

***Italian American Heritage Club  
Of Hunterdon County***

*1999 Family  
Christmas Party*

**Recipe**  
Collection

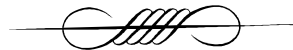
## **Alesandria's Strufoli**

Dough: (1/4) Cup sugar  
(1) tsp. salt  
(1) tsp. baking powder  
(6-1/4) cups flour  
(7) eggs  
(3/4) cup water

Mix above ingredients into a dough. Knead. Roll into pencil thin rolls. Cut into pieces. Fry until golden. Drain and cool.

Mix with honey, pignolia and other nuts and sprinkles.

submitted by Alesandria DeSapio



## **Carole's Cocoanut Custard Pie**

(1) Piecrust, baked (use your favorite!)

Ingredients:  
(1/3) cup all-purpose flour  
(3/4) cup sugar  
(4) large eggs, slightly beaten  
(2) cups milk  
(1) Tabs vanilla extract  
(1-1/2) cups flaked cocoanut  
Whipping Cream

Combine (1/3) cup flour and (3/4) cup sugar. Stir in eggs, stirring well. Cook milk over medium hot burner until hot. Gradually stir about (1/4) of the hot milk into egg mixture. Add remaining egg mixture into hot milk stirring constantly. Cook 5-6 minutes stirring continually. Remove. Add vanilla and (1) cup cocoanut. Bake remaining cocoanut at 350 degrees for 5-6 mins. Put milk mixture into pie shell. Chill and add toasted cocoanut. Garnish with whipped cream.

submitted by Carole Feltri

## ***Christina's Grain Pie (Pizza Grana)***

### Ingredients:

(2-1/2) cups sugar  
(8) eggs  
(1/3) cup shortening  
(2) tsp. vanilla  
grated rind of (1) lemon (yellow part only!)  
grated rind of (1) orange (orange part only!)  
(3) lbs. ricotta  
(1) cup cooked wheat grain  
(found in health food stores)  
(1/2) cup citron

First make a piecrust by blending together flour and shortening. Add (1/2) cup sugar, (2) eggs, (1) tsp. vanilla and orange and lemon rind. Blend well and roll flat on a floured cutting board. Place in a 10" x 13" x 2" deep baking pan and set aside.

To make filling, separate remaining (6) eggs and beat egg whites until they form soft peaks. Set aside.

Beat egg yolks well and add (1) tsp. vanilla, ricotta cheese, (2) cups sugar, grain and citron. Blend well and slowly fold in egg whites. Carefully pour into piecrust and bake at 400 degrees for (10) minutes. Reduce heat to 350 degrees and bake (40) minutes more until light golden brown. Makes one large 10" pie.

submitted by Christina Norkevich Grimm

## ***Donna's Pecan Ball Cookies***

### Ingredients:

(2/3) cup shortening (2/3 butter; 1/3 margarine)  
(1) cup ground pecans (or other nut meats.  
*Used walnuts for Christmas Party cookies*)  
(1) cup flour  
(3) Tabs sugar  
(1) tsp. vanilla

NOTE: Butter/margarine MUST be left out at room temp for at least (5) hours prior to mixing dough. Also, sift flour.

Work with fingers until blended. Shape into the size of marbles. Bake on ungreased cookie sheet at 375 degrees for approximately (10) minutes or until lightly browned. COOL COMPLETELY. Roll in an abundance of powdered sugar.

submitted by Donna (Longo) Reynolds



## ***Doris' Tiramisu***

### Ingredients:

(4) large eggs, separated, at room temperature

(6) Tabs granulated sugar  
(1-1/2) lbs. mascarpone cheese  
(4-1/2) oz. coffee-flavored liqueur (Tia Maria or Kahlua  
for example, or Amaretto or Sambuca Romana)  
(3/4 to 1) cup strong espresso coffee  
(1-1/2) oz. dark rum  
(36) ladyfingers, preferably Italian savoiardi  
(2) oz. bittersweet chocolate, coarsely chopped  
(2) Tabs sifted unsweetened cocoa

1. In large bowl or electric mixer, beat egg yolks until light and lemon-colored. Gradually add (5) Tabs of sugar while continuing to beat.
2. In a small bowl, stir together mascarpone and coffee-flavored liqueur, blending well. Add mixture to yolks and sugar, beating to blend.
3. In a clean bowl with a clean beater, whip egg whites until fluffy; add remaining (1) Tab sugar and whip until stiff but not dry. Fold whites into yolk-cheese mixture in several additions. Set aside.
4. Combine espresso coffee and rum in a small bowl set near a 9" x 13" serving dish. Dip half the savoiardi ladyfingers quickly into coffee-rum (do not soak them), then arrange in a single layer in serving dish. Spread half of mascarpone-egg filling over ladyfingers. Sprinkle on half the chopped chocolate. Cover with another layer of coffee-rum dipped ladyfingers and top with remaining mascarpone-egg filling. Garnish with sifted-on cocoa topped with remaining chopped chocolate. Cover with plastic wrap and refrigerate at least (6) hours before serving. Serve with a spoon; Tiramisu does not cut into neat slices. Refrigerate leftovers.

NOTE: May also be prepared and served in a crystal bowl. Mascarpone cheese can be found in most supermarkets. Servings: (8) per lb. of mascarpone.

submitted by Doris Hurban

#### Ingredients:

(1) cup sweet wine  
(1/2) cup vegetable oil  
(Heat above together until lukewarm)

(2-1/2) cups all-purpose flour  
(6) tsp. baking powder  
(1) tsp. salt  
(1/2) Tabs sugar  
(2) eggs, beaten, (1 large, 1 small)

Mix dry ingredients together. Add warm liquids and beaten eggs and mix well. To fry, use (1-1/2) quarts Wesson/Mazola oil. Use deep pot to fry in as oil bubbles up quite a bit. DO NOT leave stove for a second while frying! Dip spoon in hot oil, then into mixture and drop into hot oil. Fry 8-10 minutes until light brown on all sides. Drain on paper towel and cool. Then dip into hot Karo to coat.

You may double recipe using only (3) large eggs.

submitted by Emily Santowasso  
recipe from Leo's mother, Anna Radice Santowasso



## ***Emily's Wine Doughnuts***

## ***Fran's Rum Ball Cookies***

### Ingredients:

- (2) cups vanilla wafers, rolled fine
- (1) cup pecan meat or coconut, chopped fine
- (1) cup confectioners sugar
- (2) Tabs cocoa
- (2) Tabs white corn syrup
- (1/3) cup rum, brandy or cointreall

Mix well. Roll into balls. Roll in powdered sugar, instant coffee or cocoa.

submitted by Fran Torcivia



### Crust:

- (2) cups chocolate wafer crumbs
- (5) Tabs melted butter

### Filling:

- (3) pkgs. (8 oz. each) cream cheese, at room temp
- (1) cup granulated sugar
- (5) large eggs
- (2) oz. (2 squares) semisweet chocolate, melted

### Frosting:

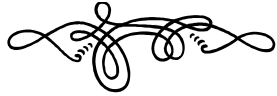
- (6) oz. (6 squares) semisweet chocolate, melted
- (1/2) cup sour cream

1. To prepare crust, in a medium bowl, mix together chocolate crumbs and melted butter until well blended. Press in to a 9" springform pan.
2. Preheat oven to 300 degrees F.
3. To prepare filling, in a large bowl, beat together cream cheese, sugar, and eggs at medium speed until smooth and fluffy. Spoon half of cream cheese mixture into crust.
4. Stir chocolate into remaining cream cheese mixture until well blended. Drizzle over batter in crust to make swirls.
5. Bake cheesecake for 50 mins or until middle slightly firm. (It will jiggle slightly). Transfer pan to a wire rack and cool completely.
6. Transfer cheesecake to a serving plate, cover with plastic wrap and chill for (2) hours.
7. Uncover cheesecake; carefully remove the side of pan.
8. To prepare frosting, in a small bowl, mix together chocolate and sour cream. Spread over cheesecake. Chill briefly until frosting is set.

submitted by GERALYN (Longo) WEISS

## ***Geralyn's Chocolate Cheesecake***

Makes (1) 9" cheesecake



## ***Gerry's Ricotta Pie***

### Ingredients:

- (3) lbs. ricotta
- (1/2) cup plus (2) Tabs confectioners sugar  
(or to taste)
- (2) Tabs white creme de Cacao (optional)
- (1) Cup mini chocolate chips
- Maraschino cherries to decorate
- (2) 3 oz. pkg. soft ladyfingers

Line 10" deep-dish pie plate with ladyfingers. Drain ricotta of excess liquid. Mix ricotta, confectioner's sugar, creme de cacao, chocolate chips in a bowl until well blended. Put into lined pie plate. Smooth top and decorate with extra ladyfingers and cherries. Refrigerate.

submitted by Gerry Longo

- (2) sticks butter
- (2) cups sugar
- (2) eggs
- (1) tsp. baking powder
- (1) tsp. baking soda
- (1) tsp. vanilla
- (1) small container ricotta cheese
- (4) cups flour
- Pinch of salt

Soften butter. Add sugar, vanilla, beaten eggs and then ricotta, flour and remaining ingredients. Mix well. Drop by teaspoonfuls on greased cookie sheet. Bake (10) mins at 375 degrees. Cool completely.

### Icing:

When cool, brush or ice with a mixture of confectioners' sugar and milk. Sprinkle with colored sugars or non-pareils while sugar mixture is still wet.

submitted by Juanna Nastasi



## ***Juanna's Ricotta Cookies***

### Ingredients:

## ***Laura's Easy Anginetti Creampuffs***

### Ingredients:

- (1) pkg. Anginetti
- (1) cup (8 oz) prepared whipped topping  
(not an aerated can)
- (8-1/4) oz can crushed pineapple
- (3) oz. pkg. cream cheese, at room temperature

Prepare Anginetti by slicing off tops. Hold aside. Drain crushed pineapple leaving a little juice.

Mix whipped topping and cream cheese together in a bowl about (1) minute at medium speed. Add crushed pineapple and blend all (3) ingredients for about (1) minute at low speed.

Drop filling from tablespoon onto bottom layer of cookies and replace tops.

Refrigerate puffs until ready to serve.

(Recipe can be found on package of Anginetti)

submitted by Laura Casagrande

*Use two (2) cans of ricotta for a large cake on a large platter.*

1. For a large cake, use 4 ½ packages of LadyFingers (12 double in a pkg.)
2. Open ladyfingers and lay flat on platter as close as you can.
3. Sprinkle the ladyfingers with Rum, Amaretto or whatever liquor you wish, **but do not saturate!**
4. Make cheese filling first:  
Put the ricotta in a large bowl and add approximately (3) cups of sugar. Beat mixture with electric mixer, taste as you go along.
5. Add four (4) teaspoons of vanilla and mix well.
6. Add (4) eggs and mix very well.
7. Taste again for sugar and vanilla.
8. Spread half of the cheese mixture on the ladyfingers.
9. Put another layer of LadyFingers, making sure they are as close as possible.
10. Sprinkle with the liquor, but not too heavy.
11. Spread the remaining cheese mixture over ladyfingers.
12. Using a grater with large holes, grate a chocolate bar all over the top, or only around the edge to decorate.
13. Refrigerate.
- 14. Make on the day you plan to serve the cake because it may get soggy.**

submitted by Lee LaMarca

## ***Lena's Ricotta-Amaretta Cake***

(If possible, use the ricotta from the Lebanon Cheese Store. Ricotta from a food store is sometimes runny. The Lebanon Cheese seems to be dry and the container is packed above the top of the container.)

## ***Lynda's Death by Chocolate***

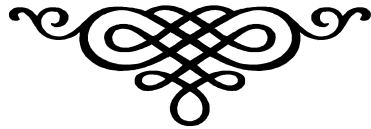
### Ingredients:

- (1) package of devil food cake mix
- (1) cup of Kahlua (or substitute coffee)
- (4) boxes of jello chocolate mousse
- (4) Skor candy bars broken up
- (2) medium tubs of cool whip

Bake cake according to box directions the day before. Pierce with fork and pour Kahlua over cake and soak overnight.

Using (3-1/2) quart bowl, break up half of cake, put in bowl, put layer of mousse, layer of candy, then layer of cool whip. Begin again with second half of cake and repeat layering, ending with layer of cool whip.

submitted by Lynda (Longo) Davis



## ***Marion's Coconut Cake***

### Ingredients:

- (2-3/4) cups flour
- (2) tsp. baking powder
- (1/4) tsp. salt
- (3/4) cup butter
- (2) cups sugar
- (1) tsp. vanilla
- (3) eggs
- (1) cup milk
- (3/4) cup grated coconut

Sift together flour, baking powder and salt.

Cream butter until light and fluffy, add sugar gradually, beat until smooth, add vanilla and beat well. Add one egg at a time, beating after each. Add dry ingredients alternately with milk to creamed mixture and mix until smooth. Fold in coconut. Pour into greased and floured 10" tube pan and bake at 350 degrees for 65 to 70 minutes. Cool in pan for (15) minutes, then remove and cool on cake rack.

submitted by Carmen Paterniti

## ***Norma's Chocolate Bourbon Cake***

### Ingredients:

- (6 oz.) bittersweet or (1) cup semisweet chocolate chips
- (5 oz.) unsweetened chocolate
- (2-1/2) sticks butter, softened
- (1-3/4) cups sugar
- (2) eggs



(1) tsp. vanilla  
(1/2) cup bourbon  
(2) cups flour  
(1) tsp. baking soda  
(1-1/2) cup espresso or strong coffee  
(1) Tab light corn syrup

1. Preheat oven to 325 degrees. Grease 9" springform pan (2-1/2" high) Line with waxed paper. Grease then dust with cocoa. Wrap foil around outside of pan.
2. In 2-quart bowl, combine (3) oz bittersweet and (5) oz unsweetened chocolate and (2) sticks butter. Heat on high for (2) mins in microwave, stirring once until smooth. Whisk in sugar, eggs, vanilla and bourbon.
3. Combine flour and soda. Add to chocolate mixture in (2) batches alternating with coffee until mixed. (It will be thin)
4. Pour cake in pan and bake 65-70 minutes until tested in center comes out clean. Cool in pan 1-2 hours.
5. In (2) cup glass measure, combine (3) oz semisweet chocolate and (1) stick butter with syrup. Heat high 1 to 1-1/2 mins until smooth. Let stand until cool, but not thick (approx. 30 mins) Unmold and invert on plate. Peel off wax paper and turn cake right side up. Use flat knife and spread over top and side. Refrigerate until set, approx. 3-4 hours.

submitted by Norma Santella

## **Sheryl's Oatmeal-Raisin Macadamia Cookies**

Ingredients:

(1) cup (2 sticks) Butter or Margarine, softened  
(1) Cup firmly packed brown sugar

(1/2) cup granulated sugar  
(2) eggs  
(1) tsp. vanilla  
(1-1/2) cups all-purpose flour  
(1) tsp. baking soda  
(1) tsp. cinnamon  
(1/2) tsp. salt (optional)  
(3) cups Oats  
(1) cup raisins  
(4 oz) macadamia nuts

Beat butter and sugars until creamy. Add eggs and vanilla. Add combined flour, baking soda, cinnamon and salt. Mix well. Stir in oats, raisins and macadamia nuts. Drop by tablespoon onto ungreased cookie sheet. Bake 10-12 minutes in 350-degree oven until golden brown. Cool (1) minute on cookie sheet, transfer to wire rack.

submitted by Sheryl Lazzarotti



## **Neiman-Marcus Cookies**

*This recipe was received anonymously. It has been passed around the Internet several times. Reportedly, it is a true story. Whether it is true or not, the cookies are delicious! Enjoy! (both the story and the cookies!)*

My daughter and I had finished a salad at the Nieman-Marcus Cafe in Dallas and decided to have a small dessert. Because our family members are such "Cookie Monsters",

we decided to try the Neiman-Marcus Cookie. It was so good that I asked if they would give me the recipe. She said with a frown, "I'm afraid not". "Well", I said, "Would you let me buy the recipe?" With a cute smile, she agreed. I asked how much, and she responded "Two fifty". I said with approval, "Just add it to my tab".

Thirty days later, I received my statement from Neiman-Marcus and it was \$285.00. I looked again and remembered I had only spent \$9.95 for two salads and about \$20 for a scarf. As I glanced at the bottom of the statement, it said "Cookie Recipe - \$250". Boy was I upset! I called Neiman's accounting office and told them the waitress said it was "Two fifty" and did not realize she meant \$250 for a cookie recipe. I asked them to take back the recipe and reduce my bill, but they said they were sorry, but all recipes were this expensive so not just anyone could duplicate the bakery recipes...the bill would stand.

I thought of how I could get even or try to get my money back. I just said "Okay, you folks got my \$250 and now I'm going to have \$250 worth of fun." I told her that I was going to see to it that every cookie lover will have the \$250 recipe from Neiman-Marcus for nothing. She replied "I wish you wouldn't do this". I said, "I'm sorry, but this is the only way I feel I can get even and I will". So here it is, please pass it on to someone else or run a few copies... I paid for it, now you can have it for free!!!

2 cups butter	1-tsp. salt
2 cups sugar	2-tsp. baking powder
2 cups brown sugar	2-tsp. baking soda
4 eggs	24 oz. chocolate chips
2 tsp. vanilla	1-8oz Hershey bar, grated
4 cups flour	(optional)
5 cups blended oatmeal*	3 cups chopped nuts

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chocolate chips, Hershey bar and nuts.

Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Makes 112 cookies (recipe may be halved)

\*Measure oatmeal and blend in a blender to a fine powder.

submitted anonymously