

# The sweet taste of an

# American summer

Grandma Bonnie used seasonal fruits in the desserts she served her family. You can do the same with these summertime sweets inspired by her recipes.



No discussion of Grandma Bonnie can go far without a mention of her cooking. Of course, with a household of 12 children, cooking wasn't exactly optional, but Grandma Bonnie took what was a required part of everyday life and made it a real joy.

Her recipes have been requested—and shared—for years. When the Grandma Bonnie Pie Plate was introduced in the early 1990s, it included a copy of her recipe for Apple Pie. Grandma Bonnie always baked three or four pies at a time, and cut them into quarters for her family. Son Rich Longaberger has said many times that he didn't know pies could be cut into six or eight pieces until he left home!

We've taken some of Grandma Bonnie's recipes and updated them for today's cook. Share them with your family for a real taste of home cooking. Grandma Bonnie's original recipes can be found on [www.longaberger.com/CollectorsClub](http://www.longaberger.com/CollectorsClub).



### **Grandma Bonnie's Original Recipes**

*We hope you enjoyed our updated recipes in the Summer issue of Signatures. Here are the original recipes used by Grandma Bonnie. Enjoy!*

#### **Devil's Food Cake**

*This was the official birthday cake of the Longaberger family. It was baked quite a few times as there were 14 birthdays in the family a year.*

1 cup margarine  
2 cups sugar  
3 egg yolks  
1 cup sour cream  
2 t. baking soda  
3 cups flour  
3 T. cocoa dissolved in ½ cup boiling water  
3 egg whites, beaten

Cream together sugar and margarine.  
Add remaining ingredients in order given.  
Bake in greased and floured pans at 350°  
for 30 minutes or until done.

From the kitchen of *Bonnie Longaberger*

### **Apple Pie**

*This was J.W.'s favorite dessert when strawberries were out of season. He ate this after supper and before setting out to the basket shop to do his weaving for the evening.*

#### **Homemade Pie Crust**

4 cups flour  
1 ½ t. salt  
1 egg (beaten)  
1 T. sugar  
1 ½ cups lard  
1 T. vinegar

#### **Filling**

3 cups pared, cored and sliced apples  
1 cup sugar  
3 T flour  
½ t cinnamon  
2 T margarine or butter  
3 T milk

#### **Pie Crust**

Sift together flour, sugar and salt. Cut in lard. Mix together egg, vinegar and water. Add to flour. Chill before rolling. It will keep soft for days. Easy to roll.

#### **Filling**

Mix apples, flour, sugar and spices together. Place mixture in unbaked pie shell. Add dots of butter and milk. Place lattice or covering crust on top. Bake at 375° for 40-45 minutes.

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### **Strawberry Shortcake**

*Grandma Bonnie prepared this as a part of J.W.'s favorite supper.*

Strawberries were cut up, sugared with 2 cups sugar and mashed with the bottom of a glass to make them juicy. The cake was made from Bisquick. Grandma Bonnie used the recipe on the box.

From the kitchen of *Bonnie Longaberger*