 9-inch pie plate. On waxed paper, toss all but ½ cup cheese with flour. In medium bowl, with fork, beat milk, eggs, and salt; stir in flour-coated cheese; pour into pie plate and bake at 350 for 40 minutes.

Remove pie from oven and overlap zucchini slices in a circle 1 inch from edge of cheese mixture; sprinkle with remaining cheese. Bake 15 minutes more or until knife inserted in center comes out clean.

Makes 6 servings.

## **Sweet Potatoes**

Boil sweet potatoes 45 min. Cool and peel. Make mixture of brown sugar, water, and butter. Melt over heat. Place sweet potatoes in pan and cover with melted mixture.

**Important:** make sure there is enough liquid mixture.

Bake at 350 for 1-2 hours.

Recipe from Clara Polizzi (passed down orally and typed up by Pietrina as a young bride)

From Dick:

*Sweet potatoes were rare except at Thanksgiving and Christmas where they were almost always served with the turkey. Usually Pietrina would make mashed potatoes for the boys (including Dick) as often only Maria and Pietrina would eat the yams. – Dick Schmitt*

## **Thanksgiving Stuffing**

- 3 cups sausage meat or 1 ½ lb roll (use breakfast sausage)
- 3 cups chopped apples
- ½ tsp pepper
- 3 tsp salt
- 3 cups hot water
- 3 cups bread crumbs
- 3 cups cracker crumbs
- 6 tsp chopped onions

Fry sausage meat – do not drain. Add remaining ingredients and mix well. Stuff in bird or cook in oven.

From Art's sister, name unknown (Pietrina's Aunt Virginia's husband)

## ***Tomato-Topped Mac 'n Cheese***

- 1 7-oz pkg (2 cups) elbow macaroni
- ¼ cup chopped onion
- 1 T. butter or margarine
- 1 can condensed cream of chicken soup
- 1 cup milk
- 6 oz sharp process American (Velveeta) cheese, shredded (about 1 ½ cups)
- 1 14 oz can (about 2 cups) sliced tomatoes, drained
  
- 1 cup soft bread crumbs
- 2 T. grated Parmesan cheese
- 2 T. butter or margarine, melted

Cook macaroni according to package directions; drain. In saucepan, cook onion in the 1T. butter until tender. Add soup; gradually blend in milk. Add the Velveeta; cook and stir until melted. Combine with macaroni. Pour into 2-quart casserole pan. Place tomato slices over top. Combine crumbs, Parmesan cheese, and the melted butter; sprinkle atop tomatoes. Bake in 350 oven for 30-35 min. or until heated through. Makes 6 servings.

## ***Potatoes Elegante***



- 6 medium potatoes, peeled, thinly sliced
- 1/3 cup SQUEEZE PARKAY Margarine
- 1 cup (4 ozs) KRAFT Grated Parmesan cheese

Rinse potatoes; dry thoroughly. Brush 1 tablespoon margarine on bottom and sides of 9-inch pie plate; sprinkle with 1 tablespoon cheese. Toss potatoes with remaining margarine. Layer half of potatoes on bottom and sides of pie plate; sprinkle with half of cheese. Repeat layers. Bake at 400, 1 hour or until potatoes are tender. Invert immediately onto serving plate. 4 to 6 servings.

## **Potato Salad**

Boil 8 pounds potatoes (put in cold water with water covering and cover pan and boil with gas low to keep from boiling over) 1/2-1 hour. When skin breaks, potatoes are done. Drain and cool (may cool in refrigerator overnight with skins on). Take off skin and dice finely. Mix potatoes with salt, pepper, mayonnaise, celery, hard boiled eggs (4-5). Refrigerate. Makes 12? Servings.

Recipe from Clara Polizzi (passed down orally and typed up by Pietrina as a young bride)

## **Fruit Salad**

Mix together:

- 1 can Mandarin oranges
- Maraschino cherries
- Apples, cut into cubes
- Banana slices
- Pineapple slices – cut
- Miniature Marshmallows
- Grapes – canned or fresh
- Coconut and walnuts (optional)
- Sour cream – 1/2 cup for 6 servings

Recipe from Eileen Schmitt

## **Spinach Strata**

You can assemble this a day ahead, then pop it in the oven-right from the refrigerator-just 1 hour before serving.

**PREP: 15 minutes plus refrigerating**

**BAKE: 1 hour**

- 8 slices firm white bread
- 4 ounces mozzarella cheese, shredded (1 cup)
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 1 tablespoon margarine or butter, softened
- 2 cups milk
- 6 Large eggs
- 1/2 cup loosely packed fresh basil Leaves, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

1. Grease 8" by 8" glass baking dish. Place 4 slices bread in dish; top with 1/2 cup cheese, all spinach, then remaining cheese. Spread margarine or butter on 1 side of remaining bread slices; place in dish, buttered side up.
2. In medium bowl, with wire whisk or fork, beat milk, eggs, basil, salt, and pepper until blended. Slowly pour egg mixture over bread slices. Prick bread with fork and press slices down to absorb egg mixture.
3. Cover baking dish with plastic wrap and refrigerate at least 30 minutes or overnight.

4. To bake, preheat oven to 350. Uncover baking dish and bake strata 1 hour or until knife inserted in center comes out clean. Remove strata from oven and let stand 5 minutes before serving. Makes 6 main-dish servings.

Each serving: About 290 calories, 17 g protein, 22 g carbohydrate, 15 g total fat (6 g saturated), 240 mg cholesterol, 575 mg sodium.

From GoodHousekeeping 1998



# Breads



Pietrina making bread in her Houston kitchen, early 1990s

*For Pietrina, baking was a passion. It was sacred. Before the Schmitt family moved to Texas, one of Pietrina's favorite places to shop was "Kitchen Glamour". I went there with her several times. She would always point out items she had tried and found worthy and encouraged me to buy them. She introduced me to the wonders of baking parchment, which to this day, I wouldn't be without.*

*In May of 1989 I was able to sneak away from Michigan for about four days of R & R in Houston. One whole day of the visit was spent in the kitchen with Pietrina tutoring me in the art of bread making. We made one or two kinds of bread plus dinner rolls. We laughed and kneaded and laughed some more. It is a precious memory of my dear friend, Pietrina, that I shall always cherish. – Andrea Baier*



## Honey Wheat Bread

(makes 1 loaf)

3/4 cup warm water (105° to 115°F)  
1 package Fleischmann's Active Dry Yeast  
3/4 cup warm milk (105° to 115°F)  
2 Tbsp. honey  
2 Tbsp. vegetable oil  
1 tsp. salt  
2 to 2 1/2 cups all-purpose flour  
2 cups whole wheat flour



Pietrina with bread that she made with Andrea Baier, 1989

Place 1/4 cup warm water in large warm bowl. Sprinkle in yeast; stir until dissolved. Add remaining water, warm milk, honey, oil, salt, and 1 1/2 cups all-purpose flour; blend well. Stir in whole wheat flour and enough remaining all-purpose flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm draft-free place until doubled in size, about 30 to 45 minutes.

Punch dough down. Remove dough to lightly floured surface; roll to 12- x 8-inch rectangle. Beginning at short end, roll up tightly as for jelly roll. Pinch seam and ends to seal. Place, seam side down, in greased 9- x 5-inch loaf pan. Cover; let rise in warm, draft-free place until doubled in size, about 45-60 minutes.

Bake at 375°F for 35 minutes or until done. Remove from pan; let cool on wire rack.

*What seemed like literally every school day from age 6 to 14 was a sandwich on mom's wheat bread (usually pbj), a piece of fruit, and 2 cookies. I got sick of the sandwiches after so long, but the training got me used to the bread. Now I can eat just bread for lunch (ok, sometimes dinner if the wife isn't around to sneer at that). But I never can tolerate white bread or bread that sticks to the roof of your mouth. I like the hearty stuff like mom's wheat bread. – John Schmitt*



## **Teddy Bear Bread**

(makes 2 large bears)

½ cup warm water (105° to 115°F)  
2 packages Fleischmann's  
Active Dry Yeast  
¾ cup warm milk  
¼ cup butter or margarine, softened  
¼ cup sugar  
1 tsp. Salt  
3 to 3 ½ cups all-purpose flour  
3 eggs  
1 ½ cups whole wheat flour  
Date pieces or raisins



Paul, Pietrina, and John, 1982

Place warm water in large warm bowl. Sprinkle in yeast; stir until dissolved. Add warm milk, butter, sugar, salt, and 2 cups all-purpose flour; blend well. Stir in eggs, whole wheat flour, and enough remaining all-purpose flour to make stiff batter. Grease top; cover tightly with plastic wrap. Refrigerate 2 to 24 hours.

Remove from refrigerator. Punch dough down. Remove dough to lightly floured surface. Divide dough into 4 equal portions; set aside 2 portions. Shape 1 portion into ball for body. Place on large greased baking sheet; flatten slightly. Divide 1 portion in half; break off ¾ inch piece, and shape into ball for nose. Shape remaining piece into ball for head. Attach head to body; pinch to seal. Attach nose to head; pinch to seal. Divide remaining half of portion into 6 equal pieces. Shape into balls, and attach to body and head to form paws and ears; pinch to seal. Press date pieces or raisins into dough for eyes and buttons. Repeat with remaining portions. Cover; let rise in warm, draft-free place until doubled in size, about 40 to 60 minutes.


Beat remaining egg with 1 tablespoon water; brush over dough. Redefine shapes, if necessary. Bake at 350°F for 25 minutes or until golden. Remove from sheets; let cool on wire racks.

## **Old Fashioned Pan Rolls**

1/2 cup sugar  
2 tsp. salt  
2 pkgs (2 Tbls.) dry yeast  
about 6 cups bread flour

2 cups water  
1/2 cup + butter or margarine  
1 egg  
salad oil

Early in day or up to one week ahead:

- 1) In large bowl, combine sugar, salt, yeast and 2 1/4 cups flour. In 1-quart saucepan over low heat, heat water and 1/2 cup butter or margarine until very warm (120-130 degrees). (Butter does not need to melt.)
  - 2) With mixer at low speed, gradually beat liquid into dry ingredients until just blended. Increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber spatula. Beat in egg and 3/4 cup flour to make a thick batter; continue beating 2 minutes, scraping bowl often. With spoon, stir in enough additional flour (about 2 1/2 cups) to make soft dough.
  - 3) Turn dough onto lightly floured surface and knead until dough is smooth and elastic, about 8 minutes. Shape dough into a large ball and place in a greased large bowl, turning dough over so that top of dough is greased. Cover with towel; let rise in warm place (80-85 degrees) away from draft, until doubled, about 1 1/2 hours. (Dough is doubled when two fingers pressed lightly into dough leave a dent.)
- 
- 4) Punch down dough. Turn dough over, brush with salad oil. Cover bowl tightly with plastic wrap and refrigerate, punching down dough occasionally, until ready to use or may let rise one more time out of refrigerator (an additional 1-1 1/2 hours).

About 2 1/2 hours before serving:

- 5) Remove dough from refrigerator; grease 15 1/2" x 10 1/2" open roasting pan. Cut dough into 30 equal pieces; shape into balls and place in pan. Cover with towel; let rise in warm place until doubled, about 1 1/2 hours. (Dough is doubled when two fingers pressed lightly into dough leave a dent.)
- 6) Preheat oven to 425 degrees. Bake rolls 15-20 minutes until golden brown. In small saucepan over low heat, melt 2 Tbls. butter or margarine or use liquid margarine. Remove rolls from pan and brush melted butter over hot rolls. Serve immediately. Makes 2 1/2 dozen rolls.

From Pietrina Schmitt, 7/11/90

*These rolls were so good I'd have one (or two) for dessert, instead of the actual dessert choices. The only thing that kept me from having them in place of the main meal was the possibility that Pietrina would throw me right out of the house; never mind that I was her husband's twin! – Mary Schmitt Masal*

*Fresh out of the oven, these were the best. Wait a day and they belong to the "anything bread" category that later became my "bachelor diet". I remember pretty much any major gathering (xmas, thanksgiving), we'd have someone over like the Conlans or the Masals, or Juneks, Spellmans, etc, and have these at the side-tables and be passing them around a lot. – John Schmitt*

*Definitely the premier baking recipe (although the Carrot Cake is a close second). We were afraid that we had lost this recipe as Pietrina didn't want it posted to the web. We had it in several computer files that were unreadable; fortunately somehow with the cumulative PC skills in the family we were able to recover the file. – Dick Schmitt*

*I remember being in Houston for Christmas and watching these rolls being made. I was astounded. We always bought "Teibel's Rolls" (a local restaurant) for the holidays, and while they were good, they were not these rolls. Quite possibly the best rolls I have ever had. – Veronica Schmitt*

## **One Hour Dinner Rolls Italiano**

3 ½ to 4 cups All purpose Flour  
2 packages Instant Active Dry Yeast  
2 Tbsp sugar  
2 tsp garlic salt  
1 tsp Italian seasoning  
1 cup milk  
½ cup water  
2 Tbsp butter  
1 egg

Mix 1 ½ cups flour, yeast, sugar, salt & seasoning.  
Mix well. Set aside.

In saucepan, heat milk, water, and butter until warm (120-130 F). Butter does not have to melt.  
Add to flour mixture (add wet to dry).  
Add egg. Blend until well moistened.  
Stir in enough remaining flour to make firm dough.  
Knead on well floured surface until smooth and elastic, about 3-5 minutes.  
Place in greased bowl, turning to grease top.  
Cover, let rise 15 minutes in a warm spot.  
Punch down dough, divide into 16 pieces (use knife).  
Form into balls.  
Place in 9x13 greased pan. Bake at 375 for 20-25 minutes, until golden brown on top.



Pietrina shows off a basket made from bread, and filled with dinner rolls.

(the rolls pictured are not the ones in the recipe.)

## **Calumet Baking Powder Buttermilk Biscuits**

1 3/4 cups unsifted flour  
1/3 cup butter, margarine, or shortening  
4 tsp. baking powder  
3/4 cup buttermilk  
1/2 tsp. salt  
1/2 tsp. cream of tartar  
1/4 tsp. baking soda

Mix flour with baking powder, salt, cream of tartar, and baking soda. Cut in butter. Add buttermilk and stir with fork until soft dough is formed. Place dough on lightly floured board and knead 20 times. Pat or roll lightly until dough is 1/2" thick. Cut with floured 2" round cookie cutter. Brush with melted butter. Bake on ungreased baking sheet at 450° for about 12 minutes. Makes 12-16 biscuits.

Pietrina's note: TERRIFIC!!

*On a typical Sunday, the whole family would go to 11:00 mass, then have breakfast when we got home. The kids would run upstairs to get changed as soon as we got home, while Mom made breakfast. Generally one or two of us was drafted to help cook. She often made these biscuits – they are quick and good. – Maria Schmitt Onufrow*

*These were great. Real buttery / salty taste. I remember getting really sticky hands mixing the dough. – John Schmitt*

## **Banana Muffins**

1 egg  
2 cups Bisquick  
1 cup mashed ripe bananas (about 2 medium)  
1/4 cup sugar  
2 tablespoons milk  
2 tablespoons vegetable oil or margarine or butter, melted

Heat oven to 400. Grease bottoms only of 12 medium muffin cups, or line with paper baking cups. Beat egg slightly; stir in remaining ingredients just until moistened. Divide batter evenly among cups. Bake until golden brown, 15 to 17 minutes. Makes 12 muffins.

Bisquick recipe

## All-Bran Muffins with Raisins

2 Tbls shortening  
¼ cup sugar or molasses  
1 egg  
1 cup Kellogg's All-Bran cereal  
¾ cup milk  
1 cup flour  
2 ½ tsp baking powder  
½ tsp salt  
½ cup raisins



Blend shortening and sugar, or molasses, thoroughly; add egg and beat well. Stir in All-Bran and milk; let soak until most of moisture is taken up. Sift together flour, baking powder, and salt; add raisins. Add to first mixture, stirring only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400) about 25 to 30 minutes. Serve hot. Yield: 9 medium size muffins.

*I am pretty sure that this recipe came from the All-Bran cereal box a long time ago. The current box has a different recipe. I'm sure Pietrina would tell you that either one is fine. We had these muffins frequently as a Sunday morning breakfast dessert. – Maria Schmitt Onufrow*

## Cheese Muffins

2 cups flour	1 cup milk
1 tablespoon sugar	1 egg
1 tablespoon baking powder	4 tablespoons butter or margarine, melted and cooled
½ teaspoon salt	
½ to ¾ cup grated Cheddar cheese	

Heat oven to 425. Grease a muffin pan or line with paper muffin cup liners; set aside. Sift together flour, sugar, baking powder and salt. Stir in cheese. Make a well in center. Combine milk, egg and margarine. Pour liquid all at once into flour well. (this method allows you to mix the batter with fewer strokes, avoiding over stirring.) Making 12-15 full circular strokes that scrape bottom of bowl, stir just until dry ingredients are moistened. Batter should be lumpy. Fill each prepared muffin cup two-thirds full with batter. Bake at 425 20-25 minutes, until tops are lightly browned. Remove muffins from pan immediately, otherwise moisture condenses on bottom of cups and muffins become soggy. Makes 1 dozen

## Sweet Cranberry Muffins

2 cups flour	¼ cup shortening, melted
½ cup sugar	1 egg
3 teaspoons baking powder	1 cup milk
½ teaspoon salt	1 cup cranberries, rinsed and drained

topping (optional):

melted butter or margarine

sugar-cinnamon mixture (about 2 tablespoons)

Mix flour, sugar, the baking powder and salt in bowl. Add next 3 ingredients and stir to mix. Fold in cranberries and spoon into well-greased medium muffin pans. Bake in 400 oven 20 to 25 minutes. Remove from pans and brush tops with melted butter. Sprinkle with sugar-cinnamon mixture and served warm.

Makes 12 medium muffins.

## Cinnamon Twist Coffeecake



Makes two 9" square cakes

5-6 cups unsifted Bread flour  
1 1/4 cups sugar  
1 1/2 tsp. Salt  
2 packages Active Dry Yeast  
1 cup milk  
2/3 cup water

1/4 cup (1/2 stick) butter or margarine  
2 eggs (at room temperature)  
3/4 cup dark seedless raisins  
Melted margarine (I use squeeze margarine)  
2 tsp. Ground cinnamon  
Oil to grease pans

In a large bowl thoroughly mix 1 3/4 cups flour, 1/2 cup sugar, salt, and undissolved Active Dry Yeast.

Combine milk, water, and 1/4 cup margarine in a saucepan. Heat over low heat until liquids are very warm (120°F-130°F – I use a liquid thermometer for this). Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in raisins and enough additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8-10 minutes. Cover with plastic wrap, then a towel. Let rest 20 minutes.



Divide dough in half. Roll out each ball into a 12" square. Brush lightly with melted margarine.

Combine remaining 3/4 cup sugar and cinnamon. Sprinkle center third of each square with 3 tablespoons of

the sugar mixture. Fold one third of dough over center third. Sprinkle with 3 tablespoons of the sugar mixture.



Fold remaining third of dough over the two layers. Seal both long and short ends.  
Cut into strips about 1" wide. Take hold of each end of strip and twist tightly in opposite directions. Arrange in 2 greased 9" square pans. Cover loosely with plastic wrap. Refrigerate 2 - 24 hours.

When ready to bake, remove from refrigerator. Uncover dough carefully. Let stand at room temperature 10 minutes.



Bake at 375°F, about 30 minutes, or until done. Cool on wire racks.

"This has always been a hit with my family and I hope you enjoy it also. Original recipe from FLEISCHMANN'S BAKE-IT-EASY YEAST BOOK." Mrs. Pietrina Schmitt, September 29, 1996

*The first time I visited as John's guest, your mom made the Cinnamon Twists. I commented on how much I liked them. She smiled, went straight to the computer, printed out the recipe, and handed it to me. Before I left for home, she baked me a batch of the Cinnamon Twists and gave them to me to take to my family. I was touched and embarrassed that she had gone through all that effort just so I can bring them to my family. John and I joked about eating them on our journey back to CA. When I presented them to my family...the Cinnamon Twists didn't even last an hour! I don't think I need to say that they were very much appreciated by my family! A week later, she sent me a bread recipes book. Once she sets her mind on something, she makes it a point to follow through! - Francimar Campana Schmitt*

*Another premier recipe which we will never enjoy without thinking of Pietrina as it was her trademark breakfast dessert. On my recent trip to Chicago, Veronica treated us to a reprise. - Dick Schmitt*

*If it's cooked all the way through, then it's not as good. If left a bit doughy, it's just melting in the mouth and stays really sweet, sticky, & still good the next few days (if it lasts... meaning if you made a double batch or more). - John Schmitt*

*When Joe took me to Houston to meet his parents for the first time, we had these for breakfast and ever since, I make them whenever we have overnight guests. They are great because you make them the night before, so in the morning, you only have to get them in the oven, get some coffee going, and sit down to enjoy your guests. -- Veronica Schmitt*



# Birthday Cakes



August 3, 1975 - Joe turns  
7



Paul blows out candles at  
17

Birthdays were always exciting when I was a kid because we got to pick whatever cake we wanted and Mom would make it. I would spend hours trying to pick the best cake I could think of, going through Mom's cookbooks and torn out pages from magazines and looking at the pictures. Mom always put a lot of love in her cooking and it made you feel special when she made something just for you.  
- Maria Schmitt Onufrow



Paul turns 3

## Carrot Cake



2 cups flour	1/4 tsp. salt
2 tsps. Baking soda	4 eggs
2 Tbls. cocoa	3 cups grated carrots (use blender)
2 cups sugar	1 1/2 cups cooking oil
2 tsps. Cinnamon	

Mix dry ingredients. Beat eggs in cooking oil and add to dry ingredients. Add 3 cups grated carrots. Pour in 9x13" greased and floured pan (or 2 9" round pans). Bake at 350° for 1 hour. Cool in pan(s) for 10 min.; then take out.

### Icing for Carrot Cake

3 oz. Philadelphia Cream Cheese	1/2 tsp. vanilla
1/2 stick margarine	1/2 cup chopped nuts (walnuts)
1 1/2 cups powdered sugar	

Mix all ingredients together and spread between and on top of cake.

Recipe originally from Mrs. Andrea Baier (Pietrina's maid of honor)

Dick Schmitt's favorite cake!! – Pietrina's note

*As any of the Richard Schmitt's will tell you, this was my favorite cake and I could usually get Pietrina to bake it for me several times during my birthday which we celebrated non-stop from March 1 through March 31. – Dick Schmitt*

*I grew up eating only Mom's carrot cake, and loving it. When presented with "carrot cake" at someone else's house or at a restaurant I would always choose another dessert, as*



*these other versions were nothing like the rich, dark, crunchy cake that Mom made. This recipe should be called "The Carrot Cake". -- Paul Schmitt*

*This is probably Joe's favorite cake too, and the first carrot cake recipe that I think really makes a good cake. I love it, and usually carrot is my least favorite. I also like it for cupcakes. Always moist and delicious. -- Veronica Schmitt*

## ***Peanut Butter and Jelly Cake***

½ cup margarine  
1 1/3 cups sugar  
¼ cup peanut butter  
1 tsp vanilla  
2 eggs  
2 cups flour

2 tsp baking powder  
1 tsp salt  
1 cup milk  
1 10-oz jar Strawberry Jam  
Peanut Butter Frosting

Heat oven to 350. Cream margarine and sugar until light and fluffy. Add peanut butter, vanilla, and eggs; beat well. Combine flour, baking powder, and salt. Add alternately with milk to creamed mixture, mixing well after each addition. Pour into 2 greased and floured 8" or 9" layer pans. Bake at 350, 35-40 min. Cool 10 min, then remove from pan. Spread 2/3 cup jam between layers. Frost with Peanut Butter Frosting. Decorate with additional jam, if desired.

### Peanut Butter Frosting

¼ cup margarine  
¼ cup peanut butter  
1 tsp vanilla  
½ tsp salt  
2 ½ cups sifted powdered sugar  
3 Tablespoons milk

Cream margarine, blend in peanut butter, vanilla, and salt. Add sugar alternately with milk, beating until light and fluffy.

Kraft recipe

*As a kid, this was my favorite birthday cake. Who doesn't love peanut butter and jelly? -- Maria Schmitt Onufrow*



## Blueberry Pie

For a 9" pie:

2/3 – 3/4 cup sugar  
1/3 cup flour or 1/4 cup  
cornstarch  
1/2 tsp cinnamon  
4 cups fresh blueberries  
1 1/2 Tbsp butter

Heat oven to 425. Mix sugar, flour, and cinnamon. Mix lightly through blueberries. Pour in crust, dot with butter. Cover with top crust which has slits in it (or you can make a lattice pattern). Seal and flute edges. Cover edge with foil. Bake 35-45 min.



Crust (makes 2 crusts – top and bottom)

For 9" pie:

2 cups flour  
1 tsp salt  
2/3 + 2Tbsp shortening or 2/3 cup lard  
1/4 cup water

For 8" pie:

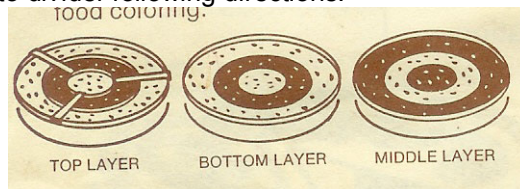
1 1/2 cups flour  
3/4 tsp salt  
1/2 cup + 2 Tbsp shortening  
3 Tbsp water

Maria's note: The handwritten recipe didn't have instructions for the crust, but hopefully you all can figure it out. Mix the ingredients together to form a dough, chill, divide into 2 parts, then roll each out and form into the appropriate pie crust shape (top or bottom). Pietrina always told me to work pie dough as little as possible, as it will become tough easily.

## Checkerboard Cake

- ¾ cup shortening
- 2 ¼ cups sugar
- 1 ½ teaspoons vanilla
- 3 eggs
- 3 ⅓ cups sifted flour
- 3 ¾ teaspoons baking powder
- ½ teaspoon salt
- 1 ⅔ cups milk

1. Cream shortening to soften; gradually add sugar and cream thoroughly.
2. Add vanilla. Add eggs, one at a time, beating well after each addition.
3. Sift dry ingredients together; add to creamed mixture alternately with milk, beginning and ending with dry ingredients.
4. Divide batter into two equal portions (about 3 ½ cups batter in each portion). Follow directions below for obtaining flavor and color variation desired.
5. Grease and flour the pans. Line bottom of pans with waxed paper; grease paper.
6. Spoon batter into divider following directions.



7. Bake at 375 for about 25-30 minutes; check when done by pushing on cake with thumb. If cake springs back, it's done. Remove from oven. Let cake stand in pans 10 minutes. Loosen edge of cake with a spatula and turn cake out on a wire rack. Remove waxed paper. Allow cake to cool before frosting.

### Variations:

*Chocolate checkerboard: To one-half of batter add ¼ teaspoon baking soda dissolved in 1 tablespoon water. Add 2 oz. Unsweetened chocolate melted. Add few drops red food coloring if darker color is desired. Leave the other half of batter plain.*

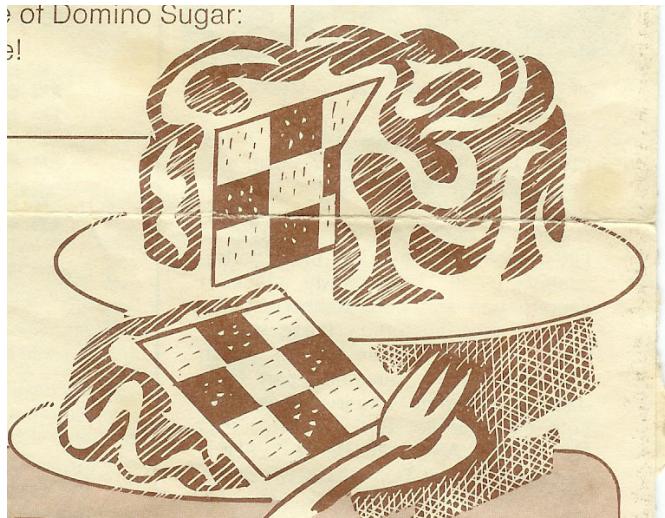
*Cool Mint Checkerboard: To one-half of batter add ½ teaspoon peppermint extract and a few drops of green food coloring. Leave the other half of batter plain.*

*Cherry Checkerboard: to one-half of batter add 2 tablespoons maraschino juice, ¼ cup chopped maraschino cherries and a few drops of red food coloring. Add ½ teaspoon almond extract to the other half of batter.*

### Butter Cream Frosting

- 6 tablespoons butter or margarine
- 5 tablespoons cream or evaporated milk
- 5 cups confectioners 10-X powdered sugar
- 1 ½ teaspoons vanilla

1. Cream the butter.
2. Beat in the sugar alternately with the cream. Add vanilla.



3. Add more cream or powdered sugar, if necessary, until frosting is of spreading consistency.
4. Tint frosting with food coloring if desired.

*This was a favorite fun cake for birthdays. I think we had it a lot especially when we were back in Michigan and having summer-birthdays with Gina & Lisa & the Polizzis. – John Schmitt*

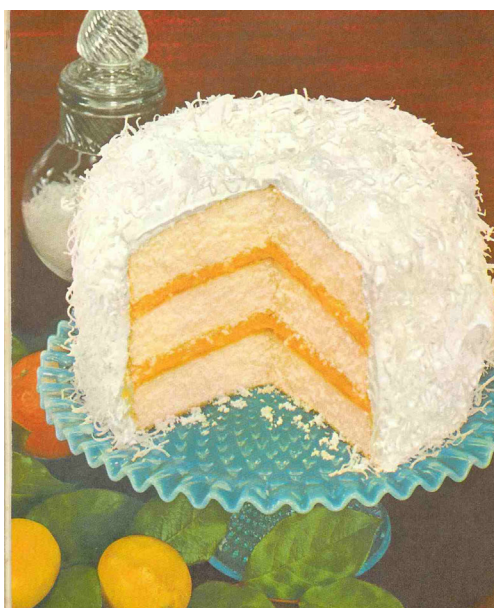
*You need the special pan insert to make this cake (unless you want to get creative). I've seen them in the markdown aisle at TJMax – keep an eye out for it. -- Maria*

## **White Cake with fluffy white icing and Coconut**

### **Silver White Cake**

- 2 ¼ cups flour
- 1 ½ cups sugar
- 3 ½ tsp baking powder
- 1 tsp salt
- ½ cup soft shortening
- 1 cup milk
- 1 tsp flavoring
- 4 egg whites, unbeaten

Heat oven to 350. Grease and flour two layer pans. Blend flour, sugar, baking powder and salt. Add shortening, 2/3 cup milk and flavoring. Beat 2 min at medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Pour into pans. Bake 30 to 35 minutes. Cool. Use Lemon Filling between the layers, then frost with Fluffy Icing and add coconut to the sides and top of the cake.



### **Lemon Filling**

- |                          |                                 |
|--------------------------|---------------------------------|
| ¾ cup sugar              | 1 tablespoon butter             |
| 3 tablespoons cornstarch | 2 tablespoons grated lemon rind |
| ¼ tsp salt               | 1/3 cup lemon juice             |
| ¾ cup water              |                                 |

Mix sugar, cornstarch and salt in saucepan. Gradually stir in water. Bring to boil over direct heat, stirring constantly. Boil 1 min. Remove from heat. Stir in butter and rind. Gradually add lemon juice. Cool thoroughly.

### **Fluffy Icing**

- |                        |               |
|------------------------|---------------|
| ½ cup sugar            | 2 egg whites  |
| 2 tablespoons water    | 1 tsp vanilla |
| ¼ cup light corn syrup |               |

Mix sugar, water and corn syrup in saucepan. Cover saucepan, bring to rolling boil. Remove cover and cook to 242 degrees or until syrup spins a 6 to 8" thread. Just before syrup is ready,

beat egg whites until stiff enough to hold a point. Pour hot syrup very slowly in a thin stream into the beaten egg whites. Continue beating until frosting holds peaks. Blend in vanilla. When spreading on cake, make pretty swirls with spatula.

Makes frosting for two 8 or 9" layers or 13 x 9" cake.

From the Betty Crocker Cook Book

*This was a favorite of Paul's (but we all liked it). – John Schmitt*

*Here is an alternate recipe for a fluffy white icing, from Pietrina's recipe cards*

### **Seven Minute Frosting**

Combine in top of double boiler:

- 2 egg whites
- 1 ½ cups sugar
- 1/3 cup water
- ¼ tsp cream of tartar

Beat with rotary beater until thoroughly mixed. Place over rapidly boiling water, beating constantly, until frosting forms soft peaks, 4 to 5 minutes with electric mixer, 7 to 10 minutes with hand beater.

Remove from heat and add 1 tsp vanilla.

Beat until thick. Makes enough frosting tops and sides of two 9-inch layers or a 9-inch three layer cake in which filling is used.

### **Christmas Rainbow Poke Cake**

- 1 pkg. Super Moist white cake mix
- 1 pkg. (3oz) Jell-O raspberry flavor gelatin\*
- 1 pkg. (3oz) Jell-O lime flavor gelatin\*
- 2 cups boiling water
- 1 container Cool Whip, thawed (I use Lite)



Prepare cake mix as directed on package. Pour batter into 2 round pans, 8 or 9x1 1/2" (do not use pans with removable bottoms). Bake as directed; cool 10 minutes. Remove from pans; cool completely.

Place cake layers, top sides up, BACK in the two clean pans; prick each layer with utility fork at 1/2" intervals.

Pour 1 cup of the boiling water over raspberry flavor gelatin in bowl; stir until gelatin is dissolved. Spoon raspberry flavor gelatin over 1 layer. Repeat with lime flavor gelatin. (Here you are trying to have Jell-O go through the cake in intervals so it will look marbled.)

Refrigerate 3-4 hours or overnight. Dip 1 layer into warm water 10 seconds; invert on serving plate, gently shaking to loosen. Remove pan; spread layer with 1 cup of the Cool Whip. Remove remaining layer from pan as above; invert on first layer (both bottoms of layers are together). Frost with remaining topping.

Refrigerate. You may garnish with flattened gumdrops to resemble holly or just make a design with the Cool Whip.

\*You may use any combination of Jell-O flavors to create different color combinations. These were used for Christmas. This is a very light cake and is especially tasty. -- Mrs. Pietrina Schmitt, September 29, 1996

*I love this cake, as does Joe, but I would have to say the person who loves this more than anyone is my own mother. After I had made it once, (I think I helped Pietrina make it for Christmas) and my mom tried it, she was hooked. She will make it for any special occasion (using her cake plate and server she saw while we were visiting Joe's parents in Paris, which I later tracked down with the help of Barney's for her for Christmas) and loves to experiment with different jell-o colors to fit the festivities. I know that my mother enjoyed the time we spent in Paris immensely, and I am sure she has fond memories of Pietrina whenever she makes this cake. I know I do. (I should mention that when I gave her the recipe, she had it laminated and on the other side she put a Jell-O ad with a photo of the cake and the recipe from a magazine!) -- Veronica Schmitt*

*This was a favorite of mine. Very refreshing, good in the summer too. I actually made one when I was 27 for a 4<sup>th</sup> of July party. -- John Schmitt*



# Desserts

## **Blueberry Cobbler**

1 pint blueberries  
Sugar  
1 tsp grated lemon rind  
¼ cup butter or margarine  
1 cup all-purpose flour  
1 ½ tsp baking powder  
¼ tsp salt  
1 egg, slightly beaten  
½ cup milk  
1 ½ tsp vanilla extract  
Whipped cream or ice cream (optional)



Combine blueberries, 1/3 cup sugar, lemon rind, and ¾ cup water in saucepan. Bring to boil and stir to dissolve sugar; simmer about 3 min. Then pour into shallow 1 ¾ quart (or larger) baking dish.

Cream butter well. Gradually add ½ cup sugar and beat until light and fluffy. Mix flour with baking powder and salt. Combine egg, milk, and vanilla. Add dry ingredients to butter mixture alternately with egg mixture, beating well after each addition and beginning/ending with dry ingredients. Spoon on top of hot blueberries. Bake in 375 oven about 30 minutes. Serve warm with whipped cream or ice cream.  
Makes 6-8 servings.

Pietrina's note: This is the BEST, most DELICIOUS cobbler ever!

*Growing up, we had this often when blueberries were in season. It is delicious. There were never any leftovers. – Maria Schmitt Onufrow*

## **Red Devils Food Cake**

1 2/3 cups sifted flour	½ cup soft shortening
1 ½ cups sugar	1 cup milk
1 ¼ tsp soda	1 tsp vanilla
1 tsp salt	3 eggs
½ cup cocoa	

Heat oven to 350. Grease and dust with flour two round 8" pans. Sift dry ingredients into bowl. Add shortening, milk, and vanilla. Beat 2 minutes medium mixer speed or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 more minutes, scraping constantly. Pour into pans. Bake about 30-35 minutes. Cool. Ice with fluffy white icing.

## **Shamrock Bundt Cake**



1 cup butter  
1 ½ cups sugar  
4 eggs, separated  
1 tsp vanilla  
3 cups sifted cake flour

2 tsp baking powder  
¼ tsp salt  
1 cup milk  
green food coloring

Cream butter; gradually beat in sugar until fluffy. Add egg yolks, one at a time, beating thoroughly after each addition. Blend in vanilla. Sift together flour, baking powder, and salt; add to creamed mixture alternately with milk. Beat egg whites until soft peaks form; fold into batter. Divide batter; 2/3 in mixing bowl, 1/3 in second bowl. Fold green food color into second (1/3) portion. Alternate light and green batters by spoonfuls in a 10" x 3 ¼" buttered bundt pan; run wide knife through batter. In preheated 325 oven, bake 45-60 min. Allow to stand 10 min. on wire rack. Remove from pan to cool completely.

*Since Mom loved to bake, she usually would do some sort of seasonal desert, such as making this cake for St. Patrick's Day. For Valentine's Day, she would make a cake using her heart-shaped cake pans. She liked celebrating holidays and always had an appropriate meal planned. – Maria Schmitt Onufrow*

## **Jan's Strawberry Pie**

¾ cup sugar  
1 cup water  
2 Tablespoons cornstarch  
Strawberry Jell-O  
9-inch pie crust, baked

Arrange strawberries on pie crust. Boil sugar, water, and cornstarch until thick and clear. Add ½ of a 6 oz box (3 oz) of Strawberry Jell-O. Cool and pour over berries on pie crust. Refrigerate.

*This came from Jan Czapski, friends we saw frequently during our early years of marriage and then missed them until Pietrina's funeral. Jan took Pietrina's job when Pietrina left Ford to start her career as a mother. – Dick Schmitt*

## **Cherries Jubilee**

1 ½ quarts vanilla ice cream  
1 29-oz can pitted Bing cherries, drained  
¾ cup currant jelly  
½ cup brandy

About 2 hours before serving:

Make 8 large ice cream balls and freeze on cookie sheet. Refrigerate 8 serving dishes.

At serving time:

Place ice cream in dishes and bring to table. In chafing dish over direct heat (or fondue pot), melt currant jelly, stirring constantly; add cherries and heat slowly until simmering. Pour brandy into center of fruit. Do not stir. Let brandy heat, undisturbed; when warmed, light carefully with match. Spoon flaming fruits over ice cream.

Makes 8 servings.

Variations:

Peaches Jubilee: Use 1 29 oz can sliced peaches instead of cherries.

Strawberries Jubilee: Use 2 10-oz packages frozen whole strawberries instead of cherries.

From Good Housekeeping Magazine, 1960s or 1970s

*This always had an aura of mystery to me, because it was a dessert that was made only for fancy Adult dinner parties that did not include the kids. My mom always made it in a fondue pot – a good idea for those of you with fondue pots that never get used! Make it and invite us over! – Maria Schmitt Onufrow*

## **Tiramisu**

14 oz Savoiardi (Italian ladyfinger cookies) – available at Fiesta  
2 cups strong coffee  
1/3 cup coffee liqueur  
8 eggs, separated  
1 ½ cups sugar, divided  
1 tsp vanilla  
1 pound plus 1 ½ oz Mascarpone (double or triple-cream Italian cream cheese)  
¼ pound finely grated semisweet chocolate (see note)

The day before serving:

Lay all the ladyfingers out on a baking sheet and brush them on both sides with the coffee and coffee liqueur. They should be moist on the outside but still crunchy on the inside.

In a bowl, beat egg yolks, ¾ cup sugar, and vanilla with electric mixer until mixture is thick enough to form a long ribbon when beaters are lifted, about 5 minutes. Add mascarpone cheese, beat 3 minutes, then set aside.

Clean beaters on the mixer carefully. In a clean bowl, beat egg whites with remaining ¾ cup sugar until they form stiff peaks and have a glossy sheen, about 5 minutes.

Fold 1/3 of egg whites into mascarpone mixture; repeat to use all egg whites. Be careful: if you don't fold in whites completely, you will have a coarse texture. Be sure you fold in egg whites rather than stirring them, as stirring will cause the dessert to lose its lightness.

In 11x9" or larger glass baking dish, assemble the dessert. Layer half the cookies on the bottom, top with half the cream and half the grated chocolate. Repeat with one more layer of each. Place the dish, uncovered, in the refrigerator overnight before serving. Makes 10-12 servings.

NOTE: To grate the chocolate, use the largest holes of a cheese grater, what's commonly called the shredder side.

From Cucina Amore by Nick Stellino, Published in the Houston Chronicle, June 21, 1995  
Pietrina's note: Delicious and is even better two days later.

*I love to make this, and our guests are always even happier to eat it. I even had a few friends over to teach them how to make it. Always a crowd pleaser. Our "landlord" Joey (Joey Gerharz) vowed that he would always have the ingredients on hand for whenever I felt like making Tiramisu. We even had a "Tiramisu Club," and the first rule of Tiramisu Club, is you don't talk about Tiramisu Club. -- Veronica Schmitt*

*The first time I ever had this was during one of my Christmas visits to Paseo del Rey. A true Italian meal...lasagna followed by tiramisu. Mom Schmitt knew how to make her guests feel very special. -- Francimar Schmitt*

## **Apple Cake**

Mix: 1 cup oil  
1 ½ cups sugar  
2 eggs and 1 white  
1 tsp vanilla  
Add: 2 cups flour  
1 tsp soda  
1 tsp cinnamon  
½ tsp salt  
Add: 3 apples, peeled, cored, and diced  
1 cup chopped nuts (opt)  
Bake: 350 oven for 45 min. Pour batter in greased 13x9x2" pan.

Frosting:

Mix together: ½ cup margarine  
1 ½ cups 10x sugar  
1 egg yolk  
½ tsp vanilla

Spread on cooled cake

From Mom (Eileen) Schmitt

## **Banana Bonanza Cake**



2/3 cup margarine  
1 2/3 cup sugar  
3 eggs  
1 1/4 cups mashed bananas  
2 1/4 cups flour

1 1/4 teaspoons baking powder  
1 1/4 teaspoons soda  
1 teaspoon salt  
2/3 cup buttermilk  
2/3 cup chopped nuts

Heat oven to 350. Cream margarine and sugar until light and fluffy. Blend in eggs; beat well. Add bananas; mix well. Add combined dry ingredients to creamed mixture alternately with buttermilk, mixing well after each addition. Stir in nuts. Pour into greased and floured 13x9 inch pan. Bake at 350, 45 to 50 minutes or until wooden pick inserted in center comes out clean. Cool. Frost with Hermitage Frosting.

### **Hermitage Frosting**

1 cup brown sugar, packed  
1/2 cup margarine  
1/4 cup milk  
3 cups sifted confectioners' sugar

Combine brown sugar, margarine and milk in saucepan; bring to a boil, stirring constantly. Cool 10 minutes. Gradually add confectioners' sugar, beating well after each addition.

## **Wacky Cake**

1 1/2 cups flour  
1 cup sugar  
3 tablespoons unsweetened cocoa,  
stirred before measuring to remove  
lumps  
1 teaspoon baking soda  
1 teaspoon baking powder

1 teaspoon salt  
5 Tablespoons oil or melted butter or  
margarine  
1 teaspoon vanilla  
1 teaspoon cider vinegar  
1 cup warm water

In ungreased 8x8 inch pan combine well flour, sugar, cocoa, baking soda, baking powder and salt. Make three holes in mixture; pour oil into one, vanilla into another and vinegar into the third.

Add warm water and mix until well blended. Bake in preheated 350 oven 35 to 40 minutes or until pick inserted in center comes out clean. Serve as is or frost with favorite frosting.

From Good Housekeeping

*This is a cake that you can make when you are out of eggs and butter. I remember reading the notes on this recipe; apparently it was created during wartime when there were shortages. – Maria Schmitt Onufrow*

## **Stripe-It-Rich Cake**



1 package (2-layer size) cake mix, any flavor  
2 packages (4-serving size) Jell-O Brand Instant Pudding, any complementary flavor  
1 cup confectioners sugar  
4 cups cold milk

1. Prepare cake mix as directed on package, baking in 13x9-inch pan.
2. Remove from oven. Poke holes quickly down through the cake with the round handle of a wooden spoon (or poke holes with a plastic drinking straw, using a turning motion to make large holes). Holes should be at 1-inch intervals.
3. Only after poking holes, combine pudding mix with sugar in large bowl. Gradually stir in milk. Then beat at low speed of electric mixer for not more than 1 minute (do not overbeat).
4. Quickly, before pudding thickens, pour about one-half of the thin pudding evenly over warm cake and into the holes to make the stripes.
5. Allow remaining pudding to thicken slightly; then spoon over the top, swirling it to "frost" the cake. Chill at least one hour. Store cake in refrigerator.

From Jell-O Pudding Advertisement

# Cookies

## *Gingersnaps*



$\frac{3}{4}$  cup shortening

1 cup sugar

$\frac{1}{4}$  cup molasses

1 beaten egg

2 cups sifted enriched flour

2 tsp baking soda

$\frac{1}{4}$  tsp salt

1 tsp cinnamon

1 tsp cloves

1 tsp ginger

Cream shortening and sugar. Add molasses and egg. Beat well. Sift dry ingredients; add to creamed mixture. Mix well. Roll in small balls; dip into sugar. Place 2" apart on greased cooky sheet. Bake in moderate oven 375 about 15 min. Makes 2 dozen.

Originally from (Grandma) Amanda Labranche Gatschene

*Later in life (around age 23), I had my first taste of what other people called gingersnaps and was gravely disappointed. Mom's gingersnaps were not like gingerbread, but were more about molasses & cracks on top and chunks of sugar on top. – John Schmitt*

## **Sugar Cookies**

2  $\frac{3}{4}$  cups flour  
2 tsp baking powder  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  cup butter or shortening  
1 cup sugar  
2 eggs, well beaten  
1 tsp vanilla

Cream butter with sugar until fluffy. Add eggs and beat well. Add vanilla. Mix flour, baking powder, and salt and add to creamed mixture. Chill at least 15 min.

Roll on slightly floured board to  $\frac{1}{8}$ " thickness and cut into shapes.

Bake at 400° for 7-10 minutes.

Recipe from Clara Polizzi (Pietrina's mother)



Paul displays the cookies left out for Santa

### Maria's Notes:

- frost after baking, or put colored sugar or sprinkles on before baking.
- I usually double the recipe; a double batch generally makes about 3 dozen large cookies and several smaller cookies.
- I generally use butter flavored Crisco instead of butter and it works well.
- You can make your own colored sugar by putting sugar and food coloring in a jar with a lid and shaking it up.

*This (like gingerbread) was one of those cookies where we (especially the boys) would have fun making different silly shapes. Paul would take pictures of his better creations. – John Schmitt*

*I can't tell you how many people have asked me for this recipe over the last few years. It is a good cookie because it is not too sweet on its own, and makes a good background for frosting. – Maria Schmitt Onufrow*

## **Oatmeal Scotchies**

1 cup all purpose flour  
1 TSP. baking soda

1/2 TSP. salt  
1/2 TSP. cinnamon



1 cup butter, softened  
3/4 cup sugar  
3/4 cup firmly packed brown sugar  
2 eggs

1 TSP. vanilla extract  
3 cups uncooked oats  
12 oz. pkg. Tollhouse Butterscotch morsels

Preheat oven to 375 degrees. Combine flour, baking soda, salt, and cinnamon; set aside. In bowl, beat butter, sugar, brown sugar, eggs, and vanilla until creamy. Gradually add flour mixture. Stir in oats and morsels. Drop by level TBSP. onto ungreased cookie sheet. Bake 8 to 10 minutes, depending on how crunchy you want them.

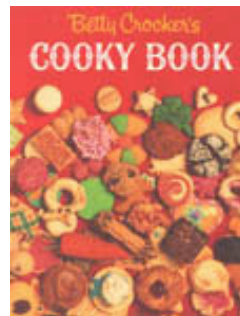
## **Snickerdoodles**

1 cup shortening (part butter or  
margarine – Butter Crisco is best)  
1 1/2 cups sugar  
2 eggs  
2 3/4 cups flour

2 tsp. cream of tartar  
1 tsp. soda  
1/4 tsp. salt  
2 tbsp. sugar  
2 tsp. cinnamon

Heat oven to 400°. Mix shortening, 1 1/2 cups sugar, and eggs thoroughly. Blend flour, cream of tartar, soda, and salt; stir into shortening mixture. Shape dough in 1" balls. Roll in mixture of 2 tbsp. sugar and cinnamon. Place 2" apart on ungreased baking sheet. Bake 8 to 10 min. These cookies puff up at first, then flatten out. *Makes 6 doz. cookies.*

From the Betty Crocker Cookie Book, which has been recently reprinted.



*These are my favorite cookies, irresistible right out of the oven! -- Maria Schmitt Onufrow*

*ahhhhhh snickerdoodles. One of my favorite for sure. It's really 2 types of cookie. When it's hot & still soft & gooey, and when it's a week old and hard and sugary & tasty. This is one of the 3 types of cookies that Mom would put in a care package the first year of college. (The others were gingersnaps & Italian cookies.) - John Schmitt*

## **Chocolate Crinkles**

1/2 cup vegetable oil  
4 ounces unsweetened baking chocolate,  
melted and cooled

2 cups granulated sugar  
2 teaspoons vanilla  
4 eggs

2 cups Gold Medal® all-purpose flour  
2 teaspoons baking powder

½ teaspoon salt  
½ cup powdered sugar

Mix oil, chocolate, granulated sugar and vanilla in large bowl. Mix in eggs, one at a time. Stir in flour, baking powder and salt. Cover and refrigerate at least 3 hours.

Heat oven to 350°F. Grease cookie sheet.

Drop dough by teaspoonfuls into powdered sugar; roll around to coat. Shape into balls. Place about 2 inches apart on cookie sheet.

Bake 10 to 12 minutes or until almost no imprint remains when touched lightly in center. Remove from cookie sheet. Cool on wire rack.

From the Betty Crocker Cooky Book

*My favorite of all the cookies mom Schmitt would bake during the Christmas season. I was happily introduced to this tradition with a tin box of chocolate crinkles, honey mounds, Italian cookies, snickerdoodles, and sugar cookies. I looked forward to my own special tin of cookies to be taken back to California with me so my family could share in the delicious treats. I would then return the tins to Houston next year filled with different treats like pecan pie tarts and lemon bars. – Francimar Schmitt*

## **Raisin Jumbos**

2 cups raisins  
1 cup water  
4 cups sifted flour  
1 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
½ tsp cinnamon

½ tsp nutmeg  
1 cup shortening  
1 ¾ cup sugar  
2 eggs, slightly beaten  
1 tsp vanilla  
½ cup chopped nuts (optional)

Combine raisins and water and bring to boiling; boil about three minutes or until raisins are plump; cool.

Sift flour, baking powder, soda, salt and spices together. Cream shortening and sugar together until light and fluffy; add eggs and vanilla and mix well; stir in raisins and any remaining liquid. Gradually add the flour mixture, blending thoroughly after each addition; stir in nuts. Drop by Tbls. About one inch apart on greased cookie sheets; bake in moderate oven 375, 12 to 15 minutes; cool on racks. Makes about 3 dozen cookies.

Pietrina's note: Don't double the batch.

## **Cracker Jills**

3 oz cream cheese  
2 cups flour  
1 ¼ cups firmly packed brown sugar  
½ cup butter or margarine  
¼ cup dark corn syrup  
½ tsp soda  
1 egg  
1 cup salted Spanish peanuts



2 cups coarsely crushed soda

crackers (Saltines)

In large mixer bowl, combine first seven ingredients. Mix well at low speed of mixer. Fold in peanuts and crackers; blend well. Cover; chill about 2 hours or longer. Shape dough into 1" balls. Roll in granulated sugar. Place on ungreased cookie sheets. Bake at 375 for 10-12 minutes

Makes about 60 cookies.

Pietrina's note: do not double recipe. A Pillsbury Bake-Off recipe to taste like Cracker Jacks

## **Canadian Maple Leaves**

4 cups all-purpose flour

1 cup butter or margarine, softened

$\frac{3}{4}$  cup packed light brown sugar

$\frac{1}{2}$  cup maple syrup or maple-flavor  
syrup

2 eggs

2 teaspoons cream of tartar

1 teaspoon baking soda

$\frac{3}{4}$  teaspoon salt

About 3  $\frac{1}{2}$  hours before serving or up to 2 weeks ahead:

Into large bowl, measure all ingredients. With mixer at low speed, beat ingredients until well mixed, occasionally scraping bowl with rubber spatula. Shape dough into ball; wrap with plastic wrap. Refrigerate dough 1 hour or until easy to handle.

Preheat oven to 350. Grease large cookie sheet. On lightly floured surface, with lightly floured rolling pin, roll  $\frac{1}{3}$  of dough at a time  $\frac{1}{8}$  inch thick, keeping remaining dough refrigerated. With floured  $3\frac{1}{2}$ -inch leaf-shaped cookie cutter, cut dough into leaves.

Place cookies 1 inch apart on cookie sheet. Bake 10 minutes or until golden. With pancake turner, carefully remove to wire racks to cool. Repeat until all dough is used, greasing cookie sheet each time. Store cookies in tightly covered container. Makes about 4 dozen.

*I remember Mom using a fleur-de-lys cookie cutter to make these cookies. Out of all the cookie cutters she had, I can't imagine that there wasn't a leaf shaped one, but I don't remember one. These cookies were a favorite of mine. – Maria Schmitt Onufrow*

## **Sugar Cookies with Raisin Filling**

1 cup shortening

2  $\frac{1}{3}$  cup sugar, divided

2 eggs

1 cup sour milk or buttermilk

5 to 6 cups flour

2 teaspoons baking powder

1 teaspoon salt

1 teaspoon baking soda

$\frac{1}{2}$  teaspoon nutmeg

2 teaspoons vanilla

1 cup chopped raisins

1 cup water

2 Tablespoons cornstarch

$\frac{1}{4}$  teaspoon cinnamon

In large bowl, cream shortening; add two cups of the sugar, a little at a time, until well mixed. Add eggs; beat until light and fluffy. Blend in sour milk or buttermilk alternately with flour, baking powder, salt, baking soda, nutmeg and vanilla, beating by hand or electric mixer until well combined. Chill dough one hour for easier handling.

While dough is chilling, in medium saucepan combine raisins, water, the remaining one-third cup of sugar, cornstarch and cinnamon. Cook over low heat until mixture thickens, about five minutes. Remove from heat and cool.

Divide dough into three or four parts, rolling out one part at a time and keeping the rest in the refrigerator. Roll out on floured surface with floured rolling pin. With two-inch cookie cutter, cut out rounds. Place about one heaping teaspoon of reserved raisin filling in the middle of each round and top with another cookie round. Press edges together with tines of a fork, to seal. Place about two inches apart on lightly greased baking sheet and bake at 375 degrees 12 to 15 minutes, until lightly browned on top.

Makes about three dozen filled cookies.

# Holiday Desserts



*Boy, did Pietrina like Christmas and baking. She would make dozens and dozens of cookies for Christmas, so that we each could eat about 2 dozen a day for several days. I am sure that my sweet tooth can be attributed to the fact that my Mom was such an accomplished baker! – Maria Schmitt Onufrow*

## Italian Cookies



### DARK PART:

3 cups flour	½ tsp. Cloves
1 tsp. Soda	1 ½ cups loose brown sugar
1 cup shortening	2 eggs
½ tsp. Cinnamon	1 cup coarsely chopped nuts (we use Walnuts)

Combine flour with soda. Cream shortening, salt, and spices. Gradually add sugar and cream until well blended. Add eggs and beat well. Add flour and nuts.

### LIGHT PART:

2 cups flour	½ tsp. Salt
¼ tsp. Soda	¾ cups sugar
1/3 cup shortening	1 egg
1 tsp. Vanilla	2 Tbls. Water
½ tsp. Almond extract	¾ cup currants or finely chopped raisins
12 candied cherries, cut into thirds (1/4 cup or more)	

Combine as for dark part.

Pack half of the dark dough in a pan\* about 9x13x2 inches. Add all of light dough and press down firmly. Press remaining dark dough on top and store in refrigerator overnight. (cover it)

Slice cross-wise into ¼ inch thick slices, cut each slice lengthwise into thirds. Bake at 400°F about 10 minutes. Makes about 10 dozen cookies.

\*There is some debate about the correct pan size. The original recipe says 3"x4"x10" but I always remember Mom using a 9"x13" pan. Other people remember it differently. Sometimes I shorten the pan (call me if you need details) to about 8"x13" – Maria

### Pietrina's notes:

You do not have to use all of the dough at once. You can store the remaining in the refrigerator. I line the pan with waxed paper two ways. That way when I take the dough out of the pan it comes out easy. This is just a suggestion. Recipe from Mrs. Clara Polizzi, born 4/2/1920

*These are my all time favorites. They are also “hearty”. One time, freshman year in college, I went 36 hours where my only solid food was Italian cookies. Never got sick of them. I think it got posted in the Berkeley Health Newsletter. That’s how Dad got news of them and why he’d always sneak them in the early morning when we’d be asleep. ☺ - John Schmitt*

*Dick’s favorite. These probably got the name because they looked a little like Neapolitan ice cream. I would eat them out of the can until Pietrina took the tin away. – Dick Schmitt*

*My first attempt at these cookies was a disaster, they tasted ok, but they did not look the part. I had tried to make them on my own as a surprise for Joe, but I did not understand (or maybe did not pay attention to) the fact that you need to make these in a small pan, 3X4X10, just as the recipe says. I used a cookie sheet that has a 1-inch edge on it, but is like 1X12X19 or something and I was so lost! I don’t know why I didn’t just call her; I think I just thought I knew what I was doing! (wrong) I am so glad I had the chance to learn the correct way to make these, and now when I do make them, I cannot help but think of Pietrina every time I lay that knife on top of the waxed paper before putting them in the fridge. I love to make these for friends who have never had them, they are always impressed and amazed. I love that! Joe eats them by the handful when they are in the house. When Martha Stewart had a contest to send in family recipes and the winner would go to the studios and make the cookies with Martha, I was so tempted to send this in, as it is THE best cookie. However I think Joe and I had only been married for a year or so, and I did not think my new mother-in-law would be very pleased with her new daughter-in-law sending in her cherished recipe to some Martha Stewart contest. I knew we would be a winner if we had! I was not willing to take the chance to upset her though!!! – Veronica Schmitt*

*I remember having these for my Houston Christmas visits. I recall asking for the recipe and was quickly and vehemently denied! I was told I could only have the recipe once I was “officially” part of the family. So, I schemed and schemed...and finally tricked John into proposing to me (just for the Italian cookies recipe)! Just kidding of course, but it shows how much mom Schmitt treasured her family recipes. – Francimar Schmitt*

## **Pumpkin Pie**

Makes two 9-inch pies, about 1 ¼” deep

4 eggs	1 tsp ginger
3 ½ cups canned pumpkin	4 Tbls melted butter
1 1/3 cup sugar	1 ¾ cups hot milk
1 tsp salt	

Beat the eggs slightly. Add the pumpkin, sugar, salt, spices, and mix well. Add the melted butter and the hot milk and stir thoroughly. Pour into uncooked pastry shells. Bake in a hot oven (450) for 15 minutes, then reduce the heat to moderate (350) and continue to bake for 35 minutes, or until the pie filling is set and the crust nicely browned.

*I suspect that this recipe was originally from the pumpkin can. (Maria Schmitt Onufrow)*

## **Honey Mounds**

1/3 cup soft butter, margarine, or Butter Crisco  
1/3 cup sugar  
1 egg  
2/3 cup honey  
1 tsp. vanilla extract

2 2/3 cups flour  
1 tsp. soda  
1/2 tsp. salt  
Colored Sprinkles

Cream butter, sugar, egg, and honey. Add vanilla. Add flour, soda, and salt; mix well. Chill covered a few hours or overnight. Roll in 1" balls. Then roll in sprinkles. Put on cookie sheets and bake in oven 350° 10-12 minutes. Makes about 3 1/2 dozen cookies.

RECIPE CAN BE DOUBLED.

From Pietrina Schmitt, December, 1994  
& Clara Polizzi 1970's

*Even when Paul went macrobiotic, this was still his biggest weakness! – John Schmitt*



*Pietrina shared this recipe with me years ago, after the move to Texas. I made them as Christmas gifts for years and they were always a big treat for recipients. When I see the Colored Sprinkles in the baking section of the grocery stores at Christmas time, I think of Pietrina and her Honey Mound cookies. This recipe is very easy and looks very glamorous. – Mary Schmitt Masal*

## **Gingerbread Men**





1 cup butter  
 1 cup sugar  
 1 egg  
 1 cup light molasses (or regular)  
 2 Tbls vinegar  
 4 ½ cups flour

1 ½ tsp baking soda  
 1 Tbls ginger  
 1 tsp cinnamon  
 1 tsp ground cloves  
 ½ tsp salt

In a mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Beat in egg. Blend in molasses and vinegar. Sift together flour, baking soda, ginger, cinnamon, cloves, and salt; gradually add to creamed mixture. Chill at least 3 hours.

On well-floured surface roll dough to 1/8" thickness (or what you like). With floured cookie cutters cut into desired shapes. With wide spatula transfer to buttered baking sheet. Bake in preheated 375 oven 6-7 min. Remove immediately to wire rack to cool. Decorate or frost with confectioners' frosting. Makes 6 dozen cookies.

Originally published in the Detroit News, Nov 15, 1970.

*I have fond memories of decorating these with mom Schmitt during one of my Christmas visits. I had never made them before and she taught me how to make the dough and icing. It was fun decorating and sharing family stories. – Francimar Schmitt*



## **Candy Cane Cookies**

1 cup sugar	½ teaspoon salt
1 cup margarine or butter, softened	½ teaspoon red food color
½ cup milk	2 tablespoons finely crushed hard peppermint candy
1 teaspoon vanilla	2 tablespoons sugar
1 teaspoon peppermint extract	
1 egg	
3 ½ cups flour	
1 teaspoon baking powder	

Stir together 1 cup sugar, margarine, milk, vanilla, peppermint extract and egg in large bowl. Stir in flour, baking powder and salt. Divide dough in half. Stir food color into 1 half. Cover and refrigerate at least 4 hours.

Heat oven to 375.

Stir together peppermint candy and 2 tablespoons sugar; set aside.

For each candy cane, shape 1 rounded teaspoon dough from each half into 4-inch rope by rolling back and forth on floured surface. Place 1 red and 1 white rope side by side; press together lightly and twist. Place on ungreased cookie sheet; curve top of cookie down to form handle of cane.

Bake 9 to 12 minutes or until set and very light brown. Immediately sprinkle candy mixture over cookies. Remove from cookie sheet. Cool Completely.  
Makes 4 ½ dozen cookies.

From the Betty Croker Cooky Book

## **Chocolate-Filled Bon Bons**



¾ cup Crisco

½ cup granulated sugar

¼ cup packed brown sugar  
1 egg  
2 tsp vanilla extract  
½ tsp almond extract  
1 ¾ cup unsifted all-purpose flour

½ tsp baking powder  
½ tsp salt  
½ cup very finely chopped or ground  
blanched almonds or pecans  
3 ½ to 4 dozen milk chocolate kisses

Preheat oven to 350.

Using electric mixer, cream Crisco, sugars until fluffy. Add egg, extracts; beat well. Add flour, baking powder, salt, nuts; mix until blended. Form dough into 1-inch balls. Press each ball around a kiss so kiss is completely enclosed (like a chocolate covered cherry). Bake 12 minutes on ungreased cookie sheet. (Do not overbake!) Cool on wire racks. Frost/decorate as desired. 3 ½ to 4 dozen cookies.

Maria's note: to frost, mix up some powdered sugar with a little milk. Drizzle over the top of the cookies in patterns (i.e. swirls or lines), then dip cookies into colored sugars or toppings.

## ***Easter Surprises***



2/3 cup sugar  
1 cup butter, softened  
1 egg  
½ teaspoon salt  
1 teaspoon vanilla  
2 ¼ cups all-purpose flour

36 jelly beans  
1 cup powdered sugar  
4 to 5 teaspoons milk  
1 1/3 cups flaked coconut  
Food colorings

Heat oven to 350 degrees. In 3-quart bowl, combine sugar, butter, egg, salt and vanilla. Beat at medium speed, scraping bowl often, until well mixed or about 1 minute. By hand stir in flour. Shape rounded teaspoonfuls of dough into 1-inch balls. Place 1 jelly bean in center of each ball making sure candy is covered with dough. Bake cookies on ungreased cookie sheets for 16 to 18 minutes or until edges are lightly browned. Cool completely.

Meanwhile, in small bowl combine powdered sugar and milk; stir until smooth. In covered jar combine coconut and 1 to 2 drops of food coloring. Cover and shake jar until coconut is colored. Dip tops of cookies in glaze, sprinkle with coconut.



Makes 3 dozen cookies  
Houston Chronicle recipe, April 8, 1982

Pietrina's note: good, cute for Easter

## **Fruitcake**

*Pietrina used to make fruitcake every year for Christmas. Unlike many of the fruitcakes of jokes, hers were actually good and very moist. Unfortunately, we are not sure which of these fruitcake recipes she actually used. Maria remembers the fruitcakes as having dates and nuts, and some of the other candied fruits as well. Perhaps Pietrina used a combination of the following recipes. She would cover them in rum and let them stand in the pantry a few weeks before Christmas.*

### **Golden Fruitcake**

1 cup soft shortening	1 tsp vanilla
2 cups brown sugar (packed)	1 lb white raisins
4 large eggs	½ lb citron
3 cups flour	¼ lb candied cherries
1 tsp baking powder	¼ lb candied pineapple
1 tsp salt	¼ lb candied oranges
1 tsp cinnamon	¼ lb candied lemon peel
½ cup milk	½ lb nuts
½ cup light jelly	

Heat oven to 300. Line with heavy wrapping paper and grease two loaf pans, 9"x5"x3" or a tube pan, 10"x4". Cream shortening and brown sugar together until fluffy. Beat in eggs. Blend flour, baking powder, salt and cinnamon. Stir in alternately with milk, jelly and vanilla. Blend in fruits and nuts. Fill pans almost full. Bake loaf cakes 2 ½ to 3 hours, tube cake 3 ½ to 4 hours, or until toothpick stuck into center comes out clean (cover with paper the last hour). Wrap in waxed paper or aluminum foil. In old days, fruitcakes were wrapped in wine-dampened cloth to keep and mellow. Store in airtight container in cool place.

### **Dark Fruitcake**

Follow recipe for Golden Fruitcake (above) except add 1 tsp mace, ½ tsp nutmeg, ½ tsp allspice and ¼ tsp cloves with dry ingredients. Instead of milk, use ½ cup fruit juice and use ½ cup dark jelly, beaten with fork. For fruit and nuts, use 1 ½ pound seedless raisins (4 ½ cups) and ½ pound (1 ½ cups) each currants, citron and nuts.

### **Date-and-Nut Cake**

1 cup hot water	¼ cup shortening
6 ½ oz package dates, finely cut (1 ¼ cups)	1 cup sugar

1 egg  
1 tsp vanilla  
1 2/3 cups flour

1 tsp soda  
1/2 tsp salt  
1/2 cup chopped nuts

Heat oven to 350. Grease and flour a square pan, 9"x9". Pour hot water over dates. Let stand until cool.

Cream shortening, sugar, egg and vanilla together until fluffy. Beat 5 min high speed on mixer or by hand. Blend flour, soda and salt. Mix in alternately with date-water mixture. Use low speed on mixer. Stir in nuts. Pour into pan. Bake 40 to 45 min. Cool. Frost with Easy Penuche Icing.

#### **Easy Penuche Icing**

1/2 cup butter  
1 cup brown sugar (packed)  
1/4 cup milk  
1 3/4 to 2 cups sifted confectioners' sugar

Melt butter in saucepan. Stir in brown sugar. Boil and stir over low heat 2 min. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Gradually stir in confectioners' sugar. Place pan in ice water and stir until thick enough to spread.

Makes enough for two 8" or 9" layers or 13 x 9" oblong cake.

All Fruitcake recipes from the Betty Crocker Cook Book

# Fun for Kids



## ***Popsicles***

- 1 small box Jell-O
- 1 small packet Kool-Aid
- 1 cup sugar
- 2 cups boiling water
- 2 cups cold water

Maria's note: there were no instructions on this handwritten recipe, but here's my guess:  
Mix the Jell-O, Kool-Aid, and sugar with the boiling water until everything is dissolved.  
Then mix in the cold water. Pour into Popsicle molds and freeze. If you don't have Popsicle molds, use paper cups with sticks.

## ***Knox Blox***

### Basic Knox Blox Recipe

- 4 envelopes Knox Unflavored Gelatine
- 3 packages (3 oz each) flavored gelatin
- 4 cups boiling water

In large bowl, combine Knox Unflavored Gelatine and flavored gelatin; add boiling water and stir until gelatin dissolves. Pour into large shallow baking pan (13"x 9") and chill until firm. Cut into squares to serve. Makes about 100 one-inch squares.

Knox Blox variations:

Prepare as above, except:

Double Decker Blox

Use only 3 cups boiling water; stir in 1 cup heavy or light cream.

Fruity Blox

Use only 2 packages flavored gelatin; stir in 1 can fruit cocktail, undrained.

You can also use a cookie cutter to cut them out in fun shapes.

## ***Magic Window Cookies***

$\frac{3}{4}$  cup shortening (part butter or margarine, softened)  
1 cup sugar  
2 eggs  
1 teaspoon vanilla or  $\frac{1}{2}$  teaspoon lemon extract  
2  $\frac{1}{2}$  cups flour  
1 teaspoon baking powder  
1 teaspoon salt  
about 6 packages LifeSavers candy (use Wild Cherry, Tangerine, Fancy Fruits, Five Flavors, or Butter Rum for best colors)

Mix shortening, sugar, eggs and flavoring. Blend in flour, baking powder and salt. Cover; chill at least 1 hour.

Heat oven to 375. Roll dough  $\frac{1}{8}$  inch thick on lightly floured cloth-covered board. Cut into desired shapes, using cutters of two sizes to obtain cutouts, or design your own patterns.

Place cookies on aluminum foil-covered baking sheet. For larger cookies, transfer to baking sheet before cutting out designs. Place whole LifeSavers candy in cutouts. Small cutouts may require that the LifeSavers candy be broken into smaller pieces (place between paper towels and tap lightly). Fill cutouts until candy is just level with dough.

If cookies are to be hung, make a hole in each  $\frac{1}{4}$ " inch from top with end of plastic straw.

Bake 7 to 9 minutes or until cookies are very light brown and LifeSavers candy is melted. If LifeSavers candy has not spread within cutout design, immediately spread with metal spatula. Cool completely on baking sheet. Gently remove cookies.

Makes about 6 dozen 3-inch cookies.

*I remember making these Magic Window cookies several times with mom. They are quite crunchy but very pretty to look at. – Maria Schmitt Onufrow*



## Mini Hamburger Cookies



Pietrina got this recipe from a woman she worked with in 1991 at Exxon. She had some at a work party and thought they were so cute she made them for the family.

### Ingredients:

Buns: Vanilla wafers  
Meat/Mayo: Oreo cookies, halved so that icing remains on one side  
Ketchup/Mustard: Ready-made vanilla icing; color half yellow, color half red  
Lettuce: Coconut, tinted green (follow directions on container)  
Food colors  
One egg white  
Sesame seeds

1. Place one vanilla wafer, bottom side up.
2. Spread red icing on wafer
3. Top with oreo cookie (filling side down, cookie side up)
4. Spread yellow icing on oreo cookie
5. Sprinkle green coconut on top of yellow icing
6. Top with vanilla wafer, bottom side down
7. Using pastry brush, lightly brush vanilla wafer with egg white
8. Sprinkle sesame seeds on top



These are really cute! And tasty too! (Pietrina's note)



Continuing the tradition: Pietrina's grandson Matthew enjoys a mini-hamburger