

RECIPES FOR NIGHT BIRD CALLING

GINGERBREAD COVERED IN GLAZED PEARS

Ingredients:

Glaze:

- 3 Tablespoons butter, cut into cubes
- 1/3 cup packed dark brown sugar
- 2 medium Bosc pears, cored, peeled and thinly sliced

Gingerbread:

- ½ cup milk
- 1 Tablespoon apple cider vinegar
- 1 large egg
- ½ cup packed dark brown sugar
- 1/3 cup unsulphured molasses
- ¼ cup butter, melted
- 1 and ¼ cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- ¼ teaspoon salt
- ¼ teaspoon ground cloves

Directions:

- Preheat oven to 350 degrees.
- Grease and flour an 8-inch or 9-inch round cake pan.
- Place 3 Tablespoons butter cubes and 1/3 cup dark brown sugar in cake pan.
- Set pan in oven until butter bubbles. Remove from oven.
- Arrange pear slices evenly around bottom of cake pan on top of glaze.
- To make the cake, mix milk and vinegar in a small bowl and let stand for 5 minutes while preparing the remainder of the cake.
- In a separate bowl whisk flour, cinnamon, baking soda, ginger, salt and cloves.
- In a large bowl combine beaten egg, brown sugar, molasses, melted butter and milk and vinegar mixture till well mixed.
- Combine flour mixture into molasses mixture.
- Spread carefully over pears, preserving pattern of pear arrangement.
- Bake approximately 30 minutes or until a toothpick inserted into the center comes out clean.
- Cool 10-12 minutes on a rack before inverting cake onto a nice serving plate.
- May be served warm or at room temperature.

- Whipped cream goes nicely with this cake.
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MERCY TATE'S MOLASSES COOKIES

Ingredients:

- 1 and ½ cups butter, softened but not melted
- 1 cup granulated white or cane sugar
- 1 cup packed brown sugar
- ½ cup unsulphured molasses
- 2 eggs
- 4 and ½ cups flour
- 4 teaspoons baking soda
- 1 Tablespoon ground ginger
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon salt
- Sugar to coat cookie balls

Directions:

- Whisk together flour, soda, ginger, cinnamon, cloves and salt.
 - In a large separate bowl, cream together softened butter, white and brown sugars until light and fluffy.
 - Mix in eggs and molasses and beat until combined.
 - Add flour mixture slowly, combining until dough is uniform throughout.
 - Wrap dough in plastic wrap or place in an airtight container in refrigerator until chilled through—at least two hours but overnight is fine.
 - Preheat oven to 350 degrees.
 - Place parchment paper on cookie sheet.
 - Make 1-inch balls of chilled dough.
 - Roll balls in a small bowl of sugar until thoroughly coated.
 - Set balls on parchment papered cookie sheet.
 - Bake 8-10 minutes until cookies begin to crack on top.
 - Remove from oven. Let cookies cool 4-5 minutes on sheet before removing to wire rack.
 - Serve warm or seal in airtight container for a few days.
 - Cookies can be frozen.
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CELIA'S FAVORITE BIRTHDAY APPLESAUCE CAKE RECIPE

Made By Her Mother

Ingredients for Cake:

- 2 and ½ cups all-purpose flour
- ½ cup brown sugar
- ½ cup raw or cane sugar
- 1 and ½ teaspoons baking soda
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 rounded teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon allspice
- 1 and ½ cups raisins—Optional—but Celia prefers hers with raisins
- ½ cup vegetable or canola oil
- ½ cup water
- 1 and ½ cups unsweetened applesauce (homemade is best, but store bought is fine)
- 2 eggs, room temperature

Directions for Cake:

- Preheat oven to 350 degrees.
- Grease and flour a tube pan or Bundt pan or 2-8" round cake pans
- Whisk together dry ingredients.
- In a separate bowl combine oil, water, applesauce and eggs.
- Combine all the ingredients and pour into the prepared pan.
- Bake 60-65 minutes or until done if a tube or Bundt pan. If 2 -8" round cake pans, bake 38-40 minutes.
- Cool 15-20 minutes on wire rack before inverting to cool completely.
- Can be eaten as is, dusted with confectioner's sugar, or topped with the glaze below.

Ingredients for Glaze:

- 1 stick butter
- 1 cup dark brown sugar
- ¼ cup milk

Directions for Glaze:

- Mix all ingredients and boil for 2 and a ½ minutes, stirring constantly.
 - Pour over cooled cake. *If making a layer cake, pour glaze over bottom layer first then over the top layer and sides. You may even like to prick the top of the layers with a fork to allow the glaze to sink in. However, fork marks will be faintly visible on the top layer.
 - Allow to set at room temperature or in refrigerator.
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LILLIANA'S CRANBERRY PUMPKIN BREAD

Ingredients:

- 1 and 2/3 cups all-purpose flour
- 1 scant cup cane sugar
- 1 teaspoon baking soda
- 1 heaping teaspoon ground cinnamon
- 3/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 2 large eggs
- 1 can (15 oz.) pumpkin
- 1/2 cup canola or vegetable oil
- 1/2 cup water
- 1/2 cup chopped pecans
- 1 and 1/2 cups chopped dried cranberries (or you can substitute raisins)

Directions:

- Preheat oven to 350 degrees.
- Grease and flour 9 x 5 inch loaf pan **or** two 24 count mini muffin pans **or** two smaller loaf pans.
- Whisk together flour, sugar, baking soda, cinnamon, salt, baking powder, ground nutmeg, ground cloves and set aside.
- In a separate bowl whisk eggs, pumpkin, canola oil and water.
- Stir wet ingredients into dry ingredients.
- Fold in nuts and cranberries or raisins.
- Pour into prepared loaf pan or mini muffin pans.
- Bake loaf approximately 60 minutes, or until toothpick inserted comes out clean. Bake mini muffins approximately 20 minutes.
- Allow to cool a few minutes before removing from pans.

My grandchildren love it when we bake these mini muffins together in seasonally shaped pans—they're the perfect size for little fingers and tummies.

CELIA'S HOMEMADE CREAM OF TOMATO SOUP

Ingredients:

2 cups canned tomatoes

½ cup chopped celery
¼ cup chopped onion
2 teaspoons sugar
4 Tablespoons butter
4 Tablespoons flour (for gluten free use cornstarch)
4 cups milk or milk and cream (I used 1% milk only)
1 teaspoon salt
1/8 teaspoon paprika
Optional: Serve with croutons and chopped parsley

Directions:

Combine tomatoes, celery, onion and sugar and simmer in a pan for 15 minutes.
In the top of a double boiler melt butter.
Add flour to melted butter to make a roux.
Scald and add milk/cream to roux.
Combine tomato mixture with milk mixture.
Season with salt and paprika.
Return all to the top of double boiler and heat for 15 minutes before serving.
Optional: Serve with croutons and chopped parsley
Makes about 5 and ½ cups soup.

******This was my mother's tomato soup recipe, adapted from her earlier edition of *The Joy of Cooking*. She thinks she may have used the same amount of milk as tomatoes, but when I made it I followed this recipe.

******Although Celia (and my mother) would have used home canned jars of whole or cut up tomatoes, I bought a can of crushed tomatoes for the recipe pictured.

******The original recipe strained the tomato and vegetable mixture to use the broth, but Mom never did. We like the texture of real tomatoes and vegetables.